

Establishment Name

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

82

Green Bamboo Vietnamese Restaurant

Type of Establishment

O Farmer's Market Food Unit
Permanent
O Mobile

Address 990 N. Germantown Pkwy., Ste 104 O Temporary O Seasonal

City Cordova Time in 01:15 PM AM / PM Time out 02:00; PM AM / PM
Inspection Date 11/09/2021 Establishment # 605224190 Embargoed 000

Purpose of Inspection Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 Risk Category O3 O4 Follow-up Required Risk Yes O 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 (IM, OUT, MA, MO) 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 ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	)\$=co	rrecte	d on-si	te duri	ng ins	pection R
					Compliance Status	cos	R	WT						Complian
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and R
1		0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	200	0	0	0	Proper cooking time
	IN	OUT	NA	NO	Employee Health				17		ō	ō	_	Proper reheating pro
2	X	0			Management and food employee awareness; reporting	0	0							Cooling and Hole
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Pi
╗	IN	OUT	NA	NO	Good Hygienic Practices				18	災	0	0	0	Proper cooling time
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0	0	0	Proper hot holding t
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20	0	100	0		Proper cold holding
	IN	OUT NA NO Preventing Contamination by Hands					21	100	0	0	0	Proper date marking		
6		0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public he
7	0	333	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_			_	
_		-			alternate procedures followed	_	_			IN	OUT	NA	NO	C
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	翼	l٥	0		Consumer advisory
_	IN		NA	NO	Approved Source	<b>.</b>	_	_			_	_	-	food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly S
10	0	0	0	200	Food received at proper temperature	0	0	١. ١	24	0	0	300		Pasteurized foods u
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	-		Ŭ	000		r disteur ged roods o
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	-X		Food additives: app
13	×	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substances pr
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with va HACCP plan

ш					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	Ů
	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	1 1
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	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0		3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	Ľ
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Т
33	0	Approved thawing methods used	0	0	Т
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	ŀ
38	245	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	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	
44	10	Gloves used properly	0	0	

pect		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	涎	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	1		
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	782	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		Ī
55	題	Current permit posted	ि	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	•
59		If tobacco products are sold, NSPA survey completed	0	0	

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, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

11/09/2021

11/09/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

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

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH 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.	
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 ( Fahrenhelt)				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Prep cooler 3	45			
Prep cooler 2	45			
Prep cooler 2	34			
Prep cooler 1	34			

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Lettuce	Cold Holding	39
Shrimp	Cold Holding	43
Tofu	Cold Holding	42
Broccoli	Cold Holding	45
Edman (Green bean)	Cold Holding	46
Steak	Cold Holding	46
Tai	Cold Holding	34
Brisket	Cold Holding	50
Rice	Hot Holding	163

Observed Violations
Total # 11
Observed Violations Total # 11 Repeated # 0 7: Employees observed handling ready to eat foods with barehand 20: Several food items not reach cold holding temp 35: Condiment bottles need labelling 37: Plates abd bowls stored upright 38: No hair restraint observed 41: Ice scoops improperly stored 45: Deep freezer has ice build up 47: Ventilation hood needs cleaning 51: Water leak stains observed in ceiling in both restrooms 53: Walls need cleaning 55: Permit posted is expired 2019

<sup>&</sup>quot;"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 Information



omments/Other Observations	
	space.

See last page for additional comments.

riddictional Comments

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

Establishment Name: Green Bamboo Vietnamese Restaurant		
Establishment Number: 605224190		
Comments/Other Observations (cont/d)		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

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Establishment Number #: 605224190					
Sources	30				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					

Establishment Information