

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

83

ASIAN KITCHEN LUO LLC

Establishment Name	
Address	7605 US HWY 70

City Memphis

Inspection Date 06/14/2023 Establishment # 605307040

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

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 20

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 (IK, OUT, NA, NO) 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 compliance		OUT=not in compliance		NA=not applicable		NO=not observed		COS=corrected on-site during inspection			R=repeat (violation of the same code provision)		
Compliance Status								COS	R	WT			
	IN	OUT	NA	NO	Supervision								
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties			☐	☐	5			
	IN	OUT	NA	NO	Employee Health								
2	☒	☐			Management and food employee awareness, reporting			☐	☐	5			
3	☒	☐			Proper use of restriction and exclusion			☐	☐				
	IN	OUT	NA	NO	Good Hygienic Practices								
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use			☐	☐	5			
5	☒	☐		☐	No discharge from eyes, nose, and mouth			☐	☐				
	IN	OUT	NA	NO	Preventing Contamination by Hands								
6	☒	☐		☐	Hands clean and properly washed			☐	☐	5			
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			☐	☐				
8	☒	☐			Handwashing sinks properly supplied and accessible			☐	☐	2			
	IN	OUT	NA	NO	Approved Source								
9	☒	☐			Food obtained from approved source			☐	☐	5			
10	☐	☐	☐	☒	Food received at proper temperature			☐	☐				
11	☒	☐			Food in good condition, safe, and unadulterated			☐	☐				
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction			☐	☐				
	IN	OUT	NA	NO	Protection from Contamination								
13	☒	☐	☐		Food separated and protected			☐	☐	4			
14	☐	☒	☐		Food-contact surfaces: cleaned and sanitized			☐	☐	5			
15	☒	☐			Proper disposition of unsafe food, returned food not re-served			☐	☐	2			

Compliance Status								COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	☒	☐	☐	☐	Proper cooking time and temperatures			☐	☐	5
17	☒	☐	☐	☐	Proper reheating procedures for hot holding			☐	☐	
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					
18	☐	☐	☐	☒	Proper cooling time and temperature			☐	☐	5
19	☒	☐	☐	☐	Proper hot holding temperatures			☐	☐	
20	☐	☒	☐		Proper cold holding temperatures			☐	☐	
21	☐	☒	☐	☐	Proper date marking and disposition			☐	☐	
22	☐	☐	☒	☐	Time as a public health control: procedures and records			☐	☐	
	IN	OUT	NA	NO	Consumer Advisory					
23	☐	☐	☒		Consumer advisory provided for raw and undercooked food			☐	☐	4
	IN	OUT	NA	NO	Highly Susceptible Populations					
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered			☐	☐	5
	IN	OUT	NA	NO	Chemicals					
25	☐	☐	☒		Food additives: approved and properly used			☐	☐	5
26	☒	☐			Toxic substances properly identified, stored, used			☐	☐	
	IN	OUT	NA	NO	Conformance with Approved Procedures					
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan			☐	☐	5

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

GOOD RETAIL PRACTICES

OUT=not in compliance

COS=corrected on-site during inspection

R-repeat (violation of the same code provision)

Compliance Status		COS	R	WT	Compliance Status		COS	R	WT			
	OUT	Safe Food and Water				OUT	Utensils and Equipment					
28	☐	Pasteurized eggs used where required	☐	☐	1	45	☒	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	☐	☐	1	
29	☐	Water and ice from approved source	☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips	☐	☐	1	
30	☐	Variance obtained for specialized processing methods	☐	☐	1	47	☐	Nonfood-contact surfaces clean	☐	☐	1	
	OUT	Food Temperature Control				OUT	Physical Facilities					
31	☐	Proper cooling methods used; adequate equipment for temperature control	☐	☐	2	48	☐	Hot and cold water available; adequate pressure	☐	☐	2	
32	☐	Plant food properly cooked for hot holding	☐	☐	1	49	☒	Plumbing installed; proper backflow devices	☐	☐	2	
33	☐	Approved thawing methods used	☐	☐	1	50	☐	Sewage and waste water properly disposed	☐	☐	2	
34	☐	Thermometers provided and accurate	☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned	☐	☐	1	
	OUT	Food Identification				52	☒	Garbage/refuse properly disposed; facilities maintained	☐	☐	1	
35	☐	Food properly labeled; original container; required records available	☐	☐	1	53	☒	Physical facilities installed, maintained, and clean	☐	☐	1	
	OUT	Prevention of Food Contamination				54	☐	Adequate ventilation and lighting; designated areas used	☐	☐	1	
36	☐	Insects, rodents, and animals not present	☐	☐	2		OUT	Administrative Items				
37	☒	Contamination prevented during food preparation, storage & display	☐	☐	1	55	☐	Current permit posted	☐	☐	0	
38	☒	Personal cleanliness	☐	☐	1	56	☐	Most recent inspection posted	☐	☐		
39	☐	Wiping cloths: properly used and stored	☐	☐	1		Compliance Status			YES	NO	WT
40	☐	Washing fruits and vegetables	☐	☐	1		Non-Smokers Protection Act					
	OUT	Proper Use of Utensils				57		Compliance with TN Non-Smoker Protection Act	☒	☐		
41	☐	In-use utensils; properly stored	☐	☐	1	58		Tobacco products offered for sale	☐	☐	0	
42	☐	Utensils, equipment and linens; properly stored, dried, handled	☐	☐	1	59		If tobacco products are sold, NSPA survey completed	☐	☐		
43	☐	Single-use/single-service articles; properly stored, used	☐	☐	1							
44	☐	Gloves used properly	☐	☐	1							

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, 4-5-320.


Signature of Person In Charge

06/14/2023

Signature of Environmental Health Specialist

06/14/2023

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

**TENNESSEE DEPARTMENT OF HEALTH
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Establishment Number #: 605307040

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 (Fahrenheit)
3 compartment sink	Bleach		

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	34
Walk in freezer	-5
Egg drop soup	156
Black frigidaire freezer	-20

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked shrimp	Cold Holding	38
Raw beef	Cold Holding	36
Raw chicken	Cold Holding	35
White rice	Hot Holding	157
Egg drop soup	Hot Holding	157
Pork eggroll	Cooking	179
Breaded Chicken	Cold Holding	68
Lettuce	Cold Holding	67
Sweet and sour chicken	Reheating	185

Observed Violations

Total # 10

Repeated # 0

14: Cutting board has too many grooves. Please replace.

20: Breaded chicken was taken from the refrigerator and sat on counter. Chicken temperature was 68 degrees Fahrenheit

21: Breaded chicken that was cooked on yesterday was not date mark. Please date mark food that's been cooked or vegetables that's been chopped and held overnight.

37: Food stored directly in grocery bags. (Pork) Please store food in approved containers.

37: Uncovered food containers in prep cooler. Please keep food covered.

38: Employee is not wearing a hair restraint while cooking.

45: Grease build up on side of fryers.

49: Pipe under hand sink near ware washing area leaks when water is turned on.

52: Dumpster doors were open. Please keep doors close.

53: Ceiling tile is missing in kitchen near walk in cooler.

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Comments/Other Observations

1:
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18: I did not observe establishment cooling down food. However their procedure is to put chicken in containers after its cooked. They have fan blowing on food. They put on gloves then feel food to see if its cool enough to put in refrigerator.
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58:

***See page at the end of this document for any violations that could not be displayed in this space.

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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food	Source:	Eagle food,First choice
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Additional Comments

I informed person in charge that food cannot be left on counter and the food has to be hot held or cold held. There was a container of breaded chicken sitting on counter and when i took a temperature is was 68 degrees. I asked person in charge how long has this chicken been sitting out and she said since 11am. I told her to keep chicken in refrigerator and when someone comes to order to take only the amount of chicken for that order and reheat.

I Educated person in charge on the cooling down method.