# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| Contraction of the local division of the loc | 100  | 調査   | E A    | 1       |   |  |                      |        |                |         |        |                 |           |               |        |   |                                   |          |         |              |
|--|--|------|--------|---------|---|--|----------------------|--------|----------------|---------|--------|-----------------|-----------|---------------|--------|---|-----------------------------------|----------|---------|--------------|
| Establehmont Name  |  |      |        |         | VIETNAM RESTAURANT - FD-SRV.                    |  |                      |        |                |         |        |                 |           |               |        |   |                                   |          |         |              |
| Establishment Name<br>Address  |  |      | nt Ni  | ame     | 74 CLEVELAND Type of Establishment O Mobile     |  |                      |        |                |         |        |                 |           |               |        |   |                                   |          |         |              |
|  |  | ,    |        |         | Memphis   |  | Time in              | 0      | 1:1            | 0       | ⊃N     | 1.              |           | PM ·          | Time / | 01.00 014   | M / PM                            |          |         |              |
|  | City   |      |        |         | 07/25/202                                       | 22 Establishment #                                 |                      |        |                |         |        |                 |           | 000           |        |   | w 7 F W                           |          |         |              |
|  |  |      |        | ction   | ORoutine  | A Follow-up  | O Complaint          |        |                | -<br>ОР |        | inary           |           |               | -      | onsultation/Other   |                                   |          |         |              |
|  | Ca   |      |        |         | 01  | 32(2   | 03                   |        |                | 04      |        | ,               |           |               | ollov  | v-up Required O Yes   | 仪 No Number of                    | Seats    | 94      | Ļ            |
| Γ  |  | _    |        |         |   |  |                      |        |                |         |        |                 |           |               |        | d to the Centers for Dise<br>control measures to pre                        |                                   | ition    |         |              |
|  |  |      |        | -       | contributing facto                              |  |                      |        |                |         |        |                 |           |               |        | H INTERVENTIONS   | vent niness or injury.            |          |         |              |
| L.   | tulo e   |      |        |         |   |  |                      |        | r litem        |         |        |                 |           |               |        | each item as applicable. Deduc  |                                   |          | 9       |              |
| Ē  | _  | _    | lano   |         | Comp  | iance Status                                       | NO=not observe       |        | S R            |         |        | onec            | ed on     | -sne o        | rng i  | Compliance Stat   |                                   |          | R       | WT           |
| $\square$  |  |      | T NA   | NO      |   | Supervision<br>esent, demonstrates k               | nouladae and         |        |                |         | 11     | IN              |           | л м           | NC     | Cooking and Reheating<br>Control For Safe                                   |                                   |          |         |              |
| 1  | 篇<br>IN  | 0    |        | NO      | performs duties                                 | Employee Health                                    | iomeoge, and         | 0      | 0              | 5       |        | 6 C             |           |               |        | Proper cooking time and tem   |                                   | ्र       | 00      | 5            |
| 2  | X  | 0    |        | 1 110   | Management and fo                               | ood employee awarene                               | ss; reporting        | _      | 0              | 5       | łŀ     |                 | +         | лм            |        | Cooling and Holding, De   |                                   | Ĕ        |         |              |
| 3  | 窝<br>IN  | _    | T NA   |         | Proper use of restric                           | ction and exclusion<br>d Hyglenic Practice         |                      | 0      | 0              | Ľ       | ╽┟     | 8 C             |           |               |        | Proper cooling time and temp  |                                   | -        | 0       |              |
| 4  | 10<br>10<br>10<br>10<br>10<br>10<br>10<br>10<br>10<br>10<br>10<br>10<br>10<br>1  |      |        | 0       | Proper eating, tastin                           | ng, drinking, or tobacco                           |                      | 8      | 8              | 5       | 1 17   | 9 2             | s c       | 5 0           | 10     | Proper hot holding temperatu  | res                               | 0        | 0       |              |
|  | IN   | OU   | T N/   | NO NO   | Preventin                                       | eyes, nose, and mouth<br>og Contamination by       | y Hands              |        |                | _       |        | 1 2             |           | Š             | _      | Proper cold holding temperat<br>Proper date marking and disp                |                                   | 8        | ŏ       | 5            |
| 6<br>7   | 直截   | 0    | -      | _       |   | ct with ready-to-eat foo                           | ds or approved       | 0      | -              | 5       | 2      | 2 0             |           | . I "         | · .    |   |                                   | 0        | 0       |              |
|  | 25   | 0    |        |         |   | properly supplied and                              | accessible           | -      | 0              | 2       |        | IN<br>3 C       | -         | _             | _      | Consumer advisory provided  |                                   | 0        | 0       | 4            |
| 9  | 黨  | 0    |        | NO      | Food obtained from                              |  |                      |        | 0              |         | łE     | IN              | +         |               | NC     | food<br>Highly Suscepti   | ble Populations                   | -        | 1.      |              |
|  | 0  |      | 0      |         | Food received at pr<br>Food in good condit      | oper temperature<br>tion, safe, and unadulte       | rated                | 0      |                | 5       | 2      | 4 C             | o o       | > %           | :      | Pasteurized foods used; prof  | iibited foods not offered         | 0        | 0       | 5            |
| 12   | 0  | 0    | 22     | 0       | Required records av<br>destruction              | vailable: shell stock tag                          | s, parasite          | 0      | _              | 1       |        | IN              |           |               | NC     | Chem  | licais                            |          |         |              |
| 13   |  |      |        | NO      | Food separated and                              | tion from Contamina<br>d protected                 | ation                | 0      | 0              | 4       |        | 5 C             |           |               |        | Food additives: approved an<br>Toxic substances properly id                 |                                   | 8        | 0       | 5            |
| 14   | ×  | 0    | 0      |         |   | es: cleaned and sanita<br>of unsafe food, returned |                      | 0      | 0              | 5       | 1      | IN              | OL        | JT N/         | -      | Conformance with A<br>Compliance with variance, sp                          |                                   |          | _       |              |
| 15   | ×  | 0    |        |         | served  | ir unsare rood, returned                           | 100d hot re-         | 0      | 0              | 2       | 2      | 7 C             |           | > ≶           |        | HACCP plan  | ecialized process, and            | 0        | 0       | 5            |
|  |  |      |        | Go      | od Retail Practice                              | es are preventive r                                | neasures to co       | ontro  | ol the         | ı int   | rodu   | ictio           | n of      | path          | oger   | s, chemicals, and physic  | al objects into foods.            |          |         |              |
|  |  |      |        |         |   |  |                      |        | OD R           |         |        |                 |           | 5             |        |   |                                   |          |         |              |
| F  |  | _    | _      | 0(      |   | liance Status                                      | COS=corre            |        | on-site<br>SRR |         |        |                 |           | _             |        | Compliance Str  |                                   | COS      | R       | WT           |
|  | 8  |      | Pat    |         | ed eggs used where                              |  |                      | 0      | 0              | 1       | łŀ     | 45              | OUT<br>XX |               |        | Utensils and Equi<br>onfood-contact surfaces clean                          |                                   | 0        | 0       | 1            |
|  | 9<br>0   | _    |        |         | d ice from approved s<br>obtained for specializ | source<br>red processing methods                   | \$                   | 8      | 8              | 2       | łŀ     |                 |           |               |        | d, and used   |                                   | -        | -       |              |
|  |  | ou   | -      | -       |   | adequate equipment for                             | v hammanahuna        |        | -              |         | 니니     | 46<br>47        | 篇         |               |        | ing facilities, installed, maintain<br>ontact surfaces clean                | ed, used, test strips             | 0        | 0       | 1            |
|  | 1  | 0    | cor    | itrol   |   |  | a competatore        | 0      | -              | 2       | ١Ŀ     |                 | OUT       |               |        | Physical Facilit  |                                   |          |         |              |
|  | 2  |      | _      |         | d properly cooked for<br>thawing methods us     |  |                      | 0      | 00             |         |        | 48<br>49        | 00        |               |        | Id water available; adequate pr<br>installed; proper backflow device        |                                   | 8        | Ō       | 2            |
| -  | 4  | 0    |        | morme   | eters provided and a<br>Food                    | courate  |                      | 0      | 0              | 1       |        | 50<br>51        | 0         |               | *      | d waste water properly dispose<br>ies: properly constructed, supp           |                                   | 0        | 0       | 2            |
| 7  | 5  | 82   | -      | od proj |   | container; required rec                            | ords available       | 0      | 0              | 1       | 1 -    | 52              | 0         |               |        | fuse properly disposed; facilitie   |                                   | o        | ō       | 1            |
|  |  | ou   | -      |         |   | Food Contaminatio                                  | n .                  |        |                |         | 1 1    | 53              |           |               |        | cilities installed, maintained, an  |                                   | 0        |         | 1            |
| $\vdash$   | 6  | 0    | -      |         | odents, and animals r                           |  |                      | 0      | +-             | 2       | łŀ     | 54              | 1         | Adeq          | uate v | entilation and lighting; designal   |                                   | 0        | 0       | 1            |
|  | 7  | 8    | -      |         |   | ng food preparation, sto                           | rage & display       | 0      | -              | 1       | łŀ     | _               | OUT       | 0.000         | et e e | Administrative in   | tems                              |          |         |              |
|  | 8<br>9   | Ó    | Wig    | ping cl | cleanliness<br>oths; properly used ar           |  |                      |        | 0              |         |        | 55<br>56        | 0<br>嵐    |               |        | mit posted<br>t inspection posted   |                                   |          | 0       | 0            |
| Ľ  | 0  | 0    | _      | shing   | fruits and vegetables<br>Proper                 | Use of Utensils                                    |                      | 0      | 0              | 1       | łŀ     |                 |           |               |        | Compliance Sta<br>Non-Smokers P   |                                   | YES      | NO      | WT           |
|  | 1 2  |      |        |         | ensils; properly stored                         | ; properly stored, dried                           | bandled              | 8      | 8              |         | łF     | 57<br>58        |           |               |        | e with TN Non-Smoker Protecti<br>roducts offered for sale                   | on Act                            | 8        | 8       | 0            |
|  | 3 4  | 0    | Sin    | gle-us  | e/single-service articl<br>sed properly         | es; properly stored, us                            | ed                   | 0      | ŝ              | 1       | 1 L    | 59              |           |               |        | products are sold, NSPA surve   | / completed                       | ŏ        | ŏ       | Ť            |
|  |  |      |        |         |   | ms within ten (10) days m                          | say result in susper |        |                |         | l serv | ice et          | tablis    | ihment        | permi  | t. Repeated violation of an identic   | al risk factor may result in revo | cation   | of yo   | ur food      |
| man  | ner a  | nd p | ost th | e mos   | recent inspection report                        | rt in a conspicuous mann                           | er. You have the rig | the to | reque          |         |        |                 |           |               |        | ise. You are required to post the fi<br>filing a written request with the C |                                   |          |         |              |
| repo   | n, T   | .C.A | secti  | ons 68  | -14-703, 68-14-706, 68-14                       | 1-708, 68-14-709, 68-14-71                         |                      |        |                | ~       |        | -               | A         | $\mathcal{N}$ | 1      | M   |                                   | <u> </u> | o – · · |              |
| Rive   | nat  | -    | ( De   | laon l  | Charas  | 7  | 07/2                 | 25/2   |                | _       | -      | Nee             | hurr      |               |        | <u> </u>  |                                   | U7/2     | 25/2    | 2022<br>Date |
| зg   | Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** |      |        |         |   |  |                      |        |                |         |        |                 |           |               |        |   |                                   |          |         |              |
| PH   | PH/2267 (Rev. 6-15). Free food safety training classes are available each month at the county health department.   |      |        |         |   |  |                      |        |                |         |        |                 |           |               |        |   |                                   |          |         |              |
| Please call ( ) 901222   |  |      |        |         |   | 111  | 97(                  | J( )   |                | to :    | sign-l | up for a class. |           |               |        |   |                                   |          |         |              |

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information Establishment Name: VIETNAM RESTAURANT - FD-SRV. Establishment Number #: 605243548

| 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<br>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 inflitrating into areas where smoking is prohibited.  |  |
| Smoking observed where smoking is prohibited by the Act.   |  |

| Warewashing Info |                |     |                          |  |  |  |  |
|------------------|----------------|-----|--------------------------|--|--|--|--|
| Machine Name     | Sanitizer Type | PPM | Temperature (Fahrenheit) |  |  |  |  |
|                  |                |     |                          |  |  |  |  |
|                  |                |     |                          |  |  |  |  |
|                  |                |     |                          |  |  |  |  |
|                  |                |     |                          |  |  |  |  |

| I | Equipment Temperature |                          |  |  |  |  |  |  |
|---|-----------------------|--------------------------|--|--|--|--|--|--|
|   | Description           | Temperature (Fahrenheit) |  |  |  |  |  |  |
|   |                       |                          |  |  |  |  |  |  |
|   |                       |                          |  |  |  |  |  |  |
|   |                       |                          |  |  |  |  |  |  |
|   |                       |                          |  |  |  |  |  |  |
|   |                       |                          |  |  |  |  |  |  |
|   |                       |                          |  |  |  |  |  |  |
|   |                       |                          |  |  |  |  |  |  |

| Food Temperature |               |                          |  |  |  |  |
|------------------|---------------|--------------------------|--|--|--|--|
| Decoription      | State of Food | Temperature (Fahrenheit) |  |  |  |  |
| Chicken          | Cold Holding  | 39                       |  |  |  |  |
| Beef             | Cold Holding  | 37                       |  |  |  |  |
| Pork             | Cold Holding  | 39                       |  |  |  |  |
|                  |               |                          |  |  |  |  |
|                  |               |                          |  |  |  |  |
|                  |               |                          |  |  |  |  |
|                  |               |                          |  |  |  |  |
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|                  |               |                          |  |  |  |  |
|                  |               |                          |  |  |  |  |
|                  |               |                          |  |  |  |  |

Total # 10 Repeated # ()

35: Food missing labels with common name. Food removed from original packaging or prepared needs a label with the name.

37: Uncovered food in coolers and freezers. Cover to prevent cross contamination. Food in containers stored on the ground in freezer and cooler. Store 6in or higher.

41: Rice scoop stored in standing water at room temperature. Store in hot water at 135 degrees, under running water, or dried and covered to prevent bacteria growth

45: Prep cooler gaskets need repair to provide proper sealing. Handle missing on walk-in cooler.

46: Dishwasher not dispensing enough sanitizer

47: Exterior of equipment needs cleaning to remove food debris

53: Baseboard by hand sink needs repair. Walls need cleaning to remove debris and dust.

54: Employee personal items stored on equipment. It must be stored in a designated area away from equipment, food handling, and utensils

54: Lighting is inadequate in hallway from kitchen to walk-in cooler and freezer. Please repair as it is too dark.

56: Recent inspection not posted

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## Establishment Information

Establishment Name: VIETNAM RESTAURANT - FD-SRV. Establishment Number : 605243548

| Comments/Other Observations  |   |
|--|---|
|  |   |
| 2:   |   |
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| 16:  |   |
| 17:  |   |
| 18:  |   |
|  |   |
| 20: Violation has been corrected. Establishment purchased a new cooler.  |   |
| 21:<br>22:<br>23:<br>24:<br>25:<br>26:<br>27:  |   |
| 22:  |   |
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\*\*\*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.

# Establishment Information

Establishment Name: VIETNAM RESTAURANT - FD-SRV. Establishment Number : 605243548

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Establishment Name: VIETNAM RESTAURANT - FD-SRV. Establishment Number # 605243548

SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

### **Additional Comments**