

Violation: 06	Repeat: 1st	Corrected At Time Of Inspection
Hands clean & properly washed		
PRIORITY VIOLATION-2-301.14, P: When to Wash		
Employee came into work and proceeded to handle clean pans without washing his hands first. Coached on proper handwashing. Employee properly washed his hands at the time of inspection.		
Violation: 09		Corrected At Time Of Inspection
Food obtained from approved source		
PRIORITY VIOLATION-3-201.11 (A-B), P: Compliance with Food Law; Approved Source		
Observed 20 packages of frozen shrink wrapped Vietnamese pork without any labels on them in a freezer. Unable to verify the source of the product. Embargoed at the time of inspection. All meat products must be from approved sources and labeled with marks of inspection. Corrected.		
Violation: 18	Repeat: 3rd	Corrected At Time Of Inspection
Proper cooling time & temperatures		
PRIORITY VIOLATION-3-501.14, P: Cooling		
Observed boiled pork chunks in a covered container at 63 Deg. F. from around 11:00 A.M. in the walk-in. Item was removed and reheated to 165 Deg. F. to start the cooling process again. Observed five containers of cooked noodles between 47-55 Deg. F. prepared in the early morning. Embargoed. Coached the operator on proper cooling methods assuring that items are placed uncovered in shallow containers.		
Violation: 19	Repeat: 3rd	Corrected At Time Of Inspection
Proper hot holding temperatures		
PRIORITY VIOLATION-3-501.16(A)(1), P: Time/Temperature Control for Safety Food, Hot Holding		
Observe cooked pan choy at 96 Deg. F., chicken at 82 Deg. F., pork at 84 Deg. F., pork at 106 Deg. F., cooked noodles at 79 Deg. F. and cooked vegetable roles at 80 Deg. F. All the items were found left out at the time of inspection. Embargoed. Maintain hot Time Temperature Control for Food Safety (TCS) foods at 135 Deg. F. or above.		
Violation: 20	Repeat: 2nd	Corrected At Time Of Inspection
Proper cold holding temperatures		
PRIORITY VIOLATION-3-501.16(A)(2) and (B), P: Time/Temperature Control for Safety Food, Cold Holding		
Observed fried tofu at 47 Deg. F., lettuce at 46 Deg. F., cooked vegetables at 52.3, pearl eggs at 55 Deg. F., and bean sprouts at 48 Deg. F. in the top partition of the unit. Removed items and placed in the unit below at the time of inspection. The unit was holding below 41 Deg. F.		
Violation: 21	Repeat: 2nd	Corrected At Time Of Inspection
Proper date marking & disposition		
Priority Foundation-3-501.17, Pf: Ready-To-Eat Time/Temperature Control for Safety Food - Date Marking		
Observed several cooked meat dishes and cooked noodles stored in the walk-in without proper date marks. Operator dated products at the time of inspection. All ready-to-eat TCS foods must have a date mark not to exceed 7 days with the date the item is prepped or opened as day #1.		
Violation: 33	Repeat: 1st	Corrected At Time Of Inspection
Approved thawing methods used		
Core-3-501.13, C: Thawing		
Observed a box of raw duck thawing under a prep table. The duck was at 40 Deg. F. at the time of inspection. The box was placed in a cooler unit at the time of inspection. Suggest either thawing under refrigeration, completely submerged under cold running water maintaining a temperature of 41 Deg. F. or below, or as part of the cooking process. Repeated violation.		
Violation: 36	Repeat: 1st	Correct Prior To Reinspection
Insects, rodents, & animals not present; no unauthorized persons		
Priority Foundation-6-501.111 (C), Pf: Controlling Pests; Approved Trapping Methods/Existence		
Observed a total for four roaches in different locations in the kitchen. Hire a licensed pest control company to conduct an application after cleaning and sanitizing the kitchen. Provide a receipt by the re-inspection. A re-inspection will be conducted on 10-4-16. Repeated violation.		
Violation: 43		Correct Prior To Next Routine Inspection
Single-use & single-service articles: properly stored and used		
Core-4-903.11(A) and (C), C: Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing; Single-Use/Single-Service Items		
Observed a couple of boxes of single service containers stored on the floor in the front area. Keep at least 6 inches off the floor to prevent potential contamination.		
Violation: 45		Corrected At Time Of Inspection
Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
Core-4-102.11 (A)(2) and (B)(2), C: Characteristics-Single-Service and Single-Use; Impart colors, odors, tastes; Clean		
Observed operator using print newspaper to store and dry out foods in the kitchen area. Use approved wax paper or other food contact surfaces to line pans. Newspaper was discarded at the time of inspection.		
Violation: 49		Correct Prior To Reinspection
Plumbing installed; proper backflow devices		

Core-5-205.15 (B), C: System Maintained in Good Repair; Maintained

Observed the faucet at the three compartment sink leaking. Repair as needed.

Violation: 54

Correct Prior To Next Routine Inspection

Adequate ventilation & lighting; designated areas used

Core-6-202.11, C: Light Bulbs, Protective Shielding

Observed a missing light shield on the light leading from the back area to main cookline. Provide light shields for any areas were food it prepared or served.

Comments:

This establishment is not participating in the award program at this time and had 5 Priority, 3 Priority Foundation and 6 Core Violations on this inspection.

Due to the violations noted on this inspection report, County legal action may result from this inspection. Repeated violations 18, 19, 20, and 21.

Establishment is under a Stipulated Settlement Agreement through 11/8/16.

Inspection was conducted with Vietnamese speaking R.S. #575 who provided translation for the operator during the inspection.

Per operator, they are due to sell the location sometime during the month of October. Please be sure to have the new owner submit a New Business Owner Application to the Department prior to opening under the new owner.

Received By:

Ahn Nguyen

Environmental Health Specialist:

Timothy Hurst

(602) 372-3353

Embargo Form

The below listed merchandise has been voluntarily destroyed, or caused to be destroyed. Said merchandise found in possession of the establishment was presumed unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by an Environmental Health Specialist of Maricopa County.
The Environmental Services Department and its members, agents, and representatives are hereby released from all liability.

Name and Description of Articles	Lot Number	Size	Reason Embargoed	Quantity	Weight
Vietnamese Pork		2.0	Unapproved Souce	20	40
Rice Noodles		4.0	At 47-55 Deg. improperly cooled	5	20
Pan Choi		1	Left out of temperature too long (96 Deg. F)	1	1
Chicken		1	Left out of temperature too long (82 Deg. F.)	1	1
Pork		1	Left out of temperature too long (84 Deg. F.)	1	1
Pork		1	Left out of temperature too long (106 Deg. F.)	1	1
Vegitable Rolls		1	Left out of temperature too long (80 Deg. F.)	1	1
Cooked Noodles		1	Left out of temperature too long (79 Deg. F.)	1	1

Business: Pho Nam Pho Vietnamese Cuisine
Address: 2025 N Dobson Rd, Chandler, 85

By:
Inspector: Timothy Hurst (602) 372-3353