



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

67

Establishment Name Fulins Asian Cuisine Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 782 Old Hickory Blvd ☐ Temporary ☐ Seasonal
 City Brentwood Time in 02:10 PM AM / PM Time out 03:30 PM AM / PM
 Inspection Date 04/25/2022 Establishment # 605216665 Embargoed 0
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 350

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
					Supervision																								
					IN					OUT					NA					NO									
1					Person in charge present, demonstrates knowledge, and performs duties																								
					Employee Health																								
2					Management and food employee awareness, reporting																								
3					Proper use of restriction and exclusion																								
					Good Hygienic Practices																								
4					Proper eating, tasting, drinking, or tobacco use																								
5					No discharge from eyes, nose, and mouth																								
					Preventing Contamination by Hands																								
6					Hands clean and properly washed																								
7					No bare hand contact with ready-to-eat foods or approved alternate procedures followed																								
8					Handwashing sinks properly supplied and accessible																								
					Approved Source																								
9					Food obtained from approved source																								
10					Food received at proper temperature																								
11					Food in good condition, safe, and unadulterated																								
12					Required records available: shell stock tags, parasite destruction																								
					Protection from Contamination																								
13					Food separated and protected																								
14					Food-contact surfaces: cleaned and sanitized																								
15					Proper disposition of unsafe food, returned food not re-served																								

Compliance Status										COS					R					WT				
					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
					IN					OUT					NA					NO				
16					Proper cooking time and temperatures																			
17					Proper reheating procedures for hot holding																			
					Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18					Proper cooling time and temperature																			
19					Proper hot holding temperatures																			
20					Proper cold holding temperatures																			
21					Proper date marking and disposition																			
22					Time as a public health control: procedures and records																			
					Consumer Advisory																			
23					Consumer advisory provided for raw and undercooked food																			
					Highly Susceptible Populations																			
24					Pasteurized foods used; prohibited foods not offered																			
					Chemicals																			
25					Food additives: approved and properly used																			
26					Toxic substances properly identified, stored, used																			
					Conformance with Approved Procedures																			
27					Compliance with variance, specialized process, and HACCP plan																			

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)					
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT
	OUT	Safe Food and Water							OUT	Utensils and Equipment					
28	<input type="radio"/>	Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>	1	45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	Water and ice from approved source			<input type="radio"/>	<input type="radio"/>	2	46	<input checked="" type="radio"/>	Warewashing facilities, installed, maintained, used, test strips			<input type="radio"/>	<input type="radio"/>	1
30	<input type="radio"/>	Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>	1	47	<input checked="" type="radio"/>	Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Temperature Control							OUT	Physical Facilities					
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>	2
33	<input type="radio"/>	Approved thawing methods used			<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>	2
34	<input type="radio"/>	Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Identification													
35	<input type="radio"/>	Food properly labeled; original container; required records available			<input type="radio"/>	<input type="radio"/>	1	52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>	1
	OUT	Prevention of Food Contamination													
36	<input type="radio"/>	Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>	2	53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>	1
37	<input type="radio"/>	Contamination prevented during food preparation, storage & display			<input type="radio"/>	<input type="radio"/>	1	54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>	1
38	<input type="radio"/>	Personal cleanliness			<input type="radio"/>	<input type="radio"/>	1		OUT	Administrative Items					
39	<input type="radio"/>	Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted			<input type="radio"/>	<input type="radio"/>	0
40	<input type="radio"/>	Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted			<input type="radio"/>	<input type="radio"/>	0
	OUT	Proper Use of Utensils						Compliance Status					YES	NO	WT
41	<input checked="" type="radio"/>	In-use utensils; properly stored			<input type="radio"/>	<input type="radio"/>	1			Non-Smokers Protection Act					
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>	1	57		Compliance with TN Non-Smoker Protection Act			<input checked="" type="radio"/>	<input type="radio"/>	
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used			<input type="radio"/>	<input type="radio"/>	1	58		Tobacco products offered for sale			<input type="radio"/>	<input type="radio"/>	0
44	<input type="radio"/>	Gloves used properly			<input type="radio"/>	<input type="radio"/>	1	59		If tobacco products are sold, NSPA survey completed			<input type="radio"/>	<input type="radio"/>	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/25/2022 Signature of Environmental Health Specialist [Signature] Date 04/25/2022

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

**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	60
Prep cooler	36
Walk in cooler	30

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Tempura shrimps in refrigerator	Cold Holding	50
Tofu in refrigerator	Cold Holding	49
Pulled eggs in top Prep cooler	Cold Holding	48
Raw shrimps in top Prep cooler	Cold Holding	37
Raw beef in top Prep cooler	Cold Holding	37
Raw chicken in top Prep cooler	Cold Holding	38
Noddles in top Prep cooler	Cold Holding	42
Chicken	Cooking	165
Cooked chicken in Walk in cooler	Cold Holding	39
Noddles in Walk in cooler	Cold Holding	41
Raw shrimp in Walk in cooler	Cold Holding	40
Brown rice in rice maker	Hot Holding	145
White rice in rice maker	Hot Holding	154

Observed Violations

Total # 11

Repeated # 0

1: PIC not performing duties to maintain active managerial control over food safety, due to numerous critical violations and lack of knowledge regarding temperature requirements. CA: Trained pic.

11: 2 cans of sweetened condensed milk severely dented. CA: moved to another area and label with return sign.

13: Raw chicken stored on shelf above raw shrimps in Walk in cooler. CA: raw chicken was moved to the bottom shelf.

14: Employee washing utensils at 3 compartment sink without sanitizing. CA: employee trained.

20: Tempura shrimps @ 50 F, tofu @ 49 F, and pulled eggs @ 48 F in refrigerator. CA: food was moved to Walk in cooler. Call for service. Follow up will be made to check correction of the violation

21: Cooked chicken and cooked duck stored in Walk in cooler more than 24 hours without date marking. CA: trained employee and date was marked on chicken.

26: Burn relief spray bottle stored with straw and napkins. CA: spray bottle removed of shelf

41: Knife blade stored between prep coolers

46: Plastic wraps used as stopper in 3 compartment sink.

47: Excessive build up in side ice machine.

53: Excessive build up on ceiling tiles in storage room

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Comments/Other Observations

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: No observed.
7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
9: See source.
10: (NO): No food received during inspection.
12: (NA) Shell stock not used and parasite destruction not required at this establishment.
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: (N.O.) No cooling of TCS foods during inspection.
19: Proper hot holding temperatures were observed.
22: Proper written TPHC plan and procedure observed.
23: Proper consumer advisory observed on menu.
24: (NA) A highly susceptible population is not served.
25: (NA) Establishment does not use any additives or sulfites on the premises.
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.***

Establishment Information	
Establishment Name:	Fulins Asian Cuisine
Establishment Number #:	605216665

Sources

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

Additional Comments