



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: Miss Saigon Restaurant
Address: 5849 Charlotte Pike
City: Nashville
Inspection Date: 08/25/2023
Time in: 12:25 PM
Time out: 02:10 PM
Risk Category: 03
Number of Seats: 115

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 08/25/2023
Signature of Environmental Health Specialist: Zephery Barber Date: 08/25/2023

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

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.
- *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)
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 outdoor walk-in cooler. Corrective Action: Person in charge moved raw products below cooked products
- 20: Bean sprouts 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.



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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.

***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 Source: K&S World Market, A&D Seafood,

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments