



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
84

Establishment Name: Green Bamboo Vietnamese Restaurant
Address: 990 N. Germantown Pkwy., Ste 104
City: Cordova
Inspection Date: 03/07/2023
Establishment #: 605224190
Risk Category: 01

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

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.

Signatures and dates: 03/07/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
Shrimp	Cold Holding	48
Egg rolls	Cold Holding	50
Squid	Cold Holding	49
Sliced beef	Cold Holding	52
Shrimp 2	Cold Holding	49

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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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.

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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

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.