

Address

Risk Category

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Miss Saigon Restaurant Remanent O Mobile Establishment Name Type of Establishment 5849 Charlotte Plke O Temporary O Seasonal Nashville Time in 10:30 AM AM / PM Time out 10:55; AM

03/02/2023 Establishment # 605244450 Embargoed 0 Inspection Date

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 115

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

## m (IN, OUT, NA, NO) for a

Follow-up Required

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						ed		0	
	Compliance Status								
	IN	OUT	NA	NO	Supervision				
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health				
2	DK.	0			Management and food employee awareness; reporting		0		
3	×	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				
4	*	0		0	Proper eating, tasting, drinking, or tobacco use		0		
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		
	IN	OUT	NA	NO	Proventing Contamination by Hands				
6	凝	0		0	Hands clean and properly washed	0	0		
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	×	0			landwashing sinks properly supplied and accessible		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	5	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				
13	~	0	0		Food separated and protected	0	0	4	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	M	0			Proper disposition of unsafe food, returned food not re-		0	2	

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	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		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	Chemicals		
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	
	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

## s, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	n-side	du
		Compliance Status	COS		_
	OUT	Safe Food and Water			_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	X	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 Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	326	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Ē
42	35	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

ecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	100	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
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	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		Ī
55	0	Current permit posted	0	0	_
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	
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

Date

03/02/2023

esher

03/02/2023

\*\*\*\* 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.

Date

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



Establishment Information								
Establishment Name: Miss Saigon Res	staurant							
Establishment Number #: 605244450								
NSPA Survey – To be completed if  Age-restricted venue does not affirmatively rest		or facilities at all times to	persons who are					
twenty-one (21) years of age or older.								
Age-restricted venue does not require each per	rson attempting to gain entr	y to submit acceptable f	orm 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 in	nto areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
				-				
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fat	renhelt)				
Equipment Temperature								
Description			Temperature ( Fah	renhelt)				
Food Temperature		1-11-1-1	1					
Description		State of Food	Temperature ( Fah	renheit)				

Observed Violations	
Total # 5 Repeated # 0	
Repeated # O	
34:	
34: 37: 42: 47:	
<b>1</b> 2:	
<del>1</del> 7:	
53:	
ITTO as name at the and of this document for any violations that could not be displayed in this space.	

<sup>&#</sup>x27;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: Miss Saigon Restaurant	
Establishment Number: 605244450	
Comments/Other Observations	
: : : : : : : : : : : : : : : : : : :	
:	
i:	
:	
·	
0:	
1: 2:	
.2: All food items in walk-in cooler are now covered and protected from potential splash.	
4:	
5:	
6:	
7:	
.8:	
9: Cooked pork in warmer temped at 137F.	
0: Cooked shrimp on prep cooler 3 temped at 41F.	
11: All cooked food items held longer than 24 hours have been properly date-marked with a d	ate tag.
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.	
5:	
6:	
77:	
<ul><li>57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted as</li><li>58: Tobacco products are not sold.</li></ul>	at every entrance.
***See page at the end of this document for any violations that could not be displayed in this space.	

# See last page for additional comments.

Additional Comments

omments/Other Observations (co	nt'd)			
dditional Comments (cont'd)				
ee last page for additiona	d comme	nts.		

Establishment Information

Establishment Information					
Establishment Name: Miss Saigon Restaurant					
Establishment Number # 605244450					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					
All critical violations have been corrected after 7 days					