

Purpose of Inspection

KRoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit VIETNAM RESTAURANT - FD-SRV. Permanent O Mobile Establishment Name Type of Establishment 74 CLEVELAND O Temporary O Seasonal Address Memphis Time in 01:30 PM AM / PM Time out 02:40; PM City 04/26/2021 Establishment # 605243548 Embargoed 000 Inspection Date

Number of Seats 94 Risk Category О3 04 Follow-up Required 级 Yes O No

O Complaint

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each nu

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		O)\$=co	recte	d on-si	te duri	ng ins	φı
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	OUT	NA	NO	
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	8	P
	IN	OUT	NA	NO	Employee Health		_		17	ŏ	ŏ	ŏ	8	þ
2	NC.	0	101		Management and food employee awareness; reporting	0	0		I I	Ť	Ŭ	Ŭ	_	Ė
3	×	0			Proper use of restriction and exclusion	0 0 5			IN	OUT	NA	NO	ľ	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	P
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	-	0	0	0	P
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ů	20		- X	0		P
	IN	OUT	NA	NO	Preventing Contamination by Hands		21	0	26	0	0	P		
6	0	黨		0	Hands clean and properly washed	0	0		22	0	l٥	×	0	ŀ
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	NO	ŀ
8	X	0			Handwashing sinks properly supplied and accessible O O 2		23	0	0	M		C		
		OUT	NA	NO	Approved Source		_		23	_	_	0-0		fc
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	320		6
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	-	_		(40)		ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	-X		F
13	0	凝	0		Food separated and protected	0	0	4	26	2	0			T
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Г
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		C

O Follow-up

_					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	X	0		Proper cold holding temperatures	0	0	5
21	0	250	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	
26	菜	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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT				_
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0 1	
	OUT	Food Temperature Control		_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	2
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

pect	on	R-repeat (violation of the same code provision			1.61
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	O 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	3%	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	0	0	۱ (
59		If tobacco products are sold, NSPA survey completed	0	0	

report in a conspicuous manner. You have the right to request a h 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

04/26/2021

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Date **** 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) RDA 629) 9012229200 Please call (to sign-up for a class.

Date

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.	Т
"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.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Commercial dishwasher	Chlorine	100						

Equipment Temperature					
Description Temperature (Fahre					
Upright freezer	27				
Prep cooler	42				
Double door cooler	40				
Upright freezer	0				

Food Temperature Description	State of Food	Temperature (Fahrenheit
Raw shrimp	Cold Holding	36
Chicken	Cold Holding	40
Lettuce	Cold Holding	45
raw pork chop	Cold Holding	45
Steak	Cold Holding	37
Cabbage	Cold Holding	38
Broccoli	Cold Holding	40

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Establishment Information



Establishment Name: VIETNAM RESTAURANT - FD-SRV.	
Establishment Number: 605243548	
Comments/Other Observations	
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Additional Comments	

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Comments/Other Obs	onvations (cont'd)				-
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dditional Comments					
See last page for	additional com	ments.			

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Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						

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