

Establishment Name

Address

City

## 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

05/16/2024 Establishment # 605244450 Embargoed 0 Inspection Date

Miss Saigon Restaurant

5849 Charlotte Plke

Nashville

O Preliminary O Consultation/Other

Time in 01:20 PM AM / PM Time out 02:20; PM

O Follow-up O Complaint Purpose of Inspection **K**Routine Risk Category О3 04 Follow-up Required

Number of Seats 115 级 Yes O No

SCORE

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

12	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	OS=cc	mect
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervisien					IN
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120
	IN	OUT	NA	NO	Employee Health		-		17	
2	300	0			Management and food employee awareness; reporting	0	0			
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN
	IN	OUT	NA	NO	Good Hygienic Practices				18	100
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	٥	20	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1 2
6	黨	0		0	Hands clean and properly washed	0	0		22	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	23	100
	IN	OUT	NA	NO	Approved Source				L~	1 .
9	200	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0		24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[~	10
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN
	IN	OUT	NA	NO	Protection from Contamination				25	
13	0	凝	0		Food separated and protected	125	0	4	26	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0

ᆫ	Compliance Status							** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	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	X	0	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	250	0	5
21	*	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	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	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

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			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori	-		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	_ 1
	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	Т
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	7
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	288	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	ď
40	0	Washing fruits and vegetables	0	0	'
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	г
44	-	Gloves used properly	0	0	

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

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

05/16/2024

Signature of Person In Charge

05/16/2024

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

Date

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.

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.	
"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.	$\top$
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 bittom 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.

<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: 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: 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.

## 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)				
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Establishment Information

Establishment Information									
Establishment Name: Miss Saigon Restaurant									
Establishment Number #:	605244450								
Sources									
Source Type:	Food	Source:	K&S World Market, A&D						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	nts								
Follow-upis required	to verify corrective a	ction long-term.							