### TENNESSEE DEPARTMENT OF HEALTH ARI ICUMENT I

ŧ١/*	AIC	1	1月			FOOD SERV	ICE ESTA	BL	58	M			121	PEC					
Fulins Asian C		ns Asian Cuisine							St Permanent O Mobile		2								
782 Old Hickory Blyd		Type of Establishment																	
Addre	55				Brentwood			11	· 71	= ^						O Temporary O Seasonal			
City								_				_			me o	ut <u>12:45</u> ; <u>PM</u> AM / PM			
Inspec	ctio	n Da	te	-	12/13/202	Establishment #	60521666	5			Embe	argoe	a C	)					
Purpo	se	of In:	spect	ion	Routine	O Follow-up	O Complaint			<b>O</b> Pr	elimin	ary		0	Cor	nsultation/Other			
Risk (	Cate	igon	/		<b>O</b> 1	<u>\$102</u>	<b>O</b> 3			<b>O</b> 4				Fo	low-	up Required 🛍 Yes <b>O</b> No Number o	Seats	35	50
		R														to the Centers for Disease Control and Preve		_	
				as c	ontributing facto											control measures to prevent illness or injury.			
		(Ma	rk des	ignat	ed compliance status											INTERVENTIONS ach liem as applicable. Deduct points for category or subc	tegory.	ð	
IN-ir	n co	mpii	nce			ce NA=not applicable	NO=not observe				S=co	rrecte	d on-s	site duri	ing ins	spection R=repeat (violation of the same code prov			
					Comp	liance Status		COS	R	WT		_		_		Compliance Status	COS	R	WT
	-	OUT	NA	NO	Dostan in charge of	Supervision	outstas and			_		IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1 8	ĸ	0			Person in charge pr performs duties	resent, demonstrates kn	owiedge, and	0	0	5		12	0			Proper cooking time and temperatures	0	8	5
2 3			NA		Management and fo	Employee Health cod employee awarenes	s reporting	0	о		17	0	0	0	X	Proper reheating procedures for hot holding	_	0	Ľ
		ŏ		- 1	Proper use of restric		is, reporting	ō	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a: a Public Health Control	'		
	_	-	NA	NO	Geo	d Hygionic Practicos				-	18	×	0	0	0	Proper cooling time and temperature	0	0	
4 8	K	0				ng, drinking, or tobacco	use	0	0	5		Š	0	0	0	Proper hot holding temperatures	0	0	1
5 2		0	NA			eyes, nose, and mouth ag Contamination by	Hands	0	0	_		12	00		0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
		0	101		Hands clean and pr			0	0			12	ō	ŏ		Time as a public health control: procedures and records	ō	ō	
78	ĸ	0	0		No bare hand conta alternate procedure	ct with ready-to-eat foor	ds or approved	0	0	5	-	IN	OUT	-	-	Consumer Advisory	ľ	<u> </u>	
8 (	2	2			Handwashing sinks	properly supplied and a	ccessible	0	0	2	23	_	0	0	110	Consumer advisory provided for raw and undercooked	0	0	4
	_	이	NA		Food obtained from	Approved Source		0	0	_	Ĕ	ÎN	OUT		NO	food Highly Susceptible Populations	Ť	<u> </u>	-
10 (	5	-	0	$\geq$	Food received at pre	oper temperature		0	0			_		88	140				6
11 3	_	0		_		tion, safe, and unadulter vailable: shell stock tags		0	0	5	24	_	0			Pasteurized foods used; prohibited foods not offered	0	0	•
	·	0	0	~	destruction			0	0			IN	OUT			Chemicals			
13 🖇			NA		Protect Food separated and	tion from Contamina i protected	tion	0	0	4		<u> </u>	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	0	5
14 8	K	ŏ	ð			ces: cleaned and sanitiz	ed		ŏ		-			NA	NO	Conformance with Approved Procedures	Ť	-	
15 8	8	0			Proper disposition o served	of unsafe food, returned	food not re-	0	0	2	27	0	0	実		Compliance with variance, specialized process, and HACCP plan	0	0	5
		_			Served											PACCP pan	-		
				Goo	d Retail Practice	es are preventive m	easures to co	ntro	l the	intr	oduc	tion	of p	patho	gens	s, chemicals, and physical objects into foods.			
								600	D RI	at/Al	L PR	ACT	1CB	8					
				001	I=not in compliance	liance Status	COS=corre	cled or	R R	during WT	inspe	iction				R-repeat (violation of the same code provision) Compliance Status		R	WT
		OUT			Safe F	ood and Water						0	UT			Utensils and Equipment			
28 29	$\downarrow$	8	Paste	urize	d eggs used where r ice from approved s	required		8	8	1	4	5 (				property designed, and used	0	0	1
30		Õ			btained for specializ	ed processing methods		ŏ	ŏ	1	4	e 1				g facilities, installed, maintained, used, test strips	0	0	1
	4	ουτ	-			nperature Control										•	-	-	
31			contro		ling methods used;	adequate equipment for	r temperature	0	0	2	4		≌∐ UT	vontoo	d-cor	htact surfaces clean Physical Facilities	0	0	1
32	+	_			properly cooked for	hot holding			0	1	4			lot and	i cold	I water available; adequate pressure	0	0	2
33	_				thawing methods us			0	0	1		_	_			stalled; proper backflow devices	0	0	2
34		0 00T		nome	ters provided and a Feed	identification		0	0	1	5	_	_			i waste water properly disposed es: properly constructed, supplied, cleaned	0	0	2
35	Ť	_		prore		container; required reco	ords available	0	0	1					_	use properly disposed; facilities maintained	ŏ	ō	1
	-	OUT		prop		Food Contamination		-	<u> </u>	-			-	-		lities installed, maintained, and clean	6	0	1
36	Ť	-	Insec	ts. ro	dents, and animals r			0	0	2	-	-+-				entilation and lighting; designated areas used	ŏ	ŏ	1
	+	-				,		-	$\mapsto$	-	F	-	-				Ť	-	
37	-	_				ng food preparation, stor	rage & display	0	0	1			UT			Administrative items			
38	_	-			leanliness ths; properly used ar	nd stored		0	0	1		_			-	nit posted inspection posted	0	0	0
40	_				uits and vegetables				6	$\frac{1}{1}$	F	4 I (	<u> </u>	10.04 16	-venii	Compliance Status			WT
	_		_							_	-	_	_	_	_			_	-

Failure to correct any violations of risk factor items within ten (10) day service establishment permit. Items identified as constituting imminent manner and post the most recent inspection report in a conspicuous mu report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-	health hazards shall be corrected immedi inner. You have the right to request a hea	ately or operations shall cease. You are required to post the fo	od service establishment permit in a conspicuous
C. Stud	12/13/2022	Himelana Colmanard	12/13/2022

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Signature of Person In Charge

44 O Gloves used properly

OUT

Proper Use of Utensils

		_
Date	Signature of Environmental Health	Specialist

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**Non-Smokers Protection Act** 

Compliance with TN Non-Smoker Protection Act

If tobacco products are sold, NSPA survey completed

Tobacco products offered for sale

SCORE

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\*\*\*\* Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice \*\*\*\* Free food safety training classes are available each month at the county health department. Please call ( ) 6153405620 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

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



## Establishment Information

Establishment Name: Fulins Asian Cuisine Establishment Number #: 605216665

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.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
L. Temp. Machine	Chlorine	100						

Equipment Temperature		
Description	Temperature ( Fahrenheit)	
Refrigerator	35	
Prep cooler	40	
Prep cooler	40	
Walk in cooler	40	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Egg rolls under heat	Hot Holding	173
Egg rolls in refrigerator	Cold Holding	40
Cooked chicken in refrigerator	Cold Holding	37
Raw chicken in refrigerator	Cold Holding	39
Raw liquid eggs on top Prep cooler	Cold Holding	42
Tofu in Prep cooler	Cold Holding	40
Cooked shrimps in Prep cooler	Cold Holding	43
Chicken	Cooking	170
Noodles on top Prep cooler	Cold Holding	40
Raw beef on top Prep cooler	Cold Holding	37
Cooked chicken in Walk in cooler	Cold Holding	38
Noodles in Walk in cooler	Cold Holding	38
Brown rice	Hot Holding	157
Raw salmon in sushi bar	Cold Holding	42
Red tuna in sushi bar	Cold Holding	41

#### Observed Violations

Total # 9

Repeated # ()

8: No hot water at the drinks and steam table area. CA: call maintenance to provide hot water.

No hot water at the hand sink in the sushi area. CA: call maintenance to provide hot water.

- 37: Boxes of chicken stored on the floor in the Walk in cooler.
- 37: Boxes of egg rolls stored on the floor in walk in freezer.
- 41: Knife blade stored between 2 prep coolers in the kitchen.
- 46: Plastic bags used as stoppers in 3 compartment sink.
- 47: Prep cooler in the kitchen dirty inside with old food and sauce residues.
- 53: Excessive build up on ceiling tiles in the storage room.
- 53: Ice build up and dirty floor in walk in freezer.
- 53: Dirty and stains ceiling tiles in the kitchen and prep area.

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



### Establishment Information

Establishment Name: Fulins Asian Cuisine

Establishment Number: 605216665

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees washed hands during inspection.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: See source.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling down chicken in the Walk in cooler at 78 F in within 2 hours.
- 19: Proper hot holding temperatures were observed.
- 20: Proper cold holding temperatures were observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper written TPHC plan and procedure observed.
- 23: Consumer advisory on menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 58: No

\*\*\*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.

# Establishment Information

Establishment Name: Fulins Asian Cuisine Establishment Number : 605216665

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Fulins Asian Cuisine

Establishment Number # 605216665

Sources			
Source Type:	Food	Source:	US Foods, True World Food and KGI
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments