TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Tamer -																				
Establishment Name							-				O Farmer's Market Food Unit ant O Mobile	L								
Address 7605 US HWY 70					_	Typ	pe of	Establ	ishme	O Temporary O Seasonal										
City Memphis Time in			0	4:2	20 F	M	A	M/P	мті	me o	ut 04:40:PM AM/PM									
Insc		on	Date			08/02/2	023 Establishme								000					
	Purpose of Inspection O Routine A Follow-up O Complaint				O Pr			-		0 Co	nsultation/Other									
Risk Category O1 322 O3					04		-		F	wollow	up Required O Yes 罠 No Number of	Seats	20							
Γ	Risk Factors are food preparation practices and employee b as contributing factors in foodborne illness outbreaks.														to the Centers for Disease Control and Prever		_			
						in the second second											INTERVENTIONS			
					igne					item							ach item as applicable. Deduct points for category or subcat)	
Ē	Pino	_	plian	_	_		pliance NA=not applice pompliance Status	ble NO=not observ		R	ш		mecte	d on-s	she dur	ing int	spection R=repeat (violation of the same code provis Compliance Status		R	WT
Щ	IN	-	л١	4A	NO	Demon in char	Supervision appresent, demonstrat	as inculadas and		_			IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	〇〇 三 三	0) лт м		NO	performs duties		÷ ·	0	0	5		富豪	8			Proper cooking time and temperatures Proper reheating procedures for hot holding	0	0	5
_	X	3	2	-	no		nd food employee awa	reness; reporting	-	0	5	۲,	IN		NA	NO	Cooling and Holding, Date Marking, and Time as	Ľ		
3	× IN	0) л м		NO	,	estriction and exclusion Good Hygionic Prac		0	0	Ľ	18	0	0			a Public Health Control Proper cooling time and temperature	0		
4	XX	2	5		0	Proper eating,	tasting, drinking, or tob om eyes, nose, and m	acco use	0	8	5	19	Š	š	ō		Proper hot holding temperatures Proper cold holding temperatures	0	ő	
	IN	0	лΝ	4A	NO	Preve	enting Contaminatio						100			0	Proper cold noting temperatures Proper date marking and disposition	ŏ	ŏ	5
6	直截	3		0	0	No bare hand o	ontact with ready-to-ea	t foods or approved	6	0	5	22		0	×		Time as a public health control: procedures and records	0	0	
8	X	7	5	- 1		alternate proce Handwashing s	inks properly supplied		-	0	2	23	IN O	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	嵩	0	>		NO		Approved Source from approved source	•		0			IN	OUT		NO	food Highly Susceptible Populations	-	-	
	0			01	*		at proper temperature ondition, safe, and una	dulterated	8	0		24	0	0	x		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	> 8	K)	0	destruction	ds available: shell stoci		0	0	1		IN	ουτ		NO	Chemicals			
13			7 1	_	NO		tection from Conta 5 and protected	mination	0	0	4	25 26	0 夏	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	8	0	5
14	×	3	2				urfaces: cleaned and s ion of unsafe food, retu		0	0			IN		NA	NO	Confermance with Approved Procedures Compliance with variance, specialized process, and			
15	X	0				served	on or unsale lood, leta	ined lood not le-	0	0	2	27	0	0	黨		HACCP plan	0	0	5
					Goo	d Retail Prac	tices are preventi	ve measures to c	ontro	d the	e intr	oduc	tion	of	atho	geni	, chemicals, and physical objects into foods.			
											ATE!				8					
E		-	1		00		mpliance Status	COS=com			WT						R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	8) P			ed eggs used wh			0	0	1	4					Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0	0	1
	9 0	3) V				cialized processing me		8	8	2	4	6	. 1			and used g facilities, installed, maintained, used, test strips	0	0	1
F,	1	0	D	rope	er co		Temperature Contro sed; adequate equipme		0	0	2	4	7	_			ntact suffaces clean	0	-	1
	2		00	ant		property cooker	i for hot holding		-	6		4	_	NUT O	lot an	1 cold	Physical Facilities I water available; adequate pressure	0		2
3	3	7) A	ppro	wed	thawing method eters provided a	is used		0	0	1	4	9	O F	Numbi	ng ins	stalled; proper backflow devices waste water properly disposed		°	2
Ľ	4	0	_	nem	nom		od identification		0	0	-	5		-			es: properly constructed, supplied, cleaned		õ	2
3	5	8	-	ood	prop		ginal container; require		0	0	1		_			-	use properly disposed; facilities maintained	0	0	1
3	6	0	_	sec	ts.rc	Preventic dents, and anim	n of Food Contamin	ation	0	0	2	5	_	-			lities installed, maintained, and clean entilation and lighting; designated areas used	0	0	1
⊢	7	-	+	_	-	-	during food preparation	storane & disnlav	0	0	1	F	-	UT	- and a		Administrative Items	-	_	
			_			cleanliness	and tood in character	, oronoge a anapiay	0			5		_	Dumen	t perr	nit posted	0	0	
3	8	2	_	/ipin	<u> </u>	oths; properly us fruits and vegeta			0			5	6				inspection posted Compliance Status	0	0	WT
4	9	2	_	lash		rans and regets	101010		- U	10	<u> </u>						Non-Smokers Protection Act			
	9	200) V Л				per Use of Utensils						7 10	-	amal	20.00	with Thi Alan, Cranker Dretection Act	192		
4	9 0 1 2	20000) V л) In) U	i-usi tens	e ute iils, e	nsils; properly sl equipment and li	tored nens; properly stored, (0		1	5	8		lopaco	o pro	with TN Non-Smoker Protection Act ducts offered for sale		0	0
4 4 4	9	20000) V л) In) U) S	i-usi tens ingk	e ute sils, e e-use	nsils; properly sl equipment and li	fored		0	0 0 0	1	5 5 5	8		lopaco	o pro			0	0
4 4 4 7 8	9 0 1 2 3 4		р (V) л р In р U р S р G	tens ingk love	e ute tils, e e-use es us	nsils; properly si equipment and li a/single-service : ved properly ations of risk factor	ored nens; properly stored, articles; properly stored articles; properly stored	l, used ays may result in suspe	0	0 0 0	1 1 1	5 5	8	n Blish	fobacc f tobac	co pro	ducts offered for sale	0 0	0 0	
4 4 4 Faih, serv man	9 0 1 2 3 4		D In D In D U D S D G meet blishe	-usi tens ingli love any ment	e ute sils, e e-use es us viole t permont	nsils; properly si equipment and li a/single-service ed properly ations of risk factorisk nit. Items identifie recent inspection	ored nens; properly stored, (articles; properly stored r items within ten (10) di d as constituting immine	d, used ays may result in suspe nt health hazards shall it manner. You have the ri	O O O o stion o o t t o	O O O of you ected	1 1 r food	5 5 servic	8 9 x est or op	ablish	fobacc f tobac ment p	co pro	ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo	0 0	0 0	icuous
4 4 4 Faih, serv man	9 0 1 2 3 4		D In D In D U D S D G meet blishe	ingle love any ment the stion	e ute sils, e e-use es us r viola t perm most is 68-	nsils; properly si equipment and li e/single-service ked properly ations of risk fact mit. Items identifie recent inspection 14-703, 68-14-706,	ored nens; properly stored, o articles; properly stored or items within ten (10) d d as constituting immine report in a conspicuous r 68-14-708, 68-14-709, 68-1	d, used ays may result in suspe nt health hazards shall it manner. You have the ri	O O O Nation of the corr ght to '16, 4-1	o of you ected reque	1 1 r food immed st a he	5 5 servic	8 9 x est or op	ablish	fobacc f tobac ment p	co pro	ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day	o o t in a s of th	O O of you onsp date	of this
4 4 4 Faih, serv man repo	9 0 1 2 3 4 4 ste to ice e ore to ice e ore to		D In D In D U D S D G month bishy post	ingle love the r ction	e ute tils, e e-use es us r viole t perm most is 68-	nsils; properly si equipment and li a/single-service ed properly ations of risk factorisk nit. Items identifie recent inspection	ored nens; properly stored, o articles; properly stored or items within ten (10) d d as constituting immine report in a conspicuous r 68-14-708, 68-14-709, 68-1	f, used ays may result in suspe the bealth hazards shall i manner. You have the ri 4-711, 68-14-715, 68-14-	O O O Nation of the corr ght to '16, 4-1	o of you ected reque	1 1 r food immed st a he	5 5 servic	8 9 x est or op	ablish	fobacc f tobac ment p	co pro	ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day	o o t in a s of th	O O of you onsp date	icuous

Blassa call () 0012220200 to sign up for a shore	PH-2267 (Rev. 6-15)	Free food safety training clar	sses are available each mo	nth at the county health department.	RDA 625
Please call () 9012229200 to sign-up for a class.	P192207 (Nev. 0-10)	Please call () 9012229200	to sign-up for a class.	NDA 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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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.	
	<u> </u>

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

Total # 6 Repeated # ()

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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: ASIAN KITCHEN LUO LLC Establishment Number: 605307040

Comments/Other Observations		
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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:	

Additional Comments

Violation #6 was corrected. Violation #13 was corrected. Violation #20 was corrected.

Violation #21 was corrected. Day 1 starts the day food was cooked or prepped. Do not count the next day as day one.