

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

VIETNAM RESTAURANT - FD-SRV.

Type of Establishment

Remanent O Mobile

O Farmer's Market Food Unit

74 CLEVELAND Address

O Temporary O Seasonal

Memphis City

О3

Time in 05:00 PM AM/PM Time out 05:20: PM AM/PM

Inspection Date

Risk Category

07/18/2022 Establishment # 605243548

Embargoed 000

 Routine Purpose of Inspection

₩ Follow-up

O Complaint O Preliminary

O Consultation/Other Follow-up Required 级 Yes O No

Number of Seats 94

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

115	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0
					Compliance Status	COS	R	WT
	IN	оит	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	ЭK	0			Management and food employee awareness; reporting	0	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	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	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	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	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance status	000	P.	**:
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	20	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	-XX		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

		OUT Safe Food and Water O Pasteurized eggs used where required O Water and ice from approved source O Variance obtained for specialized processing methods OUT Food Temperature Control O Proper cooling methods used; adequate equipment for temperature control O Plant food properly cooked for hot holding O Approved thawing methods used O Thermometers provided and accurate OUT Food Identification Food properly labeled; original container; required records available OUT Prevention of Food Contamination O Insects, rodents, and animals not present			
			0 0 0 0		
			cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0		0	0	
30	_		0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	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	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Ī
44	10		0	0	

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	OUT		500	-	-
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	ŀ
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	黨	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	П
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	200	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	100	Most recent inspection posted	0	0	Ľ
	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities, installed, maintained, used, test strips Nonfood-contact surfaces clean OUT Physical Facilities O Hot and cold water available; adequate pressure O Plumbing installed; proper backflow devices O Sewage and waste water properly disposed O Toilet facilities: properly constructed, supplied, cleaned O Garbage/refuse properly disposed; facilities maintained C Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used OUT Administrative Items O Current permit posted Most recent inspection posted Compliance Status Non-Smokers Protection Act Tobacco products offered for sale		YES	NO	٧
57			- 120	0	
58			0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

nd post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. in (10) days of the date of the

Signature of Person In Charge

07/18/2022

07/18/2022

**** 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)) 9012229200 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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)					

Equipment Temperature	
Description	Temperature (Fahrenheit)
Large prep cooler	51

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Beef tenderloin	Cold Holding	50
Beef tender	Cold Holding	40
Beef brisket	Cold Holding	49
Squid	Cold Holding	46
Lettuce	Cold Holding	52
Raw beef	Cold Holding	46

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.
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
56: Recent inspection not posted
30. Recent inspection not posted

^{***}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 Name: VIETNAM RESTAURANT - FD-SRV.

Establishment Information



Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: (NO): No food received during inspection. 11: 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
1: 2: 3: 4: 5: 6: 7: 8: 9:
1: 2: 3: 4: 5: 6: 7: 8: 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:
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: 17: 18: 19: 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours. 22: 23: 24: 25: 26: 27: 57: 58:
***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.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: VIETNAM RESTAURANT - FD-SRV. Establishment Number: 605243548 Comments/Other Observations (cont'd)				
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comments/Other Ops	ervations (cont d)			
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dditional Comments				
See last page for	additional com	ments.		

Establishment Information

Establishment Information	
Establishment Name: VIETNAM RESTAURANT - FD-SRV.	
Establishment Number # 605243548	
Sources	
Source Type:	Source:
Additional Comments	
Priority item 20 not corrected. Please service cooler to hold temperatures below 41 degrees. A closure letter will be issued.	