

Establishment Name

Inspection Date

Address

City

	TENNES:	SEE DEP	ARTMENT	OF	HEALTH	
OOD	SERVICE	ESTABL	ISHMENT.	INS	PECTION	REPORT

O Farmer's Market Food Unit Permanent O Mobile

SCORE

Type of Establishment O Temporary O Seasonal

Memphis Time in 02:00 PM AM/PM Time out 03:15: PM AM/PM

Embargoed 000 07/18/2023 Establishment # 605307040

O Follow-up O Preliminary Purpose of Inspection **K**Routine O Complaint O Consultation/Other

Number of Seats 20 Risk Category О3 04 Follow-up Required 级 Yes O No

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

ASIAN KITCHEN LUO LLC

7605 US HWY 70

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			0	0	Proper cooking time and temperatures	0	0	5
17	*	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	- X	0		Proper cold holding temperatures	0	0	5
21	0	250	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	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	0	0		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	٧
	OUT				
28	_	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	H
30	0	Variance obtained for specialized processing methods	0	0	L
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container, required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	盔	Contamination prevented during food preparation, storage & display	0	0	
38	245	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	10	0	Г

specti		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	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	355	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	-:
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	×	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			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	١,
		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	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a he 8-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

Signature of Person In Charge

07/18/2023

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

Free food safety training classes are available each month at the county health department. Please call () 9012229200 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

07/18/2023 Date

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.	Т
'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.	\top
Smoking observed where smoking is prohibited by the Act.	+

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

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Black Frigidaire freezer	-20					
Black Frigidaire refrigerator	40					
White Frigidaire freezer	0					
Walk in cooler	40					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Lettuce	Cold Holding	71				
Broccoli	Cold Holding	69				
Cooked Shrimp	Cold Holding	41				
Cooked Chicken	Cold Holding	38				
Raw beef	Cold Holding	34				
Raw chicken	Cold Holding	40				
Rice	Hot Holding	162				
Sweet and sour chicken	Cooking	191				

Observed Violations
Total # 10
Repeated # 0
6: Employee rinse hands at 3 compartment sink. Please wash hands at hand sink ONLY. SOAP must be used because employee did not use soap. He then put on gloves to continue to fry chicken 13: Raw shrimp stored over noodles. Raw chicken stored over buckets of sushi ginger. Raw beef stored over rice seasoning. This food is stored in the walk in cooler. 20: Container of Broccoli and container of lettuce was sitting on counter. Leafy greens has to be hot held or cold held.
21: Chopped onion that was chopped on Sunday was not date marked. Cooked egg rolls that was not cooked today was not date marked. 35: Unlabeled containers of food. (Shrimp,chicken ,sauces,onions,carrots ,lettuce ,broccoli ,frozen seaweed ,frozen ribs in ziplock bags) 37: Uncovered can of bamboo slice and water Chestnut slice.
38: Employee is not wearing a hair restraint while removing food from fryer and placing food in to-go plate. 39: Wiping cloth is sitting on counter next to soups. Please place wiping cloth in
sanitizer bucket. 47: Grease build up on side of fryers.
52: Dumpster Sliding doors are open. Please keep door closed at all times.

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information
Establishment Name: ASIAN KITCHEN LUO LLC
Establishment Number: 605307040
Editation Turner 1 00001040
Comments/Other Observations
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16: 17:
18: Establishment was not cooling down food during time of inspection. I asked person in charge "what is their cooling
down procedure?" All she remembered was the time it had to be cooled by. I explained to her again that the cooling
process does not start until food reaches 135 degrees. I recommend her to do an ice bath to help cool chicken quicker. I
also recommend her to use shallow pans to help food to cool quicker. I informed her that her chicken can go in the
refrigerator at 135 degrees. She has 2 hours to get food from 135-70 degrees. Then she has 4 hours to get food from
70-41 degrees.
19:
22:
24: 26:
26: 27: 57: 58:
57·
58:
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Additional Comments
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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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

Establishment Information

Establishment Information Establishment Name: ASIAN KITCHEN LUO LLC Establishment Number # 605307040 Sources Source Type: Food Source: Eagle food service Source Type: Food Source: First choice seafood Food Source Type: Source: Restaurant depo, sams, Costco Source Type: Source: Source: Source Type: **Additional Comments** I am conducting another routine inspection because i could not complete following up after the 10th day due to a storm that knocked the power out in the Bartlett area. Establishment could not locate their food thermometer. I explained to person in charge that establishment must have a food thermometer in order to cool down food the correct way.