



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



|                                  |            |
|----------------------------------|------------|
| <b>Establishment Information</b> |            |
| Establishment Name:              | Asian Star |
| Establishment Number #:          | 605245520  |

|   |  |
|---|--|
| <b>NSPA Survey – To be completed if #57 is "No"</b>   |  |
| 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.  |  |

|                         |                       |            |                                  |
|-------------------------|-----------------------|------------|----------------------------------|
| <b>Warewashing Info</b> |                       |            |                                  |
| <b>Machine Name</b>     | <b>Sanitizer Type</b> | <b>PPM</b> | <b>Temperature ( Fahrenheit)</b> |
| 3 compartment sink      | Bleach                |            |                                  |

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

|                         |                      |                                  |
|-------------------------|----------------------|----------------------------------|
| <b>Food Temperature</b> |                      |                                  |
| <b>Description</b>      | <b>State of Food</b> | <b>Temperature ( Fahrenheit)</b> |
| 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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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.

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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 | Source: | Eagle food service |
| Source Type: | Food | Source: | Restaurant depo    |
| Source Type: | Food | Source: | Costco             |
| Source Type: |      | Source: |                    |

**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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