



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name: Miss Saigon Restaurant
Address: 5849 Charlotte Pike
City: Nashville
Inspection Date: 02/22/2023
Time in: 12:30 PM
Time out: 02:10 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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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: 02/22/2023
Signature of Environmental Health Specialist: [Signature] Date: 02/22/2023

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

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.
- Smoking observed where smoking is prohibited by the Act.

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 # 0

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.



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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.

***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: A&D Foods, Interiors International

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Additional Comments

-Person-in-charge says woks and tea cups are only washed with soap and rinsed. Spoke to Person-in-charge about properly washing, rinsing, and sanitizing all dishware.