TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1			A. C. S.														_		
ASIAN KITCHEN LUO LLC													O Farmer's Market Food Unit ant O Mobile						
7605 US HW/Y 70								_	Тур	pe of E	Establi	ishme	O Temporary O Seasonal		J				
Address						0′	1.0							ut 02:00; PM AM / PM					
$\frac{1}{10000000000000000000000000000000000$								L.U						me o	ut 02.00:111 AM7PM				
Inspe										_			d 0						
Purp					篇Routine	O Follow-up	O Complaint			O Pro	Nimir	ary				nsultation/Other up Required IX Yes O No Number of S		20	
Risk	Cat		isk i	act					vior					y repo	ortec	to the Centers for Disease Control and Preven		20	
				as c	ontributing facto											control measures to prevent illness or injury.			
		(Me	ırk de	lgnei	ed compliance statu											INTERVENTIONS ach Hem as applicable. Deduct points for category or subcate	gory.)	
IN-	in c	ompli	ance		OUT-not in compliant	e NA=not applicable	NO=not observe		L D	CC TW	\$=co	rrecte	d on-s	site duri	ing ins	spection R=repeat (violation of the same code provisi Compliance Status		E	WT
h	IN	OUT	NA	NO	comp	Supervision			<u> </u>		F	IN	олт	NA	NO	Cooking and Reheating of Time/Temperature	000	-	
1	黨	0			Person in charge pr performs duties	esent, demonstrates k	mowledge, and	0	0	5	16	1				Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
	IN	OUT	NA	NO		Employee Health	er mandina					õ	ŏ			Proper reheating procedures for hot holding	ŏ	00	5
2 3	風覚	0			Proper use of restric	od employee awarene ction and exclusion	ess; reporting	6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
ht	IN	OUT	NA			d Hygionic Practice					18		0			Proper cooling time and temperature	0	0	_
4	È	0				ng, drinking, or tobacco eyes, nose, and mouth		8	0	5	19	X	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	00	
	IN 嵐	OUT O	NA		Preventin Hands clean and pr	operly washed	y Hands	0	0			0				Proper date marking and disposition		0	
_	×	0	0	0		ct with ready-to-eat fo	ods or approved	0	ō	5	22	O	0	NA	O NO	Time as a public health control: procedures and records Consumer Advisory	0	0	
8	8	0	NA	-	Handwashing sinks	properly supplied and Approved Source	accessible	0	0	2	23	_	2	0	110	Consumer advisory provided for raw and undercooked food	0	0	4
8	1 1 1 1	0			Food obtained from	approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations			
		0	0	0		tion, safe, and unadult		0	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×	0	Required records an destruction	vailable: shell stock ta	gs, parasite	0	0			IN	ουτ		NO	Chemicals			
13	2	0	NA	NO	Protect Food separated and	tion from Contamin d protected	ation	0	0	4	25 26	0 度	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	×	0	Õ		Food-contact surface	es: cleaned and sanit		ŏ		5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	2	0			Proper disposition of served	of unsafe food, returne	d food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practice	s are preventive	measures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	s, chemicals, and physical objects into foods.			
								GOO	D R	ETAI	L PR	ACT	TICE	5					
F				00	T=not in compliance Compl	liance Status	COS=corre		R R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
- 24	_	OUT	Dect		Safe F	ood and Water						0	UT			Utensils and Equipment			
28)	0	Wate	r and	d eggs used where ice from approved s	source		0	0	2	4	5				prood-contact surfaces cleanable, properly designed, and used	0	0	1
30	_	OUT	Varia	nce c		ed processing method mperature Control	5	0	0	1	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
31	1	0	Prop		oling methods used;	adequate equipment f	for temperature	0	0	2	4	_	O N UT	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
32	_		Plant	food	properly cooked for			0	0	1	4	8 2				f water available; adequate pressure		2	2
33	_	0			thawing methods us eters provided and a			0	0	1	4					stalled; proper backflow devices	0	0	2
	_	OUT	_			Identification					5	_				es: properly constructed, supplied, cleaned		0	1
35	_	ᇖ	Food	prop		container; required re Food Contamination		0	0	1	5			Garbage/refuse property disposed; facilities maintained Physical facilities installed, maintained, and clean			0	0	1
36	_	0	Insec	ts, ro	dents, and animals r			0	0	2	5	_	-			entilation and lighting; designated areas used	õ	ŏ	1
37	,	X	Cont	amina	ation prevented durin	g food preparation, st	orage & display	0	0	1		0	υт			Administrative Items			
38	3	0	Pers	onal o	leanliness			0	0	1	5	5 (0	Current	t pern	nit posted	0	0	0
39	_				ths; properly used a ruits and vegetables			8	0	1	5	6 (0	Most recent inspection posted Compliance Status		O YES	O NO	WT	
		OUT			Proper	Use of Utensils				_						Non-Smokers Protection Act			
41		25	Uten	sils, e	nsils; properly stored quipment and linens	; properly stored, dried	d, handled	8	0		5	8				with TN Non-Smoker Protection Act ducts offered for sale		0	0
43	3	0	Singl	e-use	single-service articled properly	es; properly stored, us	led		8		5	9	H	tobac	co pr	roducts are sold, NSPA survey completed	0	0	
		-														Provide a state of the lateral state for the state of the state			r food
Failur	re to	corre	ect any		itions of risk factor ite	ms within ten (10) days r	may result in susper	vsion o	e you	r tood	servic	e esta	ablishr	ment p	ermit.	Repeated violation of an identical risk factor may result in revoc	ation	of you	
servic	ce es er a	tablis nd po	shmen st the	t perm most	nit. Items identified as recent inspection repo	constituting imminent he rt in a conspicuous man	ealth hazards shall b ner. You have the rig	e com pht to r	cted i eques	immed	ately	or op	eration	ns shal	l ceas	Repeated violation of an identical risk factor may result in revoc ie. You are required to post the food service establishment permi filing a written request with the Commissioner within ten (10) days	t in a c	consp	icuour
servic	ce es er a	c.A.	st the section	t perm most ns 68-	nit. Items identified as recent inspection repo 14-703, 68-14-706, 68-14	constituting imminent he	ealth hazards shall b ner. You have the rig I1, 68-14-715, 68-14-7	e corre pet to r 16, 4-5	cted i eques -320.	immed it a hei	ately	or op	eration	ns shal	l ceas	e. You are required to post the food service establishment permi filing a written request with the Commissioner within ten (10) days	t in a c of the	oonspi e date	of this
servic mann report	erat	tablis nd po C.A. 1	shmen st the section		nit. Items identified as recent inspection repo	constituting imminent he rt in a conspicuous man	ealth hazards shall b ner. You have the rig	e corre pet to r 16, 4-5	022	immed it a hei	ately ring r		eration ling th) S	I ceas et by f	e. You are required to post the food service establishment permi filing a written request with the Commissioner within ten (10) days	t in a c	oonspi e date	of this

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 629
P192207 (Nev. 0-15)	Please call () 9012229200	to sign-up for a class.	ND4 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: ASIAN KITCHEN LUO LLC Establishment Number #: 605307040

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	<u> </u>

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 compartment sink	Bleach		

Equipment Temperature					
Decoription	Temperature (Fahrenheit)				
Walk in cooler	41				
Walk in freezer	0				
Reach in freezer	-10				
Bottom refrigerator	40				

Food Temperature	ood Temperature				
Description	State of Food	Temperature (Fahrenheit			
Raw chicken	Cold Holding	38			
Cooked shrimp	Cold Holding	38			
Cooked chicken	Cold Holding	38			
Egg drop soup	Hot Holding	180			
Cream soup	Hot Holding	175			

Observed Violations

Total # 7

Repeated # ()

21: Food thats been cooked and refrigerated for 24 hours do not have date marking.

23: Does not have consumer advisory on menu.

35: Please label food thats not in original container. Food in walk in cooler and prep cooler were not labeled.

37: Food uncovered in prep cooler and refrigerator. Cooking oil stored on floor.

42: Scoops stored in food containers. Scoops should not be left inside container. 48: Hot water at 3 compartment sink from the right faucet did not properly work.

Water did not come out of faucet when turned on.

52: Trash around dumpster in enclosed area. (Mattress , etc.) Dumpster lids were missing and door was open.

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Establishment Information

Establishment Name: ASIAN KITCHEN LUO LLC Establishment Number : 605307040

Comments/Other Observations		
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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.

Establishment Information Establishment Name: ASIAN KITCHEN LUO LLC

Establishment Number: 605307040

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Establishment Name: ASIAN KITCHEN LUO LLC Establishment Number #: 605307040

Sources		
Source Type:	Source:	

Additional Comments

I informed PIC that dumpster lids must be present on dumpster and to contact landlord to get this issue fixed.