TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		T No.	A. C. C.																_	
Estat	őeb	man	* Nar		Asian Star											O Farmer's Market Food Unit	8			
Addr		in second	is read	110	6158 Stage F	RD					_	Тур	e of E	stablis	shme	O Temporary O Seasonal				
City					Memphis		Timo in	02	<u>۶</u> .4	5 F	- M		1/01	I Tie						
Inspection Date																				
Purp					Routine	2 Establishment # 605245520 Embargoed 000 0 Complaint 0 Preliminary 0 Consultation/Other														
Risk				0011	O 1	\$2	03			04	/	ary.				up Required X Yes O No	Number of 8	loate	50	
1000	-00		r		ors are food prep	aration practices	and employee		vior	8 mo				repo	rted	to the Centers for Disease C	ontrol and Preven		-	
				as c	ontributing facto			_		_			-	_		control measures to prevent INTERVENTIONS	iliness or injury.			
		(11	ırk de	algaa		(IN, OUT, NA, NO) for e	ach numbered Item	. For		mark	M 0L	л, на	rk CC	s or R	for e	ach item as applicable. Deduct points				
IN-	n co	mpīi	ance	_	OUT=not in compliance Compl	e NA=not applicable Iance Status	NO=not observe		R		S=cor	recter	l on-si	te durir	ig ins	Compliance Status	of the same code provis	on) COS	R	WT
	-		NA	NO	Destas is sharps as	Supervision	andadas and					IN	ουτ	NA	NO	Cooking and Reheating of Ti Control For Safety (Ti				
		0	NA	NO	performs duties	esent, demonstrates k	nownedge, and	0	0	5		凉 0				Proper cooking time and temperatur Proper reheating procedures for hot	es	0	읽	5
2	Kļ	0	nea	NO		Employee Health od employee awarene	ss; reporting		0	4			олт		NO	Cooling and Holding, Date Mar		-		
	~	0	NA	NO	Proper use of restrict	tion and exclusion I Hyglenic Practice		0	0	,	12	111 124	0	0		a Public Health C Proper cooling time and temperature		0		
4 0	5	25	nin.	0	Proper eating, tasting	g. drinking, or tobacco		0	0	5	19	X	0	0	0	Proper hot holding temperatures	0	0	0	
	N		NA	NO	Preventing	yes, nose, and mouth g Contamination by	y Hands	0	0			100	8			Proper cold holding temperatures Proper date marking and disposition	1	00	8	5
_	-	0	0	0		t with ready-to-eat for	ds or approved	0	0 0	5	22	-	0	×		Time as a public health control: prov		0	0	
8 1	K	0				properly supplied and	accessible	-	0	2	23		OUT O	NA		Consumer Advisory provided for rav		0	0	4
9 2	ĸ	0		NO	Food obtained from a			0	0				OUT	-	_	food Highly Susceptible Po	pulations	-	-	-
10 (11)	D K	8	0	8	Food received at pro Food in good condition	per temperature on, safe, and unadulte	rated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited f	loods not offered	0	0	5
12	р	0	X	0	Required records av destruction	ailable: shell stock tag	s, parasite	0	0				OUT		NO	Chemicals				
13				NO	Protect Food separated and	ion from Contamina protected	ation	0	0	4	25 26	0 実	0	x		Food additives: approved and prope Toxic substances properly identified		0		5
14)	×	0		1		es: cleaned and sanitia unsafe food, returned		0	0	5		IN	OUT	NA	0.000	Conformance with Approv Compliance with variance, specializ	ed Procedures		_	
15 }	8	0			served	unsale lood, leturnet	nood not re-	0	0	2	27	0	0	8		HACCP plan	eu process, anu	0	٥	5
				Goo	d Retail Practice	s are preventive r	neasures to co	ntro	l the	intr	duc	tion	of p	athog	jens	, chemicals, and physical obj	ects into foods.			
				0	T=not in compliance		COS=corre			31/A)			ICE	3		R-repeat (violation of the	same onde provision)			
_		OUT	_		Compli	ance Status od and Water	COS-Core		R		É		JT	_	_	Compliance Status Utensils and Equipment		COS	R	WΤ
28 29	T	0			d eggs used where re	equired		0	0	1	4		5 6			nfood-contact surfaces cleanable, pr		0	0	1
30		0			ice from approved so btained for specialize	ed processing method perature Control	s	ŏ	8	2	4	6 (-			and used g facilities, installed, maintained, use	d, test strips	0	0	1
31	ľ					perature Control adequate equipment fo	or temperature	0	0	2	4	7 0				tact surfaces clean		0	0	1
32	+		contr Plan		properly cooked for h	not holding		0	0		4	-	UT DH	ot and	cold	Physical Facilities water available; adequate pressure		0	0	2
33 34	_	0	Appr	oved	thawing methods use eters provided and ac	d		0		1	4	9 (ΣP	lumbin	g ins	talled; proper backflow devices waste water properly disposed		0	0	2
	_	OUT	TINC			dentification		Ŭ		_		-	_			s: properly constructed, supplied, ck	saned	ŏ	ŏ	1
35	_		Food	i prop		container; required rec		0	0	1	5					use properly disposed; facilities main		0	<u> </u>	1
36	ľ	OUT	Inse	cts, ro	dents, and animals n	Food Contamination ot present	'n	0	0	2	5		-			ities installed, maintained, and clear ntilation and lighting; designated are		0 0	0	1
37	+			_		g food preparation, sto	rage & display	0	0	1	F	0	υт			Administrative items			_	
38		-	-		leanliness			0	0	1		5 X	80	ument	perm	nit posted		0	0	
39					ths; properly used an ruits and vegetables	d stored		0	0	1	5	6 (D [M	lost red	centi	Compliance Status		O YES		WT
41		OUT		ie ute	Proper L nsils; properly stored	use of Utensils		0	0	1	5	7	-0	omplia	ince	Non-Smokers Protect with TN Non-Smoker Protection Act	ion Act	x	01	
42		0	Uten	sils, e	quipment and linens;	properly stored, dried is; properly stored, us		0		1	5	8	T	obacco	o pro	ducts offered for sale oducts are sold. NSPA survey comp	lated	0 0	0	۰
44		ŏ	Glov	es us	ed properly	s, property stored, as			ŏ		<u> </u>			101010101	io pri	outers are sold, nor scarrey comp			01	
servic		Lablis	shmer	st perm	nit. Items identified as o	onstituting imminent he	alth hazards shall be	e corre	cted i	mmedi	ately	or ope	ration	s shall	cease	Repeated violation of an identical risk f e. You are required to post the food ser	vice establishment permi	t in a c	onspi	cuous
						t in a conspicuous mann -708, 68-14-709, 68-14-71				t a her	ring r	egard	ng thi	s repor	t by f	lling a written request with the Commiss	ioner within ten (10) days	of the	date	of this
Ĺ	_	1	7		2	2	09/2	29/2	022	2		Ċ	3	ん	$ \rightarrow$	5412	()9/2	9/2	022
Sign	atur	e of	Pers	ion In	Charge					Date				Envir		ntal Health Specialist				Date
					,											ealth/article/eh-foodservice				
	67 (Rev.	6-15))		Free food safety Please				11201e						nty health department. o for a class.			RD	A 629

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 60		
(Net: 0-15)	Please call () 9012229200	to sign-up for a class.	nor of

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Asian Star Establishment Number #: 605245520

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 wenty-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.	
iarage 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.	_

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

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	38				
Refrigerator	30				
Top freezer	-10				
Prep cooler #2	41				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Crab stick	Cold Holding	36			
Crawfish tails	Cold Holding	36			
Raw shrimp	Cold Holding	41			
Raw chicken	Cold Holding	41			
Battered chicken	Hot Holding	145			
Peas and carrots	Cold Holding	36			
Chicken	Cold Holding	36			
Cooked shrimp	Cold Holding	36			
Cabbage	Cooling	110			
-					

Observed Violations

Total # 6

Repeated # ()

4: Employees were eating in kitchen. Please eat in dinning room area

13: Raw food stored above ready to eat food.

31: No food thermometer to check temperature for cooling down method.

35: Unlabeled containers of food.

37: Uncovered food in cooler.

55: Current permit not posted. Permit posted expired June 2022

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Comments/Other Observations		
:		
:		
:		

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 Star

Establishment Number : 605245520

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments