

Establishment Name

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit Remanent O Mobile

Type of Establishment

O Temporary O Seasonal

Nashville City

Time in 02:55 PM AM/PM Time out 03:15: PM AM/PM

Inspection Date

Risk Category

Address

Routine

VN Pho and Deli

5906-C Charlotte Pike

06/15/2023 Establishment # 605221329 ∰ Follow-up

O Complaint O Preliminary

O Consultation/Other

SCORE

Purpose of Inspection

О3

04

Embargoed 0

Follow-up Required

O Yes 疑 No

Number of Seats 16

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observe			C
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	D)(	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
Ī	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use		0	Γ.
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	5
Π	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	П
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	П
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			0	0	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control	. 40		
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### s, chemicals, and physical objects into foods.

		AUX	G00			
		OUT=not in compliance COS=com Compliance Status	COS		_	
	TOUT		008	ĸ	**	
00			-			
28		Pasteurized eggs used where required	0	0	Ľ	
29	Ö	Water and ice from approved source	0	0	-	
30	0	Variance obtained for specialized processing methods				
	OUT	Food Temperature Control	,		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1	
32	0	Plant food properly cooked for hot holding	0	0	_	
33	0	Approved thawing methods used	0	0		
34	X	Thermometers provided and accurate	0	0	Т	
	OUT					
35	0	Food properly labeled; original container; required records available	0	0		
	OUT	Prevention of Feed Contamination				
36	0	Insects, rodents, and animals not present	0	0	1	
37	885	Contamination prevented during food preparation, storage & display	0	0		
38	0	Personal cleanliness	0	0	г	
39	0	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0		
	OUT	Proper Use of Utensils	-			
41	0	In-use utensils; properly stored	0	0	г	
	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	г	
42			-	-	т	
42 43	0	Single-use/single-service articles; properly stored, used	-0	0		

Signature of Person in Charge

specti		R-repeat (violation of the same code provision)  Compliance Status	COS	R	W.
	OUT	Utensiis and Equipment	1		
45	麗	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	黨	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a n (10) days of the date of the

> 06/15/2023 Date

06/15/2023

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

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



Establishment Information				
Establishment Name: VN Pho and Del				
Establishment Number # 605221329				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings or	facilities at all times to	persons who are	
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	orm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
	• • • • • • • • • • • • • • • • • • • •			
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed	d or open.	
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.		
	•			
Smoking observed where smoking is prohibited	d by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature ( Fair	renhelf)
	Cammaco 13pc		Tomporanaro (Tan	
Equipment Temperature				
Description			Temperature ( Fah	renhelt)
Food Temperature				
Description		State of Food	Temperature ( Fah	renhelft
Decomption		State of Food	reinperature ( rain	remient)

bserved Violations	
otal # 4 epeated # 0	
epeated # O	
4:	
7:	
5:	
7:	

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Information



Establishment Name: VN Pho and Deli	
Establishment Number: 605221329	
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Comments/Other Observations	
Comments/Other Observations	
1:	
2:	
1: 2: 3: 4: 5:	
4:	
5:	
6: Employees were trained in proper hand washing. 7: 8: 9: 10: 11: 12: 13:	
7:	
8:	
9:	
10:	
11:	
12:	
13:	
14: Low-temperature dishwasher is now reading 100ppm chlorine 15:	
15:	
16:	
16: 17: 18: 19:	
18:	
19:	
20:	
21:	
20: 21: 22: 23: 24: 25:	
23:	
24:	
26: Establishment threw away non-approved chemical.	
27:	
57: 58:	
58:	

# Additional Comments

See last page for additional comments.

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

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

Establishment Name: VN Pho and Deli		
Establishment Number: 605221329		
Comments/Other Observations (cont'd)		
A -1-11st 1 O		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information	
Establishment Name: VN Pho and Deli	
Establishment Number #: 605221329	
Sources	1
Source Type:	Source:
Additional Comments	
Critical violation has been corrected after 1 hour.	