TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contraction of the local division of the loc	100	調査	E A	1																
Establehmont Name					VIETNAM RESTAURANT - FD-SRV.															
Establishment Name Address			nt Ni	ame	74 CLEVELAND Type of Establishment O Mobile															
		,			Memphis		Time in	0	1:1	0	⊃N	1.		PM ·	Time /	01.00 014	M / PM			
	City				07/25/202	22 Establishment #								000			w 7 F W			
				ction	ORoutine	A Follow-up	O Complaint			- ОР		inary			-	onsultation/Other				
	Ca				01	32(2	03			04		,			ollov	v-up Required O Yes	仪 No Number of	Seats	94	Ļ
Γ		_														d to the Centers for Dise control measures to pre		ition		
				-	contributing facto											H INTERVENTIONS	vent niness or injury.			
L.	tulo e								r litem							each item as applicable. Deduc			9	
Ē	_	_	lano		Comp	iance Status	NO=not observe		S R			onec	ed on	-sne o	rng i	Compliance Stat			R	WT
\square			T NA	NO		Supervision esent, demonstrates k	nouladae and				11	IN		л м	NC	Cooking and Reheating Control For Safe				
1	篇 IN	0		NO	performs duties	Employee Health	iomeoge, and	0	0	5		6 C				Proper cooking time and tem		्र	00	5
2	X	0		1 110	Management and fo	ood employee awarene	ss; reporting	_	0	5	łŀ		+	лм		Cooling and Holding, De		Ĕ		
3	窝 IN	_	T NA		Proper use of restric	ction and exclusion d Hyglenic Practice		0	0	Ľ	╽┟	8 C				Proper cooling time and temp		-	0	
4	10 10 10 10 10 10 10 10 10 10 10 10 10 1			0	Proper eating, tastin	ng, drinking, or tobacco		8	8	5	1 17	9 2	s c	5 0	10	Proper hot holding temperatu	res	0	0	
	IN	OU	T N/	NO NO	Preventin	eyes, nose, and mouth og Contamination by	y Hands			_		1 2		Š	_	Proper cold holding temperat Proper date marking and disp		8	ŏ	5
6 7	直截	0	-	_		ct with ready-to-eat foo	ds or approved	0	-	5	2	2 0		. I "	· .			0	0	
	25	0				properly supplied and	accessible	-	0	2		IN 3 C	-	_	_	Consumer advisory provided		0	0	4
9	黨	0		NO	Food obtained from				0		łE	IN	+		NC	food Highly Suscepti	ble Populations	-	1.	
	0		0		Food received at pr Food in good condit	oper temperature tion, safe, and unadulte	rated	0		5	2	4 C	o o	> %	:	Pasteurized foods used; prof	iibited foods not offered	0	0	5
12	0	0	22	0	Required records av destruction	vailable: shell stock tag	s, parasite	0	_	1		IN			NC	Chem	licais			
13				NO	Food separated and	tion from Contamina d protected	ation	0	0	4		5 C				Food additives: approved an Toxic substances properly id		8	0	5
14	×	0	0			es: cleaned and sanita of unsafe food, returned		0	0	5	1	IN	OL	JT N/	-	Conformance with A Compliance with variance, sp			_	
15	×	0			served	ir unsare rood, returned	100d hot re-	0	0	2	2	7 C		> ≶		HACCP plan	ecialized process, and	0	0	5
				Go	od Retail Practice	es are preventive r	neasures to co	ontro	ol the	ı int	rodu	ictio	n of	path	oger	s, chemicals, and physic	al objects into foods.			
									OD R					5						
F		_	_	0(liance Status	COS=corre		on-site SRR					_		Compliance Str		COS	R	WT
	8		Pat		ed eggs used where			0	0	1	łŀ	45	OUT XX			Utensils and Equi onfood-contact surfaces clean		0	0	1
	9 0	_			d ice from approved s obtained for specializ	source red processing methods	\$	8	8	2	łŀ					d, and used		-	-	
		ou	-	-		adequate equipment for	v hammanahuna		-		니니	46 47	篇			ing facilities, installed, maintain ontact surfaces clean	ed, used, test strips	0	0	1
	1	0	cor	itrol			a competatore	0	-	2	١Ŀ		OUT			Physical Facilit				
	2		_		d properly cooked for thawing methods us			0	00			48 49	00			Id water available; adequate pr installed; proper backflow device		8	Ō	2
-	4	0		morme	eters provided and a Food	courate		0	0	1		50 51	0		*	d waste water properly dispose ies: properly constructed, supp		0	0	2
7	5	82	-	od proj		container; required rec	ords available	0	0	1	1 -	52	0			fuse properly disposed; facilitie		o	ō	1
		ou	-			Food Contaminatio	n .				1 1	53				cilities installed, maintained, an		0		1
\vdash	6	0	-		odents, and animals r			0	+-	2	łŀ	54	1	Adeq	uate v	entilation and lighting; designal		0	0	1
	7	8	-			ng food preparation, sto	rage & display	0	-	1	łŀ	_	OUT	0.000	et e e	Administrative in	tems			
	8 9	Ó	Wig	ping cl	cleanliness oths; properly used ar				0			55 56	0 嵐			mit posted t inspection posted			0	0
Ľ	0	0	_	shing	fruits and vegetables Proper	Use of Utensils		0	0	1	łŀ					Compliance Sta Non-Smokers P		YES	NO	WT
	1 2				ensils; properly stored	; properly stored, dried	bandled	8	8		łF	57 58				e with TN Non-Smoker Protecti roducts offered for sale	on Act	8	8	0
	3 4	0	Sin	gle-us	e/single-service articl sed properly	es; properly stored, us	ed	0	ŝ	1	1 L	59				products are sold, NSPA surve	/ completed	ŏ	ŏ	Ť
						ms within ten (10) days m	say result in susper				l serv	ice et	tablis	ihment	permi	t. Repeated violation of an identic	al risk factor may result in revo	cation	of yo	ur food
man	ner a	nd p	ost th	e mos	recent inspection report	rt in a conspicuous mann	er. You have the rig	the to	reque							ise. You are required to post the fi filing a written request with the C				
repo	n, T	.C.A	secti	ons 68	-14-703, 68-14-706, 68-14	1-708, 68-14-709, 68-14-71				~		-	A	\mathcal{N}	1	M		<u> </u>	o – · ·	
Rive	nat	-	(De	laon l	Charas	7	07/2	25/2		_	-	Nee	hurr			<u> </u>		U7/2	25/2	2022 Date
зg	Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																			
PH	PH/2267 (Rev. 6-15). Free food safety training classes are available each month at the county health department.																			
Please call () 901222						111	97(J()		to :	sign-l	up for a class.								

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: VIETNAM RESTAURANT - FD-SRV. Establishment Number #: 605243548

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				

I	Equipment Temperature							
	Description	Temperature (Fahrenheit)						

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Chicken	Cold Holding	39				
Beef	Cold Holding	37				
Pork	Cold Holding	39				

Total # 10 Repeated # ()

35: Food missing labels with common name. Food removed from original packaging or prepared needs a label with the name.

37: Uncovered food in coolers and freezers. Cover to prevent cross contamination. Food in containers stored on the ground in freezer and cooler. Store 6in or higher.

41: Rice scoop stored in standing water at room temperature. Store in hot water at 135 degrees, under running water, or dried and covered to prevent bacteria growth

45: Prep cooler gaskets need repair to provide proper sealing. Handle missing on walk-in cooler.

46: Dishwasher not dispensing enough sanitizer

47: Exterior of equipment needs cleaning to remove food debris

53: Baseboard by hand sink needs repair. Walls need cleaning to remove debris and dust.

54: Employee personal items stored on equipment. It must be stored in a designated area away from equipment, food handling, and utensils

54: Lighting is inadequate in hallway from kitchen to walk-in cooler and freezer. Please repair as it is too dark.

56: Recent inspection not posted

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Comments/Other Observations	
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1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19:	
16:	
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20: Violation has been corrected. Establishment purchased a new cooler.	
21: 22: 23: 24: 25: 26: 27:	
22:	
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	-

***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.

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Establishment Name: VIETNAM RESTAURANT - FD-SRV. Establishment Number : 605243548

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments