

City

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Green Bamboo Vietnamese Restaurant Establishment Name Permanent O Mobile Type of Establishment 990 N. Germantown Pkwy., Ste 104 O Temporary O Seasonal Address Cordova Time in 02:55 PM AM/PM Time out 03:55; PM AM/PM 09/20/2022 Establishment # 605224190 Embargoed 0 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

О3

Follow-up Required

O Yes 疑 No

- 17	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS=corrected on-site during inspection R-repeat (violation of the same code provision)																
Compliance Status C			cos	COS R WT Compliance Status						COS	R	L					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
Н	Person in charge present, demonstrates knowledge, and						IIN	IN JOOI	NA.	1	Control For Safety (TCS) Foods						
1	100	0			performs duties	0	0	5	16	2	0	0	0	Proper cooking time and temperatures	0	Το	Т
	IN	OUT	NA	NO	Employee Health				17		0	300	Ó	Proper reheating procedures for hot holding	0	8	1
2	$\neg x$	0			Management and food employee awareness; reporting	ा ।							Cooling and Holding, Date Marking, and Time as				
3	×	0			Proper use of restriction and exclusion	0	6 IN OUT NA NO STAND THE THE MAIN MAIN AND THE										
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	X	0	Proper cooling time and temperature	0	ТО	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	-	0	0	0	Proper hot holding temperatures	0	0	1
5	*	0			No discharge from eyes, nose, and mouth	0	0	Ľ	20		0	0		Proper cold holding temperatures	0	ō	1
			NA						21	0	0	746	0	Proper date marking and disposition	0	0	1
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health control: procedures and records	0	l٥	Л
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0 0 5			_	_		_		ŭ	Ľ	┸
Ŀ	-	_	_	_	alternate procedures followed			ш		IN	OUT	NA	NO	Consumer Advisory	_	_	_
8			51.5	110	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	0		Consumer advisory provided for raw and undercooked	0	Ιo	ıI.
Ь.			NA	NO	Approved Source			-		_			_	food	-		ㅗ
9	嵩	0			Food obtained from approved source	0	0	IJ		IN	OUT	NA	NO	Highly Susceptible Populations			
10	×	0	0	0	Food received at proper temperature	0	0	l . I	24	0	0	200		Pasteurized foods used; prohibited foods not offered	0	lo	Т
11	×	0	_		Food in good condition, safe, and unadulterated	0	0	5	1	_	Ŭ			Tablear Rea roods asea, promotes roods not oriered	Ľ	Ľ	┸
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	Chemicals			
			NA	NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used	0	TO	Т
13	X	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substances properly identified, stored, used	0	0	1
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	Τ

	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 WT Compliance Status			COS	R	WT		
OUT Safe Food and Water						OUT Utensils and Equipment					
28 29		Pasteurized eggs used where required Water and ice from approved source	8	_		45	38	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods	ŏ	18	- 4	╌	-	constructed, and used	-	$\vdash$	$\vdash$
- 30	30 O Variance obtained for specialized processing methods O O 1  Food Temperature Control		0	Warewashing facilities, installed, maintained, used, test strips	0	0	1				
			47	0	Nonfood-contact surfaces clean	0	0	-			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	1	OUT		<del>-</del>		$\dot{-}$
- 00	-		_	-		100	100,000	Physical Facilities	-		
32	_	Plant food properly cooked for hot holding	0	0	1	48	_	Hot and cold water available; adequate pressure		0	
33	_	Approved thawing methods used	0	0	1	49	_	Plumbing installed; proper backflow devices	0	-	2
34		Thermometers provided and accurate	0	0	1	50	_	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification			51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	3%	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	338	Contamination prevented during food preparation, storage & display	0	0	1		оит	Administrative Items			
38	0	Personal cleanliness	0	О	1	55	0	Current permit posted	0	0	
39	126	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	ı ° I
40	0	Washing fruits and vegetables	0	0	1		Compliance Status		YES	NO	WT
	OUT Proper Use of Utensils							Non-Smokers Protection Act		_	$\neg$
41	0	In-use utensils; properly stored	0	О	1	57		Compliance with TN Non-Smoker Protection Act	X	0	$\Box$
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	59	59 If tobacco products are sold, NSPA survey completed		0	0	
44		Gloves used properly	Ö	Ŏ	1	ı —					

You have the right to request a hi ten (10) days of the date of the

> 09/20/2022 Date Signature of Environmental Health Specialist

09/20/2022 Date

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

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



### Establishment Information

Establishment Name: Green Bamboo Vietnamese Restaurant Establishment Number ≢: [605224190

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 ( Fahrenhelt)					
Ecolab	CI							

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Reach in deep freezers	0				
Walk in cooler	40				
Reach in coolers	40				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Rice	Hot Holding	155				
Soups	Hot Holding	158				
Produce	Cold Holding	40				

Observed Violations									
Total # 6									
Repeated # 0									
37: Keep the tea and water pitchers covered behind front counter									
39: Keep the wet cloths stored in sanitizer water when not in use, etc									
42: Keep,the big pots stored right side down on shelf, etc									
43: Keep the to go items stacked right side down on shelf behind front counter									
45: Replace the cutting boards, too many grooves in them, etc									
53: Clean the walls around the dishmachine area, keep the wet mops and									
brooms stored hanging up , clean around the dishmachine top area , etc									

<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: Green Bamboo Vietnamese Restaurant	
Establishment Number: 605224190	
Comments/Other Observations	
2:	
3:	
4:	
5:	
6:	
7:	
8:	
9:	
10:	
11. 12.	
12. 13·	
14 <sup>.</sup>	
15:	
<b>16</b> :	
<b>17</b> :	
18:	
19:	
20:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 24: 25: 26: 27: 57:	
ZZ. 24.	
ረ4. ንር·	
26 <sup>.</sup>	
27:	
57:	
58:	
THE an area at the and of this decrement for any deletions that sould not be displayed in	this engo
***See page at the end of this document for any violations that could not be displayed in	тина арасс.
Additional Comments	

See last page for additional comments.

<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: Green Bamboo Vietnamese Restaurant				
Establishment Number: 605224190				
Comments/Other Observations (cential)				
Comments/Other Observations (cont'd)				
100 - 100 -				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Name: Green Bamboo Vietnamese Restaurant							
Establishment Number #: 605224190							
Sources							
Source Type:	Food	Source:	Food				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commen	nts						
2023 permit posted,	use bleach for disinfectant , etc						

**Establishment Information**