

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

91

ASIAN KITCHEN LUO LLC

Type of Establishment

Type of Establishment

Address 7605 US HWY 70 O Temporary O Seasonal

City Memphis Time in 02:00 PM AM / PM Time out 03:30; PM AM / PM
Inspection Date 02/28/2024 Establishment # 605307040 Embargoed 000

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

Risk Category O1 🕱 O3 O4 Follow-up Required 🕱 Yes O No Number of Seats 20

tisk 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, KA, HO) for each numbered from. For items marked OUT, mark COS or R for each from as applicable. Deduct points for category or subcategory.

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						id		С
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	200	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated		0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	M	0			Proper disposition of unsafe food, returned food not re- served		0	2

	Compliance status						К	** 1	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods				
16	X	0	0	0	Proper cooking time and temperatures	0	0		
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠	
	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		
20		0	0		Proper cold holding temperatures	0	0	5	
21	0	24	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	OUT	NA	NO	Chemicals				
25		0	- XX		Food additives: approved and properly used	0	0	5	
26	黨	0			Toxic substances properly identified, stored, used	0	0	,	
	IN	OUT	NA	NO	Conformance with Approved Procedures	Conformance with Approved Procedures			
27	0	0	×		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.

	GOOD RETA				
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	惠	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	188	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	_	Gloves used properly	0	O	-

		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- :
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	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	0	Current permit posted	0	0	_
56	100	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
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.

Date

02/28/2024

Signature of Environmental riealth Specialist

02/20/2024 Date

Signature of Person In Charge

**** 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.

02/28/2024

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: ASIAN KITCHEN LUO LLC

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 inflitrating 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 (Fahrenh				
Cold holding table	41			
White Frigidaire freezer	-20			
Black Frigidaire refrigerator	38			
Black Frigidaire top freezer	0			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Stir fry chicken	Cold Holding	43
Cooked shrimp	Cold Holding	45
Peas and carrots	Cold Holding	28
Pork	Cold Holding	43
Raw steak	Cold Holding	41
Rw chicken	Cold Holding	37
General toso chicken	Cooking	205
Shrimp egg rolls	Cold Holding	36
White rice	Hot Holding	157
Egg drop soup	Hot Holding	150

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



Establishment Name: ASIAN KITCHEN LUO LLC	
Establishment Number: 605307040	
00001010	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 22: 23: Consumer advisory is written on a piece of paper and placed at registe 24: 25: 26: 27: 57: 58:	
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3. 1.	
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23: Consumer advisory is written on a piece of paper and placed at registe	er
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Additional Comments	

See last page for additional comments.

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Establishment Name: ASIAN KITCHEN LUO LLC				
Establishment Number: 605307040				
Comments/Other Observations (cont'd)				
Additional Comments (contid)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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Establishment Name: ASIAN KITCHEN LUO LLC							
Establishment Number # 605307040							
Sources							
Source Type:	Food	Source:	Eagle food service, first choice				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
According to PIC the reason why their tem	e shrimp,stir fry chicken nperature is not under 4	and pork was cooked this n 11 degrees F.	norning around 11:30 am. This is the				
I explained to persor cooling method fact Xiaoluo1008@gmail	sheet.	way to cool food and she tra	anslated it to the chef. I emailed PIC the				