

Address

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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SCORE

Miss Saigon Restaurant

Establishment Name

Miss Saigon Restaurant

Type of Establishment

□ Farmer's Market Food Unit

□ Permanent

O Mobile

5849 Charlotte PIke O Temporary O Seasonal

 City
 Nashville
 Time in
 12:25 PM
 AM / PM
 Time out
 02:10: PM
 AM / PM

 Inspection Date
 08/25/2023
 Establishment #
 605244450
 Embargoed
 0
 0

Purpose of Inspection Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 (22 O3 O4 Follow-up Required (2 Yes O No Number of Seats 15)

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

tisk 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 (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

12	¥=in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=	con	ecte	d on-sit	te duri
					Compliance Status	cos	R	WT	] [				
	IN	OUT	NA	NO	Supervision				П	П	IN	оит	NA
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	×	0	0
	IN	OUT	NA	NO	Employee Health		-			17	O	ŏ	ō
2	100	0			Management and food employee awareness; reporting	0	О		ı	$\rightarrow$			
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA
	IN	OUT	NA	NO	Good Hygienic Practices				1 [	18	X	0	0
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1 1	19	窓	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П	20	0	义	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				1	21	0	24	0
6	100	0		0	Hands clean and properly washed	0	0		Ιſ	22	0	0	×
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN		NA NA
8	<b>X</b>	0			Handwashing sinks properly supplied and accessible	0	0	2	11	23	0	$\overline{}$	912
	IN	OUT	NA	NO	Approved Source				ΙĽ	23	U	0	X
9	黨	0			Food obtained from approved source	0	0		П	П	IN	OUT	NA
10	0	0	0	X	Food received at proper temperature	0	0	1	11		0	$\overline{}$	323
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	24	O	•	200
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		$\prod$		IN	оит	NA
	IN	OUT	NA	NO	Protection from Contamination				1 [	25	0	0	3%
13	0	凝	0		Food separated and protected	0	0	4	1	26	8	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ıſ		IN	OUT	NA
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	LX.	0		Proper cold holding temperatures	0	200	5
21	0	250	0	0	Proper date marking and disposition	0	200	
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	3%		Food additives: approved and properly used	0	0	5
26	黨	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

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

PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ι.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
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	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

Signature of Person In Charge

ect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	1000		
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	_
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	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	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	200	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	談	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ا
59		If tobacco products are sold, NSPA survey completed	0	0	

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, 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

Date

08/25/2023

Signature of Environmental Health Specialist

08/25/2023

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

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

Date

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



### Establishment Information

Establishment Name: Miss Saigon Restaurant
Establishment Number # 605244450

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.	Т
"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.	$^{\dagger}$
Smoking observed where smoking is prohibited by the Act	+

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Low-temperature dishwasher	Chlorine	100	

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Prep cooler 1	40					
White reach-in freezer 1	20					
Walk-in cooler 1	33					
White chest freezer	-15					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Shrimp on the grill	Cooking	173
Cooked chicken in warmer	Hot Holding	163
Cooked pork in warmer	Hot Holding	136
Steamed rice in rice cooker	Hot Holding	154
Broken rice in rice cooker	Hot Holding	166
Sliced tomato on prep cooler 1	Cold Holding	41
Cooked shrimp on prep cooler 1	Cold Holding	41
Cooked pork in walk-in cooler 1	Cold Holding	39
Raw shrimp in walk-in cooler 1	Cold Holding	40
Shrimp cooked 1 hour ago	Cooling	56
Catfish thawed today in walk-in cooler	Cold Holding	42
Sliced cabbage in reach-in cooler 1	Cold Holding	43
Cooked beef in prep cooler	Cold Holding	39
Cooked tripe in outdoor walk-in cooler	Cold Holding	39

Observed Violations
•
Total # 7 Repeated # 0  13: Raw shrimp stored above raw egg in walk-in cooler 2. Raw shelled eggs stored above diced tofu in outoodr walk-in cooler. Corrective Action: Person in charge moved raw products below coked products 20: Bean spouts on prep cooler 3 at 61F. Sliced lettuce at 51F. Corrective Action: Person in charge placed ice pack on sliced greens 21: Cooked pork in outdoor walk-in cooler does not have a preparation date or thaw date. Corrective Action: Proper date marking for cooked, frozen, and thawed foods was explained to Person in charge. 36: Flies present in kitchen prep area. 45: Observed containers of food laying on carboard at grill area. 53: Grill hood has excessive hanging greasy debris. Also excessive grease and debris under and on sides of kitchen equipment. 56: Inspection dated 3/23/2022 is posted. Most recent inspection occurred in Spring 2023.

<sup>\*\*\*</sup>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: Miss Saigon Restaurant

Establishment Number: 605244450

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 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: Observed employees washing their hands at appropriate times and with correct technique.
- 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: See source information.
- 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.
- 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: Observed proper cooking time and temperatures. Temperatures recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed proper cooling time and temperatures. Temperatures recorded on report.
- 19: Observed proper hot holding. Temperatures recorded on report.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 58: Tobacco products are not sold.

## 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.

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dditional Comments (cont'd)				
ee last page for additiona	d comme	nts.		

Establishment Information

Establishment Information		
Establishment Name: Miss Saigon Restaurant		
Establishment Number # 605244450		
Sources		
Source Type: Food	Source:	K&S World Market, A&D Seafood,
Source Type:	Source:	
Source Type:	Source:	
Source Type:	Source:	
Source Type:	Source:	
Additional Comments		