



**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 # 0

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.

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**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.**

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

**Additional Comments**