TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100	ALC: N	A. C. S.																>	
Establishment Name				ne	Asian Star						Type of Establishment O Fermer's Market Food Unit Sermanent O Mobile							5		
Address					6158 Stage RD O Temporary O Seasonal															
City					Memphis Time in 01:30 PM AM / PM Time out 02:30; PM AM / PM															
Insp	ctio	n Da	rte		03/31/202	23 Establishment #						_	d 0							
Purp	ose	of In	spec		Routine	O Follow-up	O Complaint			- O Pr					Cor	nsultation/Other				
Risk	Cat	egon	,		O 1	3822	03			O 4				Fo	ilow-	up Required 🕱 Yes O No	Number of Se	ats	50	
		R	isk													to the Centers for Disease Contro control measures to prevent illne		ion		
						FOODBORN	E ILLNESS RJ	SK F	ACT	orts	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
IN	in ce	n::) iiqmc		algaa		ce NA=not applicable	NO=not observe		lie ne							ach liem as applicable. Deduct points for co pection R=repeat (violation of the				
_	_	_	NA	NO	Comp	Supervision		cos	R		F					Compliance Status Cooking and Reheating of Time/T			R	WT
-		001	NUA	NO		esent, demonstrates kn	owledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) F	ebee			
	IN	OUT	NA	NO		Employee Health						<u>源</u> 0	00	00		Proper cooking time and temperatures Proper reheating procedures for hot holds	ıg	00	0	5
		0			Management and for Proper use of restri	od employee awarenes	s; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, a Public Health Contro				
	IN	OUT	NA		Geo	d Hygionic Practicos					18	×	0	0	-	Proper cooling time and temperature	-	0	0	_
	<u></u>	0		0	No discharge from	ng_drinking_or tobacco eyes, nose, and mouth		8	0	5	20	100	0	00		Proper hot holding temperatures Proper cold holding temperatures		8	0	5
	IN X	OUT	NA	NO O	Hands clean and p			0	0	-	21	×	0	0 ※		Proper date marking and disposition Time as a public health control: procedure	is and records	0 0	0	
		×	0	0	alternate procedure			0	0	5			OUT			Consumer Advisory		-	Ŭ	
	IN	OUT	NA	NO		property supplied and a Approved Source	ccessible		0	2	23	0	0	×		Consumer advisory provided for raw and food		٥	0	4
10	0	0	0	20	Food obtained from Food received at pr	oper temperature		0			24	IN O	OUT	NA	NO	Highly Susceptible Populat Pasteurized foods used; prohibited foods		0	0	
11 12	8 0	0	**	0	Required records a	tion, safe, and unadulter vailable: shell stock tags		0	0	5	F	IN	OUT		NO	Chemicals	IN UICICU	-	_	•
+	IN	OUT	NA	NO		tion from Contamina	tion				25	0	0			Food additives: approved and properly us	ed	0	0	5
13 14	0 	8	0		Food separated and Food-contact surface	d protected ces: cleaned and sanitiz	ed		8		26	災 IN	O OUT	NA	NO	Toxic substances properly identified, store Conformance with Approved Pr		0	0	÷
15	_				Proper disposition of served	of unsafe food, returned	food not re-	0	0	2	27	0	0	冥		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
	_	_		God	d Retail Practic	a are preventive m	easures to co	ontro	l the	intr	oduc	tion	of p	atho	oens	, chemicals, and physical objects	into fooda.			
				_				GOO					<u> </u>							
	_			00	T=not in compliance Comp	liance Status	COS=corre		n-site R		inspe	ction				R-repeat (violation of the same Compliance Status		COS	R	WT
28	_	OUT O	Past	eurize	Safe F ed eggs used where	eed and Water required		0		1	4	_	υτ D ^{Fi}	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly	/ designed,	_		
29	_	0	Wate	er and	lice from approved :			0	0	2	\vdash	+	0			and used		<u> </u>	0	1
	-	OUT			Food Ter	adequate equipment for		_		_	4	-	_			g facilities, installed, maintained, used, tes itact surfaces clean	strips	0	0	1
31		56	cont	rol	-		winperstate	0	0	2		0	UT			Physical Facilities				
33	-	嵩	Appr	oved	properly cocked for thawing methods us	ed		0	0	1	4	9 (O P	lumbir	ng ins	water available; adequate pressure talled; proper backflow devices			0	2
34		O OUT	Ther	mom	eters provided and a Food	courate Identification		0	0	1	5		-			waste water properly disposed is: properly constructed, supplied, cleaned			0	2
35			Food	i prop		container; required reco		0	0	1	5			-		use properly disposed; facilities maintained	1	0	0	1
36	-	OUT	Inse	cts. ro	Prevention of odents, and animals	Food Contamination not present		0	0	2	5	-+	-			ities installed, maintained, and clean ntilation and lighting; designated areas use	ed .	0	0	1
37	+	-				ig food preparation, stor	ane & display	0	0	1	F	-	υT			Administrative items	-	-	-	
38	_	_			cleanliness	groot proportional cross	oge a angelaj	0	0	1	5	5 (_	urrent	perm	nit posted		0	0	0
39	_				oths; properly used a fruits and vegetables	nd stored		8			5	6 (O M	lost re	cent	Compliance Status		O YES		WT
41	_	OUT	in-us	ie ute	Proper nsils; properly stored	Use of Utensils		0	0		5	7	-0	ompli	ance	Non-Smokers Protection A with TN Non-Smoker Protection Act	et	x	0	
42		0	Uten	sils, e	equipment and linens	; properly stored, dried, es; properly stored, use	handled d	0		1	5	8	T	obacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed		<u> </u>	0	0
44	_				ed properly	es, property started, est	-		ŏ								'			
servi		tablis	hmer	st perm	nit. Items identified as	constituting imminent heat	Ith hazards shall b	e corre	cted i	mmed	ately	or ope	ration	is shall	ceas	Repeated violation of an identical risk factor r e. You are required to post the food service es	tablishment permit	in a c	onspi	icuous
						rt in a conspicuous manne 1-708, 68-14-709, 68-14-711,				t a hei	ning r		ing thi			lling a written request with the Commissioner v	athin ten (10) days	of the	date	of this
	[1		\mathcal{V}	XA	03/3	31/2	023	3		Ć	Ð	rh	~	SUNIN	0	3/3	31/2	2023
Sign	atur	e of	Pers	ion In	Charge					Date						ental Health Specialist				Date
						,										ealth/article/eh-foodservice				
			6-15)			Pipe invertigation		<u>g 980</u>	2832-00	1282-270	69.0	h 🖦	unth-	at the	001	inty health department.				XA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Asian Star Establishment Number #: 605245520

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

Equipment Temperature	
Description	Temperature (Fahrenheit)
Sushi prep cooler	33
Walk in cooler	38
Reach in freezer	-3
Cold holding table	39

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Breaded Chicken	Cooling	76				
Unbreded chicken	Cold Holding	37				
Cooked shrimp	Cold Holding	33				
Raw beef	Cold Holding	36				
Raw chicken	Cold Holding	39				
Crawfish	Cold Holding	36				
Crab stick	Cold Holding	37				

Observed Violations

Total # 9

Repeated # 0

7: The Cook touched broccoli with his barehands that was about to be serve to coustmer. I told person in charge to tell him to discard it.

13: Raw food stored over ready to eat food.

31: Improper cooling method.

33: Improper thawing method. Chicken sitting on counter to thaw.

35: Unlabeled containers in cooler.

Unlabeled sauce bottles and seasoning on cookline

37: Uncovered food in prep cooler

51: Women's restroom does not contain a waste container with a lid. Waste container is for sanitary napkins.

53: Ceiling tiles are dusty.

54: Grease build up under ventilation hood.

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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 Star

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Comments/Other Observations (cont'd)

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

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Sources Source Type: Food Source: Great wall Source Type: Food Eagle food service Source: Food Source Type: Source: Restaurant depo Source Type: Food Source: Costco Source: Source Type:

Additional Comments

When I asked person in charge what their cooling down process is. He stated that they let food sit out for 1-2 hours then put it in the cooler.

I educated person in charge on the proper way to conduct the cooling down method.

I informed person in charge on the proper way to thaw food. When thawing food you may place frozen food in refrigerator ,Microwave or leave under running water.

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