

Risk Category

01

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

ner's Market Food Unit	
manent O Mobile	

SCORE

Establishment Name	Miss Saigon Restaurant	O Farmer's Market Food Unit Type of Establishment	86
Address	5849 Charlotte Plke	O Temporary O Seasonal	
City	Nashville Time in 12:30 PM	AM / PM Time out 02:10; PM AM / PM	
Inspection Date	02/22/2023 Establishment # 605244450 Emit	pargoed 0	
Purpose of Inspection	麗Routine O Follow-up O Complaint O Prelimi	inary O Consultation/Other	

Number of Seats 115

O3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T, HA, HO) for each numbered item. For Items marked OUT, mark COS or R for each item as applicable. rs (IN, OUT, HA, HO) for each numbered Item. For Items is

117	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	300	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
		OUT	NA	NO	Proventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	氮	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	100	0		Food separated and protected	255	*	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	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	×	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	,
	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		180	0	0	Proper hot holding temperatures	0	0	
20		×	0		Proper cold holding temperatures	0	25	5
21	0	200	0	0	Proper date marking and disposition	0	800	•
22		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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		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	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

to control the introduction of pathoge s, chemicals, and physical objects into foods.

						L PRA		20
		OUT=not in compliance COS=con				inspect	on	
	Lave	Compliance Status	cos	к	WT	\vdash		_
	OUT		-	_			OUT	
28	_	Pasteurized eggs used where required	0	0	1	45	0	Foo
29		Water and ice from approved source	0	0			_	con
30	_	Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control	,—	_			-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	羅	Nor
٠.	-	control	"	_	^		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	0	Approved thawing methods used	0	0	1	49	0	Plu
34	XX	Thermometers provided and accurate	0	×	1	50	0	Sev
	OUT	Food Identification		-		51	ō	Toil
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Gar
	OUT	Prevention of Food Contamination				53	3%	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	誕	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	300	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tob
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	-			

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W)
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	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	ľ
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

most recent inspection report in a conspicuous manner. You have the right to request a h ns 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

02/22/2023

Signature of Environmental Health Specialist

02/22/2023

Signature of Person In Charge Date **** 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. Please call () 6153405620 to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Miss Saigon Restaurant
Establishment Number #: |605244450

Smoking observed where smoking is prohibited by the Act.

MCDA Common. To be accompleted if #F7 in #Min #	
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.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Low-temperature dishwasher	Chlorine	100					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walk-in cooler	50			
Prep cooler 1 (No TCS)	33			
Prep cooler 3	45			
Reach-in freezer 1	-5			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked shrimp in walk-in cooler	Cold Holding	34
White rice in walk-in cooler	Cooling	84
Raw fish in walk-in cooler	Cold Holding	37
Raw beef in walk-in cooler	Cold Holding	36
White rice in rice cooker	Hot Holding	184
Cooked shrimp in prep cooler 2	Cold Holding	42
Reheated pork from microwave	Reheating	177
Cooked chicken in warmer	Hot Holding	143
chicken in walk-in cooler 2 cooked at 11am	Cooling	56
Pork in walk-in cooler 2 cooked at 11am	Cold Holding	73
Cooked pork in reach-in cooler 2	Cold Holding	41
Cooked pork in outdoor walk-in cooler	Cold Holding	39
Raw beef in outdoor walk-in cooler	Cold Holding	42
Milk in coffee cooler	Cooling	47

Observed Violations

Total # 9
Repeated # ()

13: Observed condensation drip onto sliced bok choy in walk-in cooler 1.

Corrective Action: Person-in-charge sent employee to wash bok choy and provided a lid to cover the container from splash.

19: Observed cooked pork in warmer at 123F. Corrective Action:

Person-in-charge turned up the heat of the warmer.

20: Cooked beef on prep cooler 2 at 47F. Cooked chicken on prep cooler 1 at 47F. Corrective Action: Person-in-charge instructed employees to close the lid more often.

Cut tomato in prep cooler 3 at 50F. Cooked pork in prep cooler 3 at 50F. Cooked shrimp in prep cooler 3 at 47F. Corrective Action: Person-in-charge put in a work order to have all coolers properly functioning at 41F or below.

21: Observed cooked tofu and shrimp, cooked shrimp, and cooked chicken wings in reach-in freezer 2 without a 24-hours date mark. Several cooked food items in chest freezer and walk-in freezer have not been labeled with cook dates. Sticky rice cooked and prepared on Monday does not have a date mark label.

Corrective Action: Proper date marking was explained to Person-in-charge.

Person-in-charge trained staff to label all foods cooked and kept on-site for longer than 24-hours.

- 34: Visible thermometer not provided at prep cooler 2 and several chest freezers.
- 37: Observed employee phone stored on prep cooler 3 prep surface. Observed employee drink stored above customer food in reach-in cooler 2.
- 42: Observed wet nesting of dishes over prep cooler 3.
- 47: Excessive black grease build up on stove hood.
- 53: Damaged ceiling tiles overhead dishwashing area.

[&]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: (IN): An employee health policy is available.
- 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 proper hand washing 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: (NO) No raw animal foods cooked during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Observed proper cooling. 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.

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.

Comments/Other Observations (cont'd)	
dditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Information

Establishment Name: M	iss Saigon Restaurant		
Establishment Number #	605244450		
NACCO CONTRACTOR OF THE PROPERTY OF THE PROPER			
Sources			
Source Type:	Food	Source:	A&D Foods, Interiors International
Source Type:		Source:	
Additional Comme	nts		
	ays woks and tea cups ning, rinsing, and sanitiz		nd rinsed. Spoke to Person-in-charge

Establishment Information