



**TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT**

SCORE

84

Establishment Name Green Bamboo Vietnamese Restaurant Type of Establishment ☒ Farmer's Market Food Unit
☒ Permanent ☐ Mobile
Address 990 N. Germantown Pkwy., Ste 104
☐ Temporary ☐ Seasonal
City Cordova Time in 10:30 AM AM / PM Time out 11:40 AM AM / PM
Inspection Date 02/22/2023 Establishment # 605224190 Embargoed 0000
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats _____

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												
	IN	OUT	NA	NO	Supervision										COS	R	WT												
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Person in charge present, demonstrates knowledge, and performs duties										<input type="checkbox"/>	<input type="checkbox"/>	5												
	IN	OUT	NA	NO	Employee Health										COS	R	WT												
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Management and food employee awareness, reporting										<input type="checkbox"/>	<input type="checkbox"/>	5												
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of restriction and exclusion										<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Good Hygienic Practices										COS	R	WT												
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use										<input type="checkbox"/>	<input type="checkbox"/>	5												
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	No discharge from eyes, nose, and mouth										<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Preventing Contamination by Hands										COS	R	WT												
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Hands clean and properly washed										<input type="checkbox"/>	<input type="checkbox"/>	5												
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										<input type="checkbox"/>	<input type="checkbox"/>													
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Handwashing sinks properly supplied and accessible										<input type="checkbox"/>	<input type="checkbox"/>	2												
	IN	OUT	NA	NO	Approved Source										COS	R	WT												
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source										<input type="checkbox"/>	<input type="checkbox"/>	5												
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature										<input type="checkbox"/>	<input type="checkbox"/>													
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe, and unadulterated										<input type="checkbox"/>	<input type="checkbox"/>													
12	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shell stock tags, parasite destruction										<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Protection from Contamination										COS	R	WT												
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food separated and protected										<input type="checkbox"/>	<input type="checkbox"/>	4												
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned and sanitized										<input type="checkbox"/>	<input type="checkbox"/>	5												
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of unsafe food, returned food not re-served										<input type="checkbox"/>	<input type="checkbox"/>	2												

Compliance Status															COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods										COS	R	WT
16	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time and temperatures										<input type="checkbox"/>	<input type="checkbox"/>	5
17	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding										<input type="checkbox"/>	<input type="checkbox"/>	
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control										COS	R	WT
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time and temperature										<input type="checkbox"/>	<input type="checkbox"/>	5
19	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures										<input type="checkbox"/>	<input type="checkbox"/>	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures										<input type="checkbox"/>	<input type="checkbox"/>	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking and disposition										<input type="checkbox"/>	<input type="checkbox"/>	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures and records										<input type="checkbox"/>	<input type="checkbox"/>	
	IN	OUT	NA	NO	Consumer Advisory										COS	R	WT
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Consumer advisory provided for raw and undercooked food										<input type="checkbox"/>	<input type="checkbox"/>	4
	IN	OUT	NA	NO	Highly Susceptible Populations										COS	R	WT
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered										<input type="checkbox"/>	<input type="checkbox"/>	5
	IN	OUT	NA	NO	Chemicals										COS	R	WT
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved and properly used										<input type="checkbox"/>	<input type="checkbox"/>	5
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Toxic substances properly identified, stored, used										<input type="checkbox"/>	<input type="checkbox"/>	
	IN	OUT	NA	NO	Conformance with Approved Procedures										COS	R	WT
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Compliance with variance, specialized process, and HACCP plan										<input type="checkbox"/>	<input type="checkbox"/>	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						Utensils and Equipment										
28	<input type="radio"/>	<input checked="" type="radio"/>	Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	1	45	<input checked="" type="radio"/>	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	1			
29	<input type="radio"/>	<input checked="" type="radio"/>	Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	2	46	<input checked="" type="radio"/>	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	1			
30	<input type="radio"/>	<input checked="" type="radio"/>	Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>	<input checked="" type="radio"/>	Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	1			
Food Temperature Control						Physical Facilities										
31	<input checked="" type="radio"/>	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	<input checked="" type="radio"/>	Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	2			
32	<input type="radio"/>	<input checked="" type="radio"/>	Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	1	49	<input checked="" type="radio"/>	<input type="radio"/>	Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	2			
33	<input checked="" type="radio"/>	<input type="radio"/>	Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	<input checked="" type="radio"/>	Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	2			
34	<input type="radio"/>	<input checked="" type="radio"/>	Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	1	51	<input checked="" type="radio"/>	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	1			
Food Identification						Administrative Items										
35	<input checked="" type="radio"/>	<input type="radio"/>	Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	<input checked="" type="radio"/>	Current permit posted	<input type="radio"/>	<input type="radio"/>	0			
Prevention of Food Contamination						56	<input type="radio"/>	<input checked="" type="radio"/>	Most recent inspection posted	<input type="radio"/>	<input type="radio"/>					
36	<input type="radio"/>	<input checked="" type="radio"/>	Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	2	Compliance Status							YES	NO	WT
37	<input checked="" type="radio"/>	<input type="radio"/>	Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act									
38	<input checked="" type="radio"/>	<input type="radio"/>	Personal cleanliness	<input type="radio"/>	<input type="radio"/>	1	57	<input type="radio"/>	<input checked="" type="radio"/>	Compliance with TN Non-Smoker Protection Act	<input type="radio"/>	<input checked="" type="radio"/>	0			
39	<input type="radio"/>	<input checked="" type="radio"/>	Wiping cloths; properly used and stored	<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>	<input checked="" type="radio"/>	Tobacco products offered for sale	<input type="radio"/>	<input checked="" type="radio"/>				
40	<input type="radio"/>	<input checked="" type="radio"/>	Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>	<input checked="" type="radio"/>	If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>				
Proper Use of Utensils																
41	<input checked="" type="radio"/>	<input type="radio"/>	In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	1										
42	<input type="radio"/>	<input checked="" type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	1										
43	<input type="radio"/>	<input checked="" type="radio"/>	Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	1										
44	<input type="radio"/>	<input checked="" type="radio"/>	Gloves used properly	<input type="radio"/>	<input type="radio"/>	1										

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 02/22/2023 Signature of Environmental Health Specialist [Signature] Date 02/22/2023

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

**TENNESSEE DEPARTMENT OF HEALTH
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FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Green Bamboo Vietnamese Restaurant

Establishment Number #: 605224190

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken 1	Cold Holding	50
Chicken 2	Cold Holding	48
Chicken breast	Cold Holding	50
Bok choy	Cold Holding	48
Bean sprouts	Cold Holding	55
Pork	Cold Holding	45
Shrimp	Cold Holding	48
Squid 1	Cold Holding	35
Squid 2	Cold Holding	46
Lettuce 1	Cold Holding	50
Lettuce 2	Cold Holding	50
Shrimp 2	Cold Holding	48
Sliced pork	Cold Holding	35

Observed Violations

Total # 13

Repeated # 0

- 18: Impropr cooling for chicken and noodles. Manager needs to be educated on the cooling down process.. the cooling process is a total of six hours .first two hours 135 to 70 and 4 hours 70 to 41.
- 20: Several items not reaching 41 or below. (Chicken, pork, shrimp, lettuce, squid, etc). Cold holding items must be held at 41 or below.
- 21: Cooked Chicken was not date marked. Ready to eat foods that is been held more than 7 days must have a discarded date ..
- 31: Improper Cooling method equipment not in use for the cooling down process
- 33: Improper thawing method was observed. (Shrimp, beef bones) Thawing foods must be in refrigerator or running water must be held ins sink.
- 35: Foods are observed not being labeled. Foods must be labeled according to its contents. (Dry storage containers, refrigerated and frozen foods)
- 37: Frozen beef bones are not covered or wrapped. Please wrap or cover all food items in regards to storage.
- 38: Employees are observed without a hairnet or hat. All kitchen employees must wear a hairnet or hat.
- 41: Ice scoop improperly stored.
- 45: There is severe ice buildup in freezers. Please thaw freezers, and wash, rinse, and sanitize regularly to avoid ice buildup and maintain cleanliness.
- 46: No test strips present
- 51: Men's restroom has stained ceiling tile. Please clean or replace.
- 53: There are stained ceiling tiles in the dining room. Please clean or replace.

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Establishment Number : 605224190

Comments/Other Observations

1: PIC can not demonstrate knowledge

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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.

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

Establishment Information

Establishment Name: Green Bamboo Vietnamese Restaurant

Establishment Number : 605224190

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

Establishment Information	
Establishment Name:	Green Bamboo Vietnamese Restaurant
Establishment Number #:	605224190

Sources

Source Type:	Food	Source:	Restaurant Depot, KTS, & Farmer's
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Safe food donation pamphlet has been given to manager.