



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
77

Establishment Name: VN Pho and Deli
Address: 5906-C Charlotte Pike
City: Nashville
Inspection Date: 06/15/2023
Time in: 12:25 PM
Time out: 02:00 PM
Risk Category: 03
Number of Seats: 16

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: 06/15/2023
Signature of Environmental Health Specialist: [Signature] Date: 06/15/2023

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.
- *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)
3 compartment sink	Chlorine	50	
3 compartment sink (not set)	Chlorine		

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler 2	37
Prep cooler 1	
Reach-in freezer 1	
Reach-in cooler 1	41

Food Temperature

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

Total # 8

Repeated # 0

- 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.
- 47: Excessive grease accumulation on grill hood piping system.



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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.

***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, K&S World Market

Source Type: Source:

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Source Type: Source:

Additional Comments