



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name ASIAN KITCHEN LUO LLC
Address 7605 US HWY 70
City Memphis
Inspection Date 06/21/2022
Risk Category 01
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 (IN, 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.)

Table with 2 columns: Compliance Status (IN, OUT, NA, NO) and COS, R, WT. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, and Chemicals.

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

GOOD RETAIL PRACTICES
(COS=corrected on-site during inspection R=repeat (violation of the same code provision))

Table with 2 columns: Compliance Status (OUT) and COS, R, WT. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and Non-Smokers Protection Act.

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.

Signature of Person In Charge [Signature] Date 06/21/2022
Signature of Environmental Health Specialist [Signature] Date 06/21/2022

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 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	41
Walk in freezer	0
Reach in freezer	-10
Bottom refrigerator	40

**Food 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 # 0

21: Food that has been cooked and refrigerated for 24 hours does not have date marking.

23: Does not have consumer advisory on menu.

35: Please label food that is 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.



***Establishment Information***

Establishment Name: ASIAN KITCHEN LUO LLC

Establishment Number : 605307040

***Comments/Other Observations***

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10:
- 11:
- 12:
- 13:
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20:
- 22:
- 24:
- 25:
- 26:
- 27:
- 57:
- 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.

***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.***

**Establishment Information**

Establishment Name: ASIAN KITCHEN LUO LLC

Establishment Number #: 605307040

**Sources**

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

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.