# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

- 93	1.1	30	125																		
200																					
	100	No. TO.			Mico Coigo	n Doctouropt										O Farmer's Market	t Food Unit				
Establishment Name Miss Saigon Restaura		n Restaurant						Tvr	e of F	Establ	ishme	ent EPermanent	O Mobile	9							
Address 5		5849 Charlotte PIke O Temporary O Seasonal																			
City	,				Nashville		Time in	02	2:5	5 F	PM	A	M/PI	иті	me o	ut 03:15:PM	AM / PM				
	pectio	~ Da	da.		09/27/20	021 Establishment						_	d 0				-				
	pose				ORoutine	Follow-up	O Complaint				elimir		<u> </u>		0.000	nsultation/Other	i				
				DON	-						earran	ary								11	5
Risk Category O1 第2 O3 O4 Follow-up Required O Yes X No Number of Seats 1 Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention									<u></u>												
L	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																				
		(110	rk de	elgne	ed compliance sta											INTERVENTIONS ach lism as applicable.	Deduct points for e	category or subcate	esery)		
11	≹⊨in c					ance NA=not applicable												e same code provisio			
		_		_	Cor	mpliance Status		COS	R	WT			_		_	Compliance	Status		COS	R	WT
	IN	ουτ	NA	NO		Supervision						IN	OUT	NA	NO	Cooking and Rohe	-				
1	鬣	0				present, demonstrates	knowledge, and	0	0	5	10	23		-			r Safety (TCS)	Foods	~	~	
H		OUT	NA	NO	performs duties	Employee Health				-		8	8	0		Proper cooking time an Proper reheating proce		ting	00	허	5
2	X	0			Management an	d food employee awaren	ess; reporting	0	0		Ê					Cooling and Holding			-	-	
3	×	0			Proper use of res	striction and exclusion		0	0	°		IN	OUT	NA	NO	a Publi	e Health Contr	ol			
			NA	NO		ood Hygienic Practic						区	0	0	_	Proper cooling time and			0	0	
4	X	<u> </u>				sting, drinking, or tobacc		0	0	5		X	<u>s</u>		0	Proper hot holding temp				0	
2	X	<u>0</u>	NA	NO		m eyes, nose, and mout ting Contamination		0	0	-		1	8	8	0	Proper cold holding terr Proper date marking an			00	8	5
6	10	0	1474			properly washed		0	0												
7	籖	0	0	0		ntact with ready-to-eat for	oods or approved	0	0	5	"	0	0	×	-	Time as a public health			0	٥	
· .		-	•	<u> </u>	alternate proced				-			IN	OUT	NA	NO		umer Advisory				
8	X	ᇞ	NA	NO	Handwashing sir	Approved Source	d accessible	0	0	2	23	0	0	麗		Consumer advisory pro food	wided for raw and	undercooked	0	0	4
9	黨				Food obtained fr	orn approved source		0	0			IN	OUT	NA	NO		ceptible Popula	rtions		_	
10	0		0	20		proper temperature		0	0		24	0	0	88						0	
11	X	0				ndition, safe, and unadul		0	0	5	24	0	0	100		Pasteurized foods used	; prohibited foods	s not offered	0	9	9
12	0	0	22	0	Required records destruction	s available: shell stock ta	egs, parasite	0	0			IN	ουτ	NA	NO		Chemicals				
				NO		ection from Contami	nation				25	0	0	X		Food additives: approve	ed and properly u	sed	0	0	5
	篾				Food separated				0		26	黛				Toxic substances prope			0	0	<u> </u>
14	×	0	0	J		faces: cleaned and sani		0	0	5		IN	OUT	NA	NO	Conformance w					
15	黛	0			Proper dispositio served	n of unsafe food, returne	ed food not re-	0	0	2	27	0	0	窝		Compliance with varian HACCP plan	ce, specialized p	rocess, and	0	0	5
					d Batall Barat											s, chemicals, and pl		- late fande			
				000		ices are preventive	measures to co						_		yena	s, chemicals, and pr	iyaicai object	s into roods.			
				- 011			608						1CE	3							
⊢				00	T=not in compliance Con	npliance Status	COS=corre		R		, inspe	ceon				Compliance	violation of the san e Status		COS	R	WT
		OUT				Food and Water				_		0	UT			Utensils and					
	28				ed eggs used whe				0		4	5 1				infood-contact surfaces	cleanable, proper	fy designed,	0	0	1
	29				ice from approve		4	0	0	2	Ľ	-	~ 0	onstru	icted,	and used			~	<u> </u>	<u> </u>
Ľ	30	ᇞ	varie	ance o		alized processing metho emperature Control	05	0	0	-	4	6   1	o  v	Varew	ashin	g facilities, installed, ma	intained, used, te	st strips	0	0	1
		_	Prop	er co		d; adequate equipment	for temperature	0			4	7 1		lonfoo	d-cor	ntact surfaces clean			0	0	1
Ľ	31	_	cont	lon	-				0	2		_	TUK			Physical F					
	32				properly cooked				0			_				f water available; adequa			0		2
	33				thawing methods				0	1	4	_	_			stalled; proper backflow				2	2
L-	34	읈	iner	morrie	eters provided an	d accurate		0	0	1	5	_	-			i waste water properly di es: properly constructed,		d		0	2
F,	35		Eco	1 none		nal container; required re	and a strange	0	0	1	5					use properly disposed; fi			0	0	1
Ľ		े गा	1000	μορ		of Food Contaminat		-	<b>1</b>	<u> </u>											
Η.	36	8	Inco	nte en	dents, and anima		1411	0	0		5		-			ilities installed, maintaine entilation and lighting: de-		has	0	0	1
													N. 101	a second picks	ALC: YES	TILINGULAR AND REPORTED OF	DELLIGIES J REPORT UP	anna I			

	000	inservs, rodents, and animals not present	- U	U.		11	~	U	Proceptate ventration and ignority, designated areas used	v	<b>U</b>	
37	X	Contamination prevented during food preparation, storage & display	0	0	1	1		OUT	Administrative items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	0	
39	0	Wiping cloths; properly used and stored	0	0	1	1	56	0	Most recent inspection posted	0	0	Ň
40	0	Washing fruits and vegetables	0	0	1	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_		1			Non-Smokers Protection Act	ection Act		
41	0	In-use utensils; properly stored	0		1	1	57		Compliance with TN Non-Smoker Protection Act			
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0		1	59	1	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	]						
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. 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 and post the most recent inspection report 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 report. T.C.A. sections 68-14-708, 68-14-708, 68-14-709, 68-14-719, 68-1												
09/27/2021 Jenny Wiediona 09/27/										27/2		
Signature of Person In Charge Date Signature of Environmental Health Specialist									Date			

 
 \*\*\*\* Additional food safety information can be found on our website, http://tn.gow/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.
 RDA 629

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



# Establishment Information

Establishment Name: Miss Saigon Restaurant Establishment Number #: 605244450

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Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
			l							

Equipment Temperature									
Description	Temperature (Fahrenheit)								
Glass door cooler in dining room	38								
,	,								

Food Temperature	State of Food	Temperature ( Fahrenheit
Cooked beans in glass cooler in dining room	Cold Holding	40

Observed Violations	
Total # 8 Repeated # 0	
34:	
35:	
36:	
37:	
43:	
45:	
47:	
52:	
""See page at the end of this document for any violations that could not be displayed in this space.	

\*\*\*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		
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3:		
:		
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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.

# Establishment Information

Establishment Name: Miss Saigon Restaurant Establishment Number : 605244450

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

### Establishment Information

Establishment Name: Miss Saigon Restaurant Establishment Number # 605244450

Sources		
Source Type:	Source:	

### Additional Comments

Critical violation #20 from routine inspection completed 9/15/21 has been corrected. Glass cooler in dining room reading 38F and cooked beans is reading 40F.