



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name VIETNAM RESTAURANT - FD-SRV.
Address 74 CLEVELAND
City Memphis
Inspection Date 07/07/2022
Risk Category 4
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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

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

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 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)
Single rack dishwasher	Chlorine	10	120

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Walk in cooler	38
Walk in Freezer	32
Front prep cooler	40
Back prep cooler	58

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Carrots	Cold Holding	41
Raw beef	Cold Holding	50
Beef tenderloin	Cold Holding	53
Pork tender loin	Cold Holding	53
Pho broth	Hot Holding	145
Lettuce	Cold Holding	60
Onions	Cold Holding	55
Roast chicken	Cold Holding	53
Rice	Hot Holding	150

## Observed Violations

Total # 11

Repeated # 0

20: Multiple food items out of temperature in the prep cooler next to the stove. Store food in another cooler until repaired.

21: Food is held over 24 hours at this establishment, but there are no dates. Please put dates when food was prepared or removed from original packaging and a discard date.

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

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



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***Comments/Other Observations***

- 1:
- 2: (IN): An employee health policy is available in English and Vietnamese
- 3:
- 4:
- 5:
- 6:
- 7:
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9:
- 10: (NO): No food received during inspection.
- 11:
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13:
- 14:
- 15:
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods 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:
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26:
- 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.



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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: Food Source: KTS trading

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**