



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE  
**72**

Establishment Name Miss Saigon Restaurant Type of Establishment  Permanent  Mobile  
 Address 5849 Charlotte Pike  Temporary  Seasonal  
 City Nashville Time in 01:40 PM AM / PM Time out 03:40 PM AM / PM  
 Inspection Date 09/15/2021 Establishment # 605244450 Embargoed 10  
 Purpose of Inspection  Routine  Follow-up  Complaint  Preliminary  Consultation/Other  
 Risk Category  1  2  3  4 Follow-up Required  Yes  No 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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

| Compliance Status                        |                                  |                                  |                                  |  | COS                   | R                     | WT |
|--|----------------------------------|----------------------------------|----------------------------------|--|-----------------------|-----------------------|----|
| IN                                       | OUT                              | NA                               | NO                               |  |                       |                       |    |
| <b>Supervision</b>                       |                                  |                                  |                                  |  |                       |                       |    |
| 1  | <input checked="" type="radio"/> | <input type="radio"/>            |                                  | Person in charge present, demonstrates knowledge, and performs duties                  | <input type="radio"/> | <input type="radio"/> | 5  |
| <b>Employee Health</b>                   |                                  |                                  |                                  |  |                       |                       |    |
| 2  | <input checked="" type="radio"/> | <input type="radio"/>            |                                  | Management and food employee awareness, reporting                                      | <input type="radio"/> | <input type="radio"/> | 5  |
| 3  | <input checked="" type="radio"/> | <input type="radio"/>            |                                  | Proper use of restriction and exclusion  | <input type="radio"/> | <input type="radio"/> | 5  |
| <b>Good Hygienic Practices</b>           |                                  |                                  |                                  |  |                       |                       |    |
| 4  | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/>            | Proper eating, tasting, drinking, or tobacco use                                       | <input type="radio"/> | <input type="radio"/> | 5  |
| 5  | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/>            | No discharge from eyes, nose, and mouth  | <input type="radio"/> | <input type="radio"/> | 5  |
| <b>Preventing Contamination by Hands</b> |                                  |                                  |                                  |  |                       |                       |    |
| 6  | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/>            | Hands clean and properly washed  | <input type="radio"/> | <input type="radio"/> | 5  |
| 7  | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/>            | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | <input type="radio"/> | <input type="radio"/> | 5  |
| 8  | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/>            | Handwashing sinks properly supplied and accessible                                     | <input type="radio"/> | <input type="radio"/> | 2  |
| <b>Approved Source</b>                   |                                  |                                  |                                  |  |                       |                       |    |
| 9  | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/>            | Food obtained from approved source   | <input type="radio"/> | <input type="radio"/> | 5  |
| 10                                       | <input type="radio"/>            | <input type="radio"/>            | <input checked="" type="radio"/> | Food received at proper temperature  | <input type="radio"/> | <input type="radio"/> | 5  |
| 11                                       | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/>            | Food in good condition, safe, and unadulterated  | <input type="radio"/> | <input type="radio"/> | 5  |
| 12                                       | <input type="radio"/>            | <input type="radio"/>            | <input checked="" type="radio"/> | Required records available: shell stock tags, parasite destruction                     | <input type="radio"/> | <input type="radio"/> | 5  |
| <b>Protection from Contamination</b>     |                                  |                                  |                                  |  |                       |                       |    |
| 13                                       | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/>            | Food separated and protected   | <input type="radio"/> | <input type="radio"/> | 4  |
| 14                                       | <input type="radio"/>            | <input checked="" type="radio"/> | <input type="radio"/>            | Food-contact surfaces: cleaned and sanitized   | <input type="radio"/> | <input type="radio"/> | 5  |
| 15                                       | <input checked="" type="radio"/> | <input type="radio"/>            | <input type="radio"/>            | Proper disposition of unsafe food, returned food not re-served                         | <input type="radio"/> | <input type="radio"/> | 2  |

**Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

### GOOD RETAIL PRACTICES

| Compliance Status                       |                                  |   |                       |                       | COS                   | R                     | WT |
|---|----------------------------------|---|-----------------------|-----------------------|-----------------------|-----------------------|----|
| OUT                                     |                                  |   |                       |                       |                       |                       |    |
| <b>Safe Food and Water</b>              |                                  |   |                       |                       |                       |                       |    |
| 28                                      | <input type="radio"/>            | Pasteurized eggs used where required                                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1  |
| 29                                      | <input type="radio"/>            | Water and ice from approved source                                      | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2  |
| 30                                      | <input type="radio"/>            | Variance obtained for specialized processing methods                    | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1  |
| <b>Food Temperature Control</b>         |                                  |   |                       |                       |                       |                       |    |
| 31                                      | <input type="radio"/>            | Proper cooling methods used; adequate equipment for temperature control | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2  |
| 32                                      | <input type="radio"/>            | Plant food properly cooked for hot holding                              | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1  |
| 33                                      | <input type="radio"/>            | Approved thawing methods used   | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1  |
| 34                                      | <input checked="" type="radio"/> | Thermometers provided and accurate                                      | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1  |
| <b>Food Identification</b>              |                                  |   |                       |                       |                       |                       |    |
| 35                                      | <input checked="" type="radio"/> | Food properly labeled; original container; required records available   | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1  |
| <b>Prevention of Food Contamination</b> |                                  |   |                       |                       |                       |                       |    |
| 36                                      | <input checked="" type="radio"/> | Insects, rodents, and animals not present                               | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2  |
| 37                                      | <input checked="" type="radio"/> | Contamination prevented during food preparation, storage & display      | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1  |
| 38                                      | <input type="radio"/>            | Personal cleanliness  | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1  |
| 39                                      | <input type="radio"/>            | Wiping cloths: properly used and stored                                 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1  |
| 40                                      | <input type="radio"/>            | Washing fruits and vegetables   | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1  |
| <b>Proper Use of Utensils</b>           |                                  |   |                       |                       |                       |                       |    |
| 41                                      | <input type="radio"/>            | In-use utensils; properly stored  | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1  |
| 42                                      | <input type="radio"/>            | Utensils, equipment and linens; properly stored, dried, handled         | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1  |
| 43                                      | <input checked="" type="radio"/> | Single-use/single-service articles; properly stored, used               | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1  |
| 44                                      | <input checked="" type="radio"/> | Gloves used properly  | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1  |

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge [Signature] Date 09/15/2021 Signature of Environmental Health Specialist [Signature] Date 09/15/2021

\*\*\*\* Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> \*\*\*\*



**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) |
|-------------------------------|----------------|-----|---------------------------|
| 3-compartment sink not set up |                |     |                           |

**Equipment Temperature**

| Description   | Temperature ( Fahrenheit) |
|---|---------------------------|
| Prep cooler - bottom (empty)                              | 55                        |
| Prep cooler #2  | 43                        |
| Cooked pork chops in bottom cooler #2 (cooked 1 hour ago) | 78                        |
| Reach-in cooler   | 42                        |

**Food Temperature**

| Description                                     | State of Food | Temperature ( Fahrenheit) |
|---|---------------|---------------------------|
| Cut greens in prep cooler #1                    | Cold Holding  | 57                        |
| Cut greens in prep cooler #2                    | Cold Holding  | 53                        |
| Sliced beef in line cooler                      | Cold Holding  | 37                        |
| Cooked chicken in line cooler (cooked 1/2 hour  | Cold Holding  | 53                        |
| Raw shrimp in line cooler                       | Cold Holding  | 53                        |
| Cooked chicken in line cooler                   | Cold Holding  | 37                        |
| Raw shrimp in side prep cooler                  | Cold Holding  | 43                        |
| Cooked chicken prep cooler #2                   | Cold Holding  | 43                        |
| Sliced tomatoes in prep cooler #2 (1 hour ago)  | Cooling       | 47                        |
| Sliced tomatoes in bottom prep cooler #2        | Cold Holding  | 43                        |
| Cut watermelon in reach-in cooler               | Cold Holding  | 42                        |
| Cooked pork in reach-in cooler (cooked at 12pm) | Cooling       | 78                        |
| Raw beef in walk-in cooler                      | Cold Holding  | 30                        |
| Cooked noodles in outdoor walk-in cooler        | Cold Holding  | 43                        |
| Cooked rice in steamer                          | Hot Holding   | 160                       |

## Observed Violations

Total # 14

Repeated # 0

13: Raw shell eggs stored above leafy greens and vegetables in reach-in cooler. Corrective action: discussed with person in charge and moved eggs to bottom shelf.

14: Employee observed washing and rinsing tongs without sanitizing before using to prepare food. Corrective action: person in charge observed and corrected employee.

18: Cooked pork in reach-in cooler that was cooked at 10am was at 78F. Corrective action: person in charge reheated pork to 165F and proper cooling method of cooling food to 70F within 2 hours and to 41F within the next 4 hours was explained to person in charge.

20: Rice and beans in showcase cooler in dining room at 47F. Person in charge states it was made 2 days ago. Corrective action: embargoed 10lbs and put in work order to fix cooler.

21: Cooked pork in reach-in freezer cooked yesterday morning around 10am was not date marked. Corrective action: person in charge date marked pork and date marking procedure was explained to person in charge.

26: Chemical spray bottle unlabeled. Corrective action: had person in charge label bottle.

34: No thermometer in chest freezer in back room.

35: Container of sugar not labeled.

36: Back door left open to the outside.

37: Bag of onions stored on floor of outdoor walk-in cooler.

43: Single-service plates on prep table were left right-side up.

45: Excessive knife cuts on cutting board stored above 3-compartment sink.

47: Range hood has excessive debris over ingredients used for cooking.

52: Dumpster lid is broken.





**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.
- 6: Observed proper handwashing.
- 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:
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 19:
- 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.
- 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.

***Establishment Information***

Establishment Name: Miss Saigon Restaurant

Establishment Number : 605244450

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

Establishment Name: Miss Saigon Restaurant

Establishment Number #: 605244450

**Sources**

Source Type: Food Source: A and D

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**