



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
79

Establishment Name: Miss Saigon Restaurant
Address: 5849 Charlotte Pike
City: Nashville
Inspection Date: 10/31/2022
Time in: 12:30 PM
Time out: 01:30 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

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: 10/31/2022
Signature of Environmental Health Specialist: [Signature] Date: 10/31/2022

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	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
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

Observed Violations

Total # 11

Repeated # 0

- 6: Observed employee washing his hands in 3 compartment sink. Corrective Action: Employee was trained.
- 13: Raw shelled egg stored above raw carrots in walk-in cooler 2. Raw steak stored above cooked shrimp in walk-in cooler 3. Corrective Action: PIC moved eggs and steak to a lower shelf.
- 20: Cooked pork on prep cooler 2 is reading 46F. Tofu on prep cooler 2 is reading 57F. Corrective Action: Embagoed 5lbs tofu. Employee put ice on cooked pork.
- 20: Cooked shrimp on prep cooler 1 is reading 45F. Sliced tomatoes on prep cooler 1 is reading 49F. Pork loaf on prep cooler 1 is reading 46F. Corrective Action: PIC used ice to cool food items down.
- 21: Beef meatball in walk-in cooler 2 is not date marked. Beef was cooked 2 days ago. Cooked steak in walk-in cooler 3 is not date-marked. Steak was cooked yesterday. Corrective Action: PIC labeled all food items that have been cooked and stored for longer than 24 hours.
- 34: Missing visible thermometer in chest freezers near walk-in cooler 2.
- 36: Flies present near ceiling in kitchen prep area.
- 41: Observed knife stored in crevice between prep coolers.
- 45: Observed food items laying on cardboard on prep counters.
- 51: Missing covered trash receptacle in women's restroom right stall.
- 53: Observed excessive grease build up behind stove.



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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.
- 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:

***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

Source Type: Source:

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Additional Comments