

Purpose of Inspection

Risk Category

Routine

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	SCORE
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O Farmer's Market Food Unit VN Pho and Deli Remanent O Mobile Establishment Name Type of Establishment 5906-C Charlotte Pike O Temporary O Seasonal Nashville Time in 01:35 PM AM / PM Time out 02:00; PM 10/24/2022 Establishment # 605221329 Embargoed 0 Inspection Date

Number of Seats 16

04

O Preliminary

O Consultation/Other

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		Ö
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭX	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

∰ Follow-up

O Complaint

О3

	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 0 5	
17	0	0	0	300	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	24	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	Ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

									_			
	GOOD RETAIL PRACTICES											
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)									_		
		Compliance Status	cos	R	V	٧T			Compliance Status	COS	R	Τ
	OUT	Safe Food and Water						OU	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	ТО	Т	1	45	T 0	Food and nonfood-contact surfaces cleanable, properly designed,	0	То	Т
29		Water and ice from approved source	0	0		2	40		constructed, and used		ľ	1
30	0	Variance obtained for specialized processing methods	0	0	1	1	46	T 0	Warewashing facilities, installed, maintained, used, test strips	0	0	T
	ОИТ	Food Temperature Control					1		Watewashing lacinoes, installed, maintained, dised, test strips		Ľ	1
31	_	Proper cooling methods used; adequate equipment for temperature	0	0	Т	\Box	47	1 22	Nonfood-contact surfaces clean	0	0	T
31	0	control	0	۱۷	Ή.	2		OU	Physical Facilities			Ť
32	0	Plant food properly cooked for hot holding	0	0	1	1	48	0	Hot and cold water available; adequate pressure	0	ТО	Т
33		Approved thawing methods used	ō	ō		1	49	ō	Plumbing installed; proper backflow devices	ō	10	т
34	100	Thermometers provided and accurate	0	Т	1	1	50	0	Sewage and waste water properly disposed	0	10	Ŧ
	OUT				-		51	0		0	0	
35	1	Food properly labeled; original container; required records available	6	То	П		52	0	Garbage/refuse properly disposed, facilities maintained	0	0	┰
35			•	١٧		١.	32	١,٠	Garbagerreruse properly disposed, racilities maintained	_	1 -	
	OUT	Prevention of Food Contamination					53	⊺ ○	Physical facilities installed, maintained, and clean	0	0	Τ
36	0	Insects, rodents, and animals not present	0	0	1	2	54	0	Adequate ventilation and lighting, designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	1		ou	Administrative Items			
38	0	Personal cleanliness	0	О	Т	1	55	0	Current permit posted	0	ТО	Т
39	0	Wiping cloths; properly used and stored	0	0	1	1	56	0	Most recent inspection posted	0	0	1
40		Washing fruits and vegetables	0	0	1	1	\Box		Compliance Status	YES	NO	ıΤ
	OUT	Proper Use of Utensils			_				Non-Smokers Protection Act			Ť
41	0	In-use utensils; properly stored	0	ТО	T	1	57		Compliance with TN Non-Smoker Protection Act	100	ТО	Т
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1	58	1	Tobacco products offered for sale	0	ТО	П
43		Single-use/single-service articles; properly stored, used	0	0		1	59	1	If tobacco products are sold, NSPA survey completed	0	0	1
44	0	Gloves used properly	0	0	1	1						

ten (10) days of the date of th

10/24/2022

Date Signature of Environmental Health Specialist

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10/24/2022 Date

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**** 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.

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									
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings or	facilities at all times to	persons who are						
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	orm of identification.						
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	spicuously posted at ev	ery entrance.						
Garage type doors in non-enclosed areas are not completely open.									
Consign type doors in non-enclosed areas are not completely open.									
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed	d or open.						
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.							
	•								
Smoking observed where smoking is prohibited	d by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fair	renhelf)					
	Cammaer 13pc		Tomporanaro (Tan						
Equipment Temperature									
Description			Temperature (Fah	renhelt)					
Food Temperature									
Description		State of Food	Temperature (Fah	renhelft					
Decomption		State of Food	reinperature (Fair	remient)					

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 22: 23: 24: 25:
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^{***}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

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Establishment Name: VN Pho and Deli	
Establishment Number #: 605221329	
Sources	
Source Type:	Source:
Additional Comments	