TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

22 mar	100	714																1	
Establishment Name		Green Barr	Green Bamboo Vietnamese Restaurant Type of Establishment								L								
Address 990 N. Germantown Pkwy., Ste 104					_					O Temporary O Seasonal									
Cit	,				Cordova		Time in	12	2:0	0 F	M	_ A	M/P	м ті	me o	иt 01:00: PM АМ/РМ			
Ins	pecti	on Da	ate		03/07/20	23 Establishment	60522419	0			Emba	argoe	<u>d</u>	00					
Pu	pose	of In	spec	tion	ORoutine	御 Follow-up	O Complaint			O Pr					Cor	nsuitation/Other			
Ris	k Ca	tegor			O 1	3 82	O 3			O 4						up Required O Yes 🕄 No Number of S		_	
Γ		R														I to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Hark designated compliance status (IK, OUT, KA, HO) for each aumbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																		
	≹⊨in o	(C) compli		algna		ince NA=not applicable			Rem							echinem is applicable. Deliver points her choosely or subcitu pection R*repeat (violation of the same code provis)	
Ē	_		_		Con	pliance Status		cos	R		Ē		1	_		Compliance Status		R	WT
-		_	NA	NO		Supervision present, demonstrates	knowledge and					IN	OUT	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
Ľ	窟 IN	OUT	NA	NO	performs duties	Employee Health	and a second	0	0	5		意志	8	8	-	Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
2		0	101	110		food employee awaren	ess; reporting	-	0	5	Ë	IN	олт		NO	Cooling and Holding, Date Marking, and Time as	Ť		
3	_	_	NA	NO	,	triction and exclusion od Hygienic Practic		0	0	Ľ	12	0		0		Public Health Control Proper cooling time and temperature	0		
4	X	0	-	0	Proper eating, tas	ting, drinking, or tobacc	o use	0	0	5	19	家	8	0		Proper hot holding temperatures	0	0	
	高 IN	OUT	NA	NO	Preven	n eyes, nose, and mout ting Contamination			0		20 21	8	×	8	0	Proper cold holding temperatures Proper date marking and disposition	8	00	5
6 7	直截	0	0	0	Hands clean and No bare hand cor	properly washed tact with ready-to-eat for	ods or approved	0	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
					alternate procedu Handwashing sin	res followed ks properly supplied and	d accessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN ST	OUT	NA	NO	Food obtained fro	Approved Source m approved Source proper temperature dition, safe, and unadul available: shell stock ta			0		23	O IN	O OUT	XX NA	NO	food Highly Susceptible Populations	0	0	4
10	Ô	ŏ	0	2	Food received at	proper temperature		0	0	5	24	-	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11	0	0	20	0	Required records	dition, safe, and unadul available: shell stock ta		0	0	ľ	F	IN	OUT		NO	Chemicals			
	IN	OUT	NA	NO	Prote	ction from Contami	nation				25	25	0	0		Food additives: approved and properly used	0	8	5
13 14	夏送	0			Food separated a Food-contact surf	nd protected aces: cleaned and sani	tized	8	00	4	26	<u>宗</u> IN	0 OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	÷
14 15	X				Proper disposition served	of unsafe food, returned	ed food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_		-	-							_					, chemicals, and physical objects into foods.	-		
				900	A POPULAI PRACTI	ces are preventive	measures to co			ETA					gena	, chemicals, and physical objects into foods.			
				00	T=not in compliance		COS=corre	cted o	n-site	during				3		R-repeat (violation of the same code provision)		_	14.07
		OUT			Safe	pliance Status Food and Water			R	_		0	TUK			Compliance Status Utensils and Equipment	cos	ĸ	WT
	28 29				ed eggs used when fice from approver			0	0	2	4	5				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
F	30	OUT		ance o		lized processing metho mperature Control	ds	0	0	1	4	6 3	⊯ v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	31	氮	Prop		oling methods use	d; adequate equipment	for temperature	0	0	2	4	_	O N	lonfoo	d-cor	itact surfaces clean	0	0	1
<u> </u>	32		Plan	t food	properly cooked fi				0	1	4	8	0 1			Physical Facilities water available; adequate pressure		0	2
<u> </u>	33 34				thawing methods eters provided and			8	00	1	4	_				talled; proper backflow devices waste water properly disposed	8	0	2
Þ		OUT			Fee	d identification			—		5	_	_			s: properly constructed, supplied, cleaned	Ō	0	1
Ľ	35	X OUT	Food	d prop		al container; required re of Food Contaminat		0	0	1	5		-			use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
	36	-	Inse	cts, ro	dents, and animal		ion	0	0	2	5	_	_			ntilation and lighting; designated areas used	6	ŏ	1
E	37	×	Cont	tamina	ation prevented du	ring food preparation, st	torage & display	0	0	1	F	0	лл			Administrative Items			
h			_		cleanliness	2		0	0	1	5		0	Jurrent	t pern	nit posted	0		0
_	38	645	Maria		ths; properly used			8	00	1	5	6	0 1	/lost re	cent	inspection posted Compliance Status	O YES	0 NO	WT
	39	0		ning t	ruits and vegetable			-								Non-Smokers Protection Act			
	39 40	O O OUT	Was			r Use of Utensils		0				7	- 2	Sameli	20.00	with TM Man. Concluse Destaction Act	<u> </u>	DAY T	
	39 40 41 42	00000000	Was In-us Uten	se ute isils, e	Prope nsils; properly stor equipment and line	ed ed ns; properly stored, drie		0	0	1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0	黛	0
E	39 40 41	002300	Was In-us Uten Sing	se ute sils, e le-use	Prope nsils; properly stor equipment and line	ed Use of Utensils		0		1	5 5 5	8	T	obacc	o pro		<u> </u>	黛	0
r r Fail	39 40 41 42 43 44		Was In-us Uten Sing Glov	se ute isils, e le-use res us y viole	Propensils; properly stor aquipment and line a/single-service art ad properly ations of risk factor	er Use of Utensils ed ns; properly stored, drie icles; properly stored, u tems within ten (10) days	sed may result in susper	0 0 0	000	1 1 1	5 5	8	T F	tobacc tobac	o pro co pr	ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo	0 0	0 of you	
Fail	39 40 41 42 43 44 44		Was In-us Uten Sing Glov ect an shmer	se ute sils, e le-use res us y viole t perm t most	Propensity store equipment and line a/single-service art ad property ations of risk factor in the terms identified a recent inspection re	ed ns; properly stored, drie icles; properly stored, u tems within ten (10) days is constituting imminent h	may result in susper waith hazards shall b mer. You have the rig	O O Nilon o corre	O O O o tyou eque	1 1 1	5 5 servic	8 9 x est or op	ablish	tobacc tobac	o pro co pr ermit.	ducts offered for sale oducts are sold, NSPA survey completed	0 0	of you	icuous
Fail	39 40 41 42 43 44 44		Was In-us Uten Sing Glov ect an shmer	se ute sils, e le-use res us y viole t perm t most	Propensity store equipment and line a/single-service art ad property ations of risk factor in the terms identified a recent inspection re	ed ns; properly stored, drie icles; properly stored, u tems within ten (10) days as constituting imminent h port in a conspicuous mar	sed may result in suspen weth hazards shall b wee. You have the rig 11, 68-14-715, 68-14-7	O O Nilon o corre	0 0 f you cted i eques	1 1 1 immed it a her	5 5 servic iately ving r	8 9 or op regard	ablishe eration ling th	tobacc tobac ment p ns shall is repo	o pro co pr ermit.	ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm lling a written request with the Commissioner within ten (10) day	0 0 cation it in a s of the	of you conspice date	of this
Fail ser mai rep	39 40 41 42 43 44 44 46 66 67 70 70 70 70 70 70 70 70 70 70 70 70 70	O OUT M O O O O O O O O O O O O O O O O O O	Was In-us Uten Sing Glov ect an shmer set the	se ute sils, c le-use 'es us y viola most ns 68-	Propensity store equipment and line a/single-service art ad property ations of risk factor in the terms identified a recent inspection re	ed ns; properly stored, drie icles; properly stored, u tems within ten (10) days as constituting imminent h port in a conspicuous mar	may result in susper waith hazards shall b mer. You have the rig	O O Nilon o corre	0 0 f you cted i eques	1 1 1 immed it a her	5 5 servic iately ving r	8 9 or op regard	ablish	tobacc tobac ment p ns shall is repo	o pro co pr ermit.	ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm lling a written request with the Commissioner within ten (10) day	0 0 cation it in a s of the	of you conspice date	icuous
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 62		
(Net: 0-15)	Please call () 9012229200	to sign-up for a class.	hor de

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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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 l'emperature						
Description	Temperature (Fahrenheit)					

Food Temperature	State of Food	Temperature (Fahrenheit)
Shrimp	Cold Holding	48
Egg rolls	Cold Holding	50
Squid	Cold Holding	49
Sliced beef	Cold Holding	52
Shrimp 2	Cold Holding	49
•	_	

Total # 13

Repeated # ()

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 process33: Improper thawing method was observed. (Shrimp, beef bones) Thawingfoods 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Green Bamboo Vietnamese Restaurant Establishment Number : 605224190

Comments/Other Observations

1: PIC can not demonstrate knowledge

2: 3: 4: 5:

6: 7:

8:

9: 10:

11:

12: 13:

14:

15: 16:

17:

19:

22:

23:

25:

26:

24:

27:

57:

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

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

See last page for additional comments.

Additional Comments

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:	Source:	

Additional Comments

No violations have been corrected. Some foods have been corrected but not enough to satisfy cold holding requirements. Closure letter and repeat critical violation letters will be issued. Please service equipment to ensure it will maintain proper cold holding temperature.