

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit VIETNAM RESTAURANT - FD-SRV. Remanent O Mobile Establishment Name

Type of Establishment

O Temporary O Seasonal

74 CLEVELAND Address Memphis

Time in 03:50 PM AM/PM Time out 04:45: PM AM/PM

07/07/2022 Establishment # 605243548 Inspection Date

Embargoed 050

O Follow-up Purpose of Inspection **K**Routine O Complaint

O Preliminary

O Consultation/Other

Risk Category

О3

Follow-up Required

级 Yes O No

Number of Seats 94

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						0		
匚	Compliance Status		cos	R	WT			
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	_
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	LØ	0		Proper cold holding temperatures	0	0	5
21	0	250	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	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 m s, chemicals, and physical objects into foods.

PRACTICES

	GOO	DR	3/A			
	OUT=not in compliance COS=correct					
		Compliance Status	cos	R	WT	
	OUT	Safe Food and Water				
28	0	Pasteurized eggs used where required	0	0	1	
29	0	Water and ice from approved source	0	0	2	
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	2	
32	0	Plant food properly cooked for hot holding	0	0	1	
33	0	Approved thawing methods used	0	0	1	
34	0	Thermometers provided and accurate	0	0	1	
	OUT Food Identification					
35	×	Food properly labeled; original container, required records available	0	0	1	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	2	
37	288	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	1	
39	0	Wiping cloths; properly used and stored	0	0	1	
40	0	Washing fruits and vegetables	0	0	1	
	OUT Proper Use of Utensils					
41	級	In-use utensils; properly stored	0	0	1	
	-	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	
42	0					
42 43 44	0	Single-use/single-service articles; properly stored, used Gloves used properly	8	0	1	

specti	on	R-repeat (violation of the same code provision)						
		Compliance Status	cos	R	WT			
	OUT Utensils and Equipment							
45	45 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
46	羅	Warewashing facilities, installed, maintained, used, test strips			1			
47	黨	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			1			
53	3%	Physical facilities installed, maintained, and clean	0	0	1			
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1			
	OUT	Administrative Items	П					
55	0	Current permit posted	0	0	0			
56	0	Most recent inspection posted	0	0	۰			
		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				

a conspicuous manner. You have the right to request a hearing reg , 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

Signature of Person In Charge

07/07/2022

07/07/2022

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15)) 9012229200 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: VIETNAM RESTAURANT - FD-SRV.

Establishment Number #: 605243548

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.	\top
Smoking observed where smoking is prohibited by the Act	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Single rack dishwasher	Chlorine	10	120					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	38					
Walk in Freezer	32					
Front prep cooler	40					
Back prep cooler	58					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Carrots	Cold Holding	41
Raw beef	Cold Holding	50
Beef tenderloin	Cold Holding	53
Pork tender loin	Cold Holding	53
Pho broth	Hot Holding	145
Lettuce	Cold Holding	60
Onions	Cold Holding	55
Roast chicken	Cold Holding	53
Rice	Hot Holding	150

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	Observed Violations
	Total # 11
	Repeated # ()

20: Multiple food items out of temperature in the prep cooler next to the stove. Store food in another cooler until repaired.

21: Food is held over 24 hours at this establishment, but there are no dates. Please put dates when food was prepared or removed from original packaging and a discard date.

35: Food missing labels with common name. Food removed from original packaging or prepared needs a label with the name.

37: Uncovered food in coolers and freezers. Cover to prevent cross contamination. Food in containers stored on the ground in freezer and cooler. Store 6in or higher.

41: Rice scoop stored in standing water at room temperature. Store in hot water at 135 degrees, under running water, or dried and covered to prevent bacteria growth

45: Prep cooler gaskets need repair to provide proper sealing. Handle missing on walk-in cooler.

46: Dishwasher not dispensing enough sanitizer

47: Exterior of equipment needs cleaning to remove food debris

53: Baseboard by hand sink needs repair. Walls need cleaning to remove debris and dust.

54: Lighting is inadequate in hallway from kitchen to walk-in cooler and freezer. Please repair as it is too dark.

54: Employee personal items stored on equipment. It must be stored in a designated area away from equipment, food handling, and utensils

[&]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 Inform	nation
Establishment Name: V	VIETNAM RESTAURANT - FD-SRV.
Establishment Number :	605243548
Comments/Other Obs	servations
ı. 2: (IN): An employee healtl	th policy is available in English and Vietnamese
2: (IN): An employee healtl 3: 4: 5: 6: 7:	
4: 	
). 6∙	
7. 7:	
3: (IN): All handsinks are p	properly equipped and conveniently located for food employee use.
9:	d during increation
L0: (NO): No food received L1:	a during inspection.
	sed and parasite destruction not required at this establishment.
13:	
14: 15:	
	ods cooked during inspection.
17: (NO) No TCS foods ref	y ·
	CS foods during inspection.
19:	lor time as a public bootth control
	ler time as a public health control. Des not serve animal food that is raw or undercooked.
24:	de not derve animal reda that le raw of anaeredenca.
	es not use any additives or sulfites on the premises.
26: 27: (NA) Fatabliahmantia	not required to have a various and LLACCD plan, northwest as a special processes.
27: (NA) Establishment is r 57:	not required to have a variance or HACCP plan, performs no special processes.
58:	

Additional Comments

See last page for additional comments.

^{***}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 extra Additional Comments that could not be displayed in this space.

Establishment Name: VIETNAM RESTAURANT - FD-SRV.					
Establishment Number: 605243548					
Comments/Other Obs	onvations (cont'd)				-
comments/Other Ops	ervations (cont d)				
1.00					
dditional Comments					
See last page for	additional com	ments.			

Establishment Information

Establishment Information									
Establishment Name: VIETNAM RESTAURANT - FD-SRV.									
Establishment Number #: 605243548									
Sources									
Source Type: Food	Source:	KTS trading							
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Additional Comments									