

12 O O 🐹

13 0 夏 0

14 🐹 O O

15 夏 O

IN OUT NA NO

0

0

Signature of Person In Charge

destruction

served

Food separated and protected

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Miss Saigon Restaurant Establishment Name Permanent O Mobile Type of Establishment 5849 Charlotte Plke O Temporary O Seasonal Nashville Time in 12:30 PM AM / PM Time out 01:30; PM

10/31/2022 Establishment # 605244450 Embargoed 5 Inspection Date

Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other О3

Number of Seats 115 04 Risk Category Follow-up Required rted to the Centers for Di ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

#### ited compliance status (IN, OUT, HA, HO) for OUT=not in compl IN-in compliance NA=not ap COS R WT Compliance Status IN OUT NA NO Supervision Person in charge present, demonstrates knowledge, and 製し 0 0 5 performs duties IN OUT NA NO **Employee Health** 2 X O Management and food employee awareness, reportir 0 0 3 🕱 O Proper use of restriction and exclusion 0 0 **Good Hygienic Practices** IN OUT NA NO 4 嵐 O 5 嵐 O Proper eating, tasting, drinking, or tobacco use 0 0 5 O No discharge from eyes, nose, and mouth IN OUT NA NO Preventing Contamination by Hand O Hands clean and properly washed 6 O 🕱 0 0 No bare hand contact with ready-to-eat foods or approved 0 0 製り 0 0 alternate procedures followed 8 🐹 O III OUT NA NO Handwashing sinks properly supplied and accessible 0 0 2 Approved Source 9 🕱 O 0 0 Food obtained from approved source 10 O O O 0 0 Food received at proper temperature Food in good condition, safe, and unadulterated 5 Required records available: shell stock tags, parasite

**Protection from Contamination** 

					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	300	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	0	0	0	文	Proper hot holding temperatures	0	0	
20	0	<b>X</b>	0		Proper cold holding temperatures	0	0	5
21	0	26	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	1	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

#### od Retail Practices are preventive me s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

2

0

0 0 4

0 0 5

0 0

0

		OUT=not in compliance COS=con	ected or	1-6/09	du
		Compliance Status	cos		_
	OUT	Safe Food and Water	-		_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	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	Г
33	0	Approved thawing methods used	0	0	
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils		_	
41	120	In-use utensils; properly stored	0	0	Ē
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
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	×	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	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	782	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
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	1
	OUT	Administrative Items			
55	0	Current permit posted	ि	0	_
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	- XX	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

ms within ten (40) days may result in suspension o constituting imminent health hazards shall be corre ction report in a conspicuous manner. You have the right to request a ten (10) days of the date of th

10/31/2022

Signature of Environmental Hea

10/31/2022

\*\*\*\* 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) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

Date

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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	$\top$
Sarage type doors in non-enclosed areas are not completely open.	$\top$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\vdash$
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	$\top$
Smoking observed where smoking is prohibited by the Act.	+-

Warewashing Info									
Machine Name Sanitizer Type PPM Temper									
Low-temperature dishwasher	Chlorine	50							

Equipment Temperature						
Description Temperature ( Fahrer						
Walk-in cooler 2	43					
Walk-in cooler 1	40					
Reach-in freezer 1	0					
Prep cooler 1	36					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Beef broth in walk-in cooler 2	Cold Holding	43
Beef meatball in walk-in cooler 2	Cold Holding	35
Raw beef in walk-in cooler 2	Cold Holding	38
Raw chicken in walk-in cooler 2	Cold Holding	36
Walk-in cooler	Cold Holding	40
Cooked chicken in walk-in cooler	Cold Holding	41
Raw steak in walk-in cooler	Cold Holding	38
Cooked shrimp in prep cooler 1	Cold Holding	38
Cooked steak in walk-in cooler 3	Cold Holding	41
Raw steak in walk-in cooler 3	Cold Holding	40
Rice on prep counter For 1 minute	Cooling	151
Milk in milk cooler	Cold Holding	40

<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: (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.
- 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: (NO) No TCS foods reheated during inspection.
- 18: Observed proper cooling. Temperatures recorded on report.
- 19: (NO) TCS food is not being held hot during inspection.
- 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:

58:

# 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.

omments/Other Observations (co	nt'd)			
dditional Comments (cont'd)				
ee last page for additiona	d comme	nts.		

Establishment Information

Establishment Information								
Establishment Name: Miss Saigon Restaurant								
Establishment Number #: 605244450		The state of the s						
Sources								
Source Type: Food	Source:	A&D Foods						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								