



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

Establishment Name Green Bamboo Vietnamese Restaurant Type of Establishment ☒ Permanent ☐ Mobile
Address 990 N. Germantown Pkwy., Ste 104
City Cordova Time in 03:40 PM AM / PM Time out 04:40 PM AM / PM
Inspection Date 04/16/2024 Establishment # 605224190 Embargoed 00
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats _____

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					5
4	IN	OUT	NA	NO	Proper cooking time and temperatures					5
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control			COS R WT		
5	IN	OUT	NA	NO	Proper reheating procedures for hot holding					5
6	IN	OUT	NA	NO	Proper cooling time and temperature					5
7	IN	OUT	NA	NO	Proper hot holding temperatures					5
8	IN	OUT	NA	NO	Proper cold holding temperatures					5
9	IN	OUT	NA	NO	Proper date marking and disposition					5
Preventing Contamination by Hands					Time as a public health control: procedures and records			COS R WT		
10	IN	OUT	NA	NO	Hands clean and properly washed					5
11	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					5
12	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
Approved Source					Consumer Advisory			COS R WT		
13	IN	OUT	NA	NO	Food obtained from approved source					4
14	IN	OUT	NA	NO	Food received at proper temperature					5
15	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
16	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					2
Protection from Contamination					Highly Susceptible Populations			COS R WT		
17	IN	OUT	NA	NO	Food separated and protected					5
18	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					5
19	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
Chemicals					Compliance with Approved Procedures			COS R WT		
20	IN	OUT	NA	NO	Food additives: approved and properly used					5
21	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					5
22	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT	Pasteurized eggs used where required			45	IN	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
29	OUT	Water and ice from approved source			46	IN	Warewashing facilities, installed, maintained, used, test strips			1
30	OUT	Variance obtained for specialized processing methods			47	IN	Nonfood-contact surfaces clean			1
Food Temperature Control					Physical Facilities			COS R WT		
31	OUT	Proper cooling methods used; adequate equipment for temperature control			48	IN	Hot and cold water available; adequate pressure			2
32	OUT	Plant food properly cooked for hot holding			49	IN	Plumbing installed; proper backflow devices			2
33	OUT	Approved thawing methods used			50	IN	Sewage and waste water properly disposed			2
34	OUT	Thermometers provided and accurate			51	IN	Toilet facilities: properly constructed, supplied, cleaned			1
Food Identification					52	IN	Garbage/refuse properly disposed; facilities maintained			1
35	OUT	Food properly labeled; original container; required records available			53	IN	Physical facilities installed, maintained, and clean			1
Prevention of Food Contamination					54	IN	Adequate ventilation and lighting; designated areas used			1
36	OUT	Insects, rodents, and animals not present			Administrative Items			COS R WT		
37	OUT	Contamination prevented during food preparation, storage & display			55	IN	Current permit posted			0
38	OUT	Personal cleanliness			56	IN	Most recent inspection posted			0
39	OUT	Wiping cloths: properly used and stored			Compliance Status			YES NO WT		
40	OUT	Washing fruits and vegetables			Non-Smokers Protection Act			COS R WT		
41	OUT	In-use utensils; properly stored			57	IN	Compliance with TN Non-Smoker Protection Act			0
42	OUT	Utensils, equipment and linens; properly stored, dried, handled			58	IN	Tobacco products offered for sale			0
43	OUT	Single-use/single-service articles; properly stored, used			59	IN	If tobacco products are sold, NSPA survey completed			0
44	OUT	Gloves used properly								

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/16/2024 Signature of Environmental Health Specialist [Signature] Date 04/16/2024

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

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DIVISION OF ENVIRONMENTAL HEALTH
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Establishment Information	
Establishment Name:	Green Bamboo Vietnamese Restaurant
Establishment Number #:	605224190

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Ecolab	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Chest Freezer	-2
MasterBilt Walk- In	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw chicken	Cold Holding	40
Raw beef	Cold Holding	28.2
Cooked chicken	Cold Holding	40

Observed Violations

Total # 7

Repeated # 0

- 39: Wiping cloths must be stored in sanitized water when not in use .
- 42: Provide scoop with handle for rice container .
- 43: Single service bowls and cups stored on the floor ,elevate off floor .
- 45: Clean counter under chopping board , remove food particles .
- 52: Plug missing on dumpster , provide a plug.
- 52: Trash and rubbish in the area of the dumpster , clean remove trash, etc from ground.
- 53: Damaged wall behind the ice machine serving area, repair

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Manager aware of sick leave policy.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Hands clean and properly washed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food obtained from approved source.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No improper cooling down observed during this inspection .
- 18:
- 19: (NO) TCS food is not being held hot during inspection.
- 20:
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food
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Source: Restaurant Depot

Source Type:	Water
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Source: MLGW

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments