



1525 Blue Spruce Dr.
Fort Collins, CO 80524

Time In: 12:15 PM
Time Out: 02:15 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: SAIGON GRILL		OWNER: KHA HOM INC
ADDRESS: 1120 S College Ave Fort Collins CO 80524-3715		
DATE: 11/30/2023		INSPECTION TYPE: Routine
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.		
Compliance status to be designated as IN, OUT, NA, NO for each numbered item		
IN= in compliance OUT= not in compliance NO= not observed NA= not applicable COS=Corrected on Site R=Repeat violation		
Compliance Status		COS
		R
Supervision		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	Certified Food Protection Manager
Employee Health		
3	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	IN	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	N/O	Hands clean & properly washed
9	N/O	No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed
10	OUT	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	IN	Food in good condition, safe, & unadulterated
14	N/A	Required records available, shellstock tags, parasite destruction
Protection from Contamination		
15	OUT	Food separated and protected
16	IN	Food contact surfaces; cleaned & sanitized
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
Time/Temperature Control for Safety		
18	N/O	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	OUT	Proper cooling time and temperature
21	OUT	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	IN	Proper date marking and disposition
24	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	N/A	Food Additives: approved & Properly used
28	IN	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	OUT	Compliance with variance/ specialized process/ HACCP

Facility Name: SAIGON GRILL

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.				
"OUT" marked in box if numbered item is not in compliance			COS= Corrected on Site R= Repeat Violation	
Compliance Status			COS	R
Safe Food and Water				
30	N/A	Pasteurized eggs used where required		
31		Water and ice from approved source		
32	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34	N/A	Plant food properly cooked for hot holding		
35	N/A	Approved thawing methods used		
36		Thermometer provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping Cloths; properly used & stored		
42		Washing fruits & vegetables		
Proper Use of Utensils				
43	OUT	In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		
Regulatory Action				
Notification of Potential Fines and Closure		Notice of Immediate Closure	Imminent Health Hazard Closure	
On-Site Actions				
Voluntary Condemnation		Compliance Agreement	Embargo Notice	

Inspection Result: Re-Inspection Required

PASS: 0-49 points

RE-INSPECTION REQUIRED: 50-109 points

CLOSED: 110+ points

Observed Violations (See additional pages if necessary)

2. Certified Food Protection Manager

This is a Core item

2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: For a list of Certified Food Protection Manager training classes and exams, please visit: <https://www.larimer.org/>

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

This is a Critical item

2-201.11 (A), (C) - Responsibility of Permit Holder - Reporting Symptoms and Diagnosis

Observation: There is no documentation that employees have been informed of their responsibility to report illness to management.

Employees are required to report illnesses to management.

Establishment should develop a written sick employee policy. The policy should address the employee requirement to report to management that they are ill, when to exclude a food employee who is sick, when the food employee can return to work, and how the excluded food employee is to be managed upon return.

For a sample Employee Illness Policy Contract please visit:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-employee-illness-policy-contract.pdf>

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-202.12 (A) - Handwashing Sink, Installation- Minimum Temperature (Pf)

Observation: The cold water line was turned off at the hand sink at the beginning of the serving line at the start of the inspection. A red bowl found stored in the hand sink next to the dish machine. The hand sink in the women's restroom measured with a maximum temperature of 64F.

Handwashing sinks must be kept accessible for use at all times. Do not place or store items in, on, or in front of handwashing sinks. Hot water supplied to handwashing sinks must be at least 100 F. Adjust water heating system to provide the required 100 F water at the handwashing sinks.

Correct by 11/30/2023 (Repeat)

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: A bucket of raw chicken was observed stored above a container of sauce in the walk in cooler.

- Keep raw animal foods separate and below produce, prepared foods and other ready-to-eat foods to prevent cross contamination.

Observed Violations (See additional pages if necessary)

20. Proper cooling time and temperature

This is a Priority item
3-501.14 - Cooling (P)

Observation: 2 large pieces of cooked brisket 42-46F cooked last night found improperly cooled in the walk in cooler.

- Quickly cool foods from 135 F to 70 F in 2 hours and from 70 F to 41 F in 4 more hours to prevent the growth of microorganisms.

21. Proper hot holding temperatures

This is a Priority item
3-501.16 (A) (1) - TCS Food, Hot Holding (P)

Observation: Fried rice 104F found improperly hot holding in a rice warmer. Staff stated rice is cooked and vegetables are added before being placed in the rice warmer.

- Foods were reheated to greater than 165 F as requested.,Hot hold foods above 135F to prevent the growth of microorganisms.

(Corrected on Site)

22. Proper cold holding temperatures

This is a Priority item
3-501.16 (A) (2) - TCS Food, Cold Holding (P)

Observation: Cut bean sprouts in water 57F found improperly cold holding on the serving line. Ice was added at time of inspection.

Add ice. Food containers must be submerged down into ice if products are to be kept at less than 41 F. If ice baths can not hold foods at less than 41 F, commercial refrigeration must be provided.

29. Compliance with variance/ specialized process/ HACCP

This is a Priority item
3-502.12 - Reduced Oxygen Packaging, Criteria (P)

Observation: Bags of cooked pork and beef found in vacuum sealed bags. Manager stated foods were placed in bags last night. No packages were marked with the date or time products were placed in reduced oxygen packaging.

- Foods processed and packaged using Reduced Oxygen Packaging (ROP) methods without a HACCP plan must have product packaging opened within 48 hours after packaging. Product must be labeled with the time and date the product was placed in the bag.

Observed Violations *(See additional pages if necessary)*

43. In-use utensils; properly stored

This is a Core item

3-304.12 - In-Use Utensils, Between-Use Storage

Observation: Utensils stored in water at 124F. Unit was turned up to heat water up to 135F.

- Store food utensils in the food with handles extended out of the food product, in hot water greater than 135 F, in running drained water, or clean and dry.

General Comments

GENERAL COMMENTS

An inspection was conducted today with the following noted:

Good glove and utensil use to prevent bare hand contact with ready to eat foods observed

Sanitizers found at proper concentrations

Cold holding equipment found properly adjusted and maintained

General Comments

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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