

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|--------------------------|--|----------|
| SAIGON RESTAURANT | REGULAR | 2018-05-22 | No | 3-301.11.(A). (B).(D) | Food employees are handling ready to eat foods with bare hands. | C |
| | | | | 4-501.114.(A). (1) | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration. | C |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| SAIGON RESTAURANT | REGULAR | 2018-11-26 | No | 3-302.11.(A). (1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 7-204.11 | Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| SAIGON RESTAURANT | REGULAR | 2019-05-16 | No | 4-501.114.(A). (1) | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration. | C |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-202.13 | Air gap required. | C |
| | | | | 5-501.11 | Unacceptable refuse, returnables, or recyclables storage, outdoor. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| SAIGON RESTAURANT | REGULAR | 2019-10-22 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |

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| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| SAIGON RESTAURANT | REGULAR | 2020-02-24 | No | 3-302.11.(A). (1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 3-302.11.(A).(2) | Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display. | C |
| | | | | 3-501.16.(B) | Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder. | C |
| | | | | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| SAIGON RESTAURANT | REGULAR | 2022-02-08 | No | 3-701.11.(A) | Food that is unsafe, adulterated, or not honestly presented has not been discarded, or properly reconditioned. | C |
| | | | | 6-501.111.(D) | Pests found on premises due to not eliminating harborage conditions. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| SAIGON RESTAURANT | REGULAR | 2022-06-23 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |
| | | | | 4-601.11.(B) | Food contact surfaces of cooking equipment not clean. | C |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| SAIGON RESTAURANT | REGULAR | 2023-01-06 | Yes | 3-302.11.(A). (1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 3-501.16.(B) | Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 7-204.11 | Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions. | C |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |

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| | | | | 4-204.112.(B). (C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |
| | | | | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |
| SAIGON RESTAURANT | FOLLOW_UP_FULL | 2023-01-19 | No | 6-501.16 | Mops are not being properly stored. | N |
| SAIGON RESTAURANT | REGULAR | 2023-05-18 | No | 3-302.11.(A). (1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 3-501.17.(A). (E) | Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| SAIGON RESTAURANT | REGULAR | 2024-01-30 | No | 3-302.11.(A). (1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.17.(A). (E) | Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-501.12 | The physical facilities are not clean. | N |