



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

92

Establishment Name VIETNAM RESTAURANT - FD-SRV. Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 74 CLEVELAND ☐ Temporary ☐ Seasonal

City Memphis Time in 01:10 PM AM / PM Time out 01:30 PM AM / PM

Inspection Date 07/25/2022 Establishment # 605243548 Embargoed 000

Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 94

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.)

| 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 | | | | | | | | | | COS | | | R | | WT | | Compliance Status | | | | | | | | | | COS | | | R | | WT | |
| Supervision | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | IN | OUT | NA | NO | Person in charge present, demonstrates knowledge, and performs duties | | | | | O | O | | | | 5 | | | | | | | | | | | | | | | | | | |
| Employee Health | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2 | IN | OUT | NA | NO | Management and food employee awareness, reporting | | | | | O | O | | | | 5 | | | | | | | | | | | | | | | | | | |
| 3 | IN | OUT | NA | NO | Proper use of restriction and exclusion | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | |
| Good Hygienic Practices | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 | IN | OUT | NA | NO | Proper eating, tasting, drinking, or tobacco use | | | | | O | O | | | | 5 | | | | | | | | | | | | | | | | | | |
| 5 | IN | OUT | NA | NO | No discharge from eyes, nose, and mouth | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | |
| Preventing Contamination by Hands | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 6 | IN | OUT | NA | NO | Hands clean and properly washed | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | |
| 7 | IN | OUT | NA | NO | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | O | O | | | | 5 | | | | | | | | | | | | | | | | | | |
| 8 | IN | OUT | NA | NO | Handwashing sinks properly supplied and accessible | | | | | O | O | | | | 2 | | | | | | | | | | | | | | | | | | |
| Approved Source | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 9 | IN | OUT | NA | NO | Food obtained from approved source | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | |
| 10 | IN | OUT | NA | NO | Food received at proper temperature | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | |
| 11 | IN | OUT | NA | NO | Food in good condition, safe, and unadulterated | | | | | O | O | | | | 5 | | | | | | | | | | | | | | | | | | |
| 12 | IN | OUT | NA | NO | Required records available: shell stock tags, parasite destruction | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | |
| Protection from Contamination | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 13 | IN | OUT | NA | NO | Food separated and protected | | | | | O | O | | | | 4 | | | | | | | | | | | | | | | | | | |
| 14 | IN | OUT | NA | NO | Food-contact surfaces: cleaned and sanitized | | | | | O | O | | | | 5 | | | | | | | | | | | | | | | | | | |
| 15 | IN | OUT | NA | NO | Proper disposition of unsafe food, returned food not re-served | | | | | O | O | | | | 2 | | | | | | | | | | | | | | | | | | |
| Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 16 | IN | OUT | NA | NO | Proper cooking time and temperatures | | | | | O | O | | | | 5 | | | | | | | | | | | | | | | | | | |
| 17 | IN | OUT | NA | NO | Proper reheating procedures for hot holding | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | |
| Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 18 | IN | OUT | NA | NO | Proper cooling time and temperature | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | |
| 19 | IN | OUT | NA | NO | Proper hot holding temperatures | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | |
| 20 | IN | OUT | NA | NO | Proper cold holding temperatures | | | | | O | O | | | | 5 | | | | | | | | | | | | | | | | | | |
| 21 | IN | OUT | NA | NO | Proper date marking and disposition | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | |
| 22 | IN | OUT | NA | NO | Time as a public health control: procedures and records | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | |
| Consumer Advisory | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 23 | IN | OUT | NA | NO | Consumer advisory provided for raw and undercooked food | | | | | O | O | | | | 4 | | | | | | | | | | | | | | | | | | |
| Highly Susceptible Populations | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 24 | IN | OUT | NA | NO | Pasteurized foods used; prohibited foods not offered | | | | | O | O | | | | 5 | | | | | | | | | | | | | | | | | | |
| Chemicals | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 25 | IN | OUT | NA | NO | Food additives: approved and properly used | | | | | O | O | | | | 5 | | | | | | | | | | | | | | | | | | |
| 26 | IN | OUT | NA | NO | Toxic substances properly identified, stored, used | | | | | O | O | | | | | | | | | | | | | | | | | | | | | | |
| Conformance with Approved Procedures | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 27 | IN | OUT | NA | NO | Compliance with variance, specialized process, and HACCP plan | | | | | O | O | | | | 5 | | | | | | | | | | | | | | | | | | |

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

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 | |
| Safe Food and Water | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 28 | OUT | Pasteurized eggs used where required | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| 29 | OUT | Water and ice from approved source | | | | | O | O | | | | 2 | | | | | | | | | | | | | | | | | | | | | |
| 30 | OUT | Variance obtained for specialized processing methods | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| Food Temperature Control | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 31 | OUT | Proper cooling methods used; adequate equipment for temperature control | | | | | O | O | | | | 2 | | | | | | | | | | | | | | | | | | | | | |
| 32 | OUT | Plant food properly cooked for hot holding | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| 33 | OUT | Approved thawing methods used | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| 34 | OUT | Thermometers provided and accurate | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| Food Identification | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 35 | OUT | Food properly labeled; original container; required records available | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| Prevention of Food Contamination | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 36 | OUT | Insects, rodents, and animals not present | | | | | O | O | | | | 2 | | | | | | | | | | | | | | | | | | | | | |
| 37 | OUT | Contamination prevented during food preparation, storage & display | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| 38 | OUT | Personal cleanliness | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| 39 | OUT | Wiping cloths: properly used and stored | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| 40 | OUT | Washing fruits and vegetables | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| Proper Use of Utensils | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 41 | OUT | In-use utensils; properly stored | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| 42 | OUT | Utensils, equipment and linens; properly stored, dried, handled | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| 43 | OUT | Single-use/single-service articles; properly stored, used | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| 44 | OUT | Gloves used properly | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| Utensils and Equipment | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 45 | OUT | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| 46 | OUT | Warewashing facilities; installed, maintained, used, test strips | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| 47 | OUT | Nonfood-contact surfaces clean | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| Physical Facilities | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 48 | OUT | Hot and cold water available; adequate pressure | | | | | O | O | | | | 2 | | | | | | | | | | | | | | | | | | | | | |
| 49 | OUT | Plumbing installed; proper backflow devices | | | | | O | O | | | | 2 | | | | | | | | | | | | | | | | | | | | | |
| 50 | OUT | Sewage and waste water properly disposed | | | | | O | O | | | | 2 | | | | | | | | | | | | | | | | | | | | | |
| 51 | OUT | Toilet facilities: properly constructed, supplied, cleaned | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| 52 | OUT | Garbage/refuse properly disposed; facilities maintained | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| 53 | OUT | Physical facilities installed, maintained, and clean | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| 54 | OUT | Adequate ventilation and lighting; designated areas used | | | | | O | O | | | | 1 | | | | | | | | | | | | | | | | | | | | | |
| Administrative Items | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 55 | OUT | Current permit posted | | | | | O | O | | | | 0 | | | | | | | | | | | | | | | | | | | | | |
| 56 | OUT | Most recent inspection posted | | | | | O | O | | | | 0 | | | | | | | | | | | | | | | | | | | | | |
| Compliance Status | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Non-Smokers Protection Act | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 57 | OUT | Compliance with TN Non-Smoker Protection Act | | | | | O | O | | | | 0 | | | | | | | | | | | | | | | | | | | | | |
| 58 | OUT | Tobacco products offered for sale | | | | | O | O | | | | 0 | | | | | | | | | | | | | | | | | | | | | |
| 59 | OUT | If tobacco products are sold, NSPA survey completed | | | | | O | O | | | | 0 | | | | | | | | | | | | | | | | | | | | | |

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, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 07/25/2022 Signature of Environmental Health Specialist [Signature] Date 07/25/2022

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

Establishment Number #: 605243548

Smoking observed where smoking is prohibited by the Act.

Temperature (Fahrenheit)

Temperature (Fahrenheit)

Temperature (Fahrenheit)

39

37

39

Observed Violations

Total # 10

Repeated # 0

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

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: VIETNAM RESTAURANT - FD-SRV.

Establishment Number : 605243548

Comments/Other Observations

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

***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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type: Source:

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Additional Comments