



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name: Miss Saigon Restaurant
Address: 5849 Charlotte Pike
City: Nashville
Inspection Date: 05/16/2024
Time in: 01:20 PM
Time out: 02:20 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: 05/16/2024
Signature of Environmental Health Specialist: Zephyr Barber Date: 05/16/2024



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)
3 compartment sink	Chlorine	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk-in cooler 1	0
Salad prep cooler 1	37
3-door black reach-in cooler	42
White reach-in freezer	-8

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Egg and rice in wok	Cooking	165
Pork in pot on stove	Cooking	178
Pork on line prep cooler 1 made 2.5 hours ago	Cooling	53
Cooked shrimp on line prep cooler made 2.5 hours	Cooling	44
BBQ pork on warmer	Hot Holding	178
BBQ Beef on warmer	Hot Holding	187
Cooked shrimp paste on prep cooler 2	Cold Holding	37
Cooked rice in rice warmer	Hot Holding	142
Cooked beef in walk-in cooler 1	Cold Holding	40
sliced mixed vegetables in walk-in cooler 1	Cold Holding	38
Bean sprouts on salad prep cooler 1	Cold Holding	42
Bean spouts in 3-door black reach-in cooler	Cold Holding	43
Raw rare beef in walk-in cooler 2	Cold Holding	39
Raw fish in walk-in cooler 2	Cold Holding	41
Half and half in drink reach-in cooler	Cold Holding	39

Observed Violations

Total # 6

Repeated # 0

8: Paper towels not supplied as hand washing sink near dishwasher. Corrective Action: Person in charge re-stocked.

13: Observed raw shelled eggs stored above cooked beef in walk-in cooler 1. Corrective Action: Person in charge placed eggs on bottom shelf.

20: Sticky rice in rolled banana leaves stored at room temperature for 3 hours. Corrective Action: Person in charge was trained to keep cooked rice products in cooler at 41F or below.

37: Employee drink stored on prep surface on salad cooler and on shelf above BBQ prep station

45: Observed sliced cabbage cut in-house stored in non-approved grocery bags

53: Ceiling tiles missing in main kitchen area.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Person in charge demonstrated sufficient knowledge of foodborne illness risk factors symptoms and exclusion procedures.
- 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.
- 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.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Verified consumer advisory on menu. Disclosure and reminder are marked on menu.
- 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

Source Type: Source:

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Additional Comments

Follow-up is required to verify corrective action long-term.