

City

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit VN Pho and Deli Permanent O Mobile Establishment Name Type of Establishment 5906-C Charlotte Pike O Temporary O Seasonal Address Nashville Time in 12:25 PM AM / PM Time out 02:00; PM 06/15/2023 Establishment # 605221329 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 16

Follow-up Required

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10	¥=in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		0	OS=co	rrecte	d on-si	ite dur	ing in:	spect
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	OUT	NA	NO	9
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	128	0	0	0	Pro
	IN	OUT	NA	NO	Employee Health		-			100	ŏ	ō	ŏ	Pro
2	300	0			Management and food employee awareness; reporting	0 0			Ť	Co				
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	"
	IN	OUT	NA	NO	Good Hygienic Practices				18	100	0	0	0	Pro
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	19	100	0	0	0	Pro
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	125	0	0		Pro
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0	0	0	Pro
6	0	黨		0	Hands clean and properly washed	3%	100		22	0	0	×	0	Tim
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ľ		_		_	
•	-	_	_		alternate procedures followed	_	_			IN	OUT	NA	NO	
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0	0		Cor
	IN	OUT	NA	NO	Approved Source	_	_		[		_	_		food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0	١.	24	0	0	200		Pas
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ		Ľ	000		1 00
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Foo
13	0	凝	0		Food separated and protected	25	200	4	26	0	25		-	Tax
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	翠	0	5		IN	OUT	NA	NO	
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Cor HA

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					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	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	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	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	333		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	0	100			Toxic substances properly identified, stored, used	XX.	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

#### introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ι.
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	×	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 Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\overline{}$		
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
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	麗	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	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	7
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	,
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		
55	0	Current permit posted	0	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	

You have the right to request a l n (10) days of the date of the

06/15/2023

06/15/2023

Date

Signature of Person In Charge

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: VN Pho and Deli
Establishment Number #: [605221329]

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

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)						
3 compartment sink	Chlorine	50							
3 compartment sink (not set	Chlorine								

Equipment Temperature						
Description Temperature ( Fahrer						
Prep cooler 2	37					
Prep cooler 1						
Reach-in freezer 1						
Reach-in cooler 1	41					

Description	State of Food	Temperature ( Fahrenheit
Pork on prep table cooked 15 minutes ago	Cooking	158
Pork cooked 3 hours ago in prep cooler 1	Cooling	50
White rice in rice warmer 1	Hot Holding	188
White rice in rice warmer 2	Hot Holding	181
Porkchop cooked 3 hours ago in prep cooler 1	Cooling	45
Raw calamari on prep cooler 2	Thawing	33
Beef meatball on prep cooler 2	Cold Holding	43
Porkchop on grill	Reheating	178
Sliced tomato in reach-in cooler 1	Cold Holding	39
Cooked pork in reach-in cooler 1	Cold Holding	37
Bean sprouts in water cleaned 3 hours ago in	Cooling	59
Bean sprouts in reach-in cooler 3	Cooling	52
Raw rare beef storage reach-in cooler 1	Cold Holding	36

Observed Violations
Observed Violations
Total # 8
Repeated # ()
6: Observed employee washing her hands with gloves still on. Observed employee washing his hands in 3 compartment sink. Corrective Action: Trained employees.
13: Raw shelled eggs in prep cooler 1 stored on top shelf directly above several cooked food items. Corrective Action: Person in charge was trained to store eggs on bottom shelf with raw products.
14: Low-temperature dishwasher is reading 0ppm chlorine during final sanitizing rinse. Sanitizer container is empty. Corrective Action: Employee was told to not use dishwasher and instead manually wash, rinse, and sanitize dishes. 26: Can of Hot Shot non-commercial grade pesticide observed stored under 3 compartment sink with chemicals. Corrective Action: Person in charge discarded non-approved pesticide and produced pest control invoices. 34: No visible thermometer in storage reach-in freezer 1 and storage chest
freezer
37: Observed employee drink stored next to clean dishes. 45: Observed spatula with missing plastic pieces.
43. Observed spatula with missing plastic pieces. 47: Excessive grease accumulation on grill hood piping system.

<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: VN Pho and Deli Establishment Number: 605221329

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Observed proper cooking time and temperatures. Temperatures recorded on report.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Observed proper cooling time and temperatures. Temperatures recorded on report.
- 19: Observed proper hot holding. Temperatures recorded on report.
- 20: Observed proper cold holding temperatures. Temperatures recorded on report.
- 21: Observed proper date marking and disposition.
- 22: (NA) No food held under time as a public health control.
- 23: Verified consumer advisory on menu. Disclosure and reminder are marked on menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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.

<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.

Establishment Name: VN Pho and Deli				
Establishment Number: 605221329				
Comments/Other Observations (cont'd)				
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Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
Establishment Name: VN Pho and Deli							
Establishment Number #: 605221329							
Sources							
Source Type: Food	Source:	A&D, K&S World Market					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							