# **TENNESSEE DEPARTMENT OF HEALTH**

Contraction of the local division of the loc						FOOD SER	VICE ESTA	BL	ISł	IM	ENT		NSI	PEC	TI	DN R	EPOR	т			sco	RE		
2	100	14.	C. S.		Fulins Asia	an Cuisine										0	Farmer's I	Market Foo	d Unit		9	C		
Est	abisł	hmen	t Nar									Тур	e of	Establi	ishme	ent 🛍	Permane	nt OM	lobile					
Adk	iress					ickory Blvd					_						Tempora	,	easonal					
City	/				Brentwood				3:0	0 F	PM	A	M/P	M Ti	me o	ut <u>03</u> :	:05 P	<u>M</u>	AM / PM					
Insp	pectic	n Da	ste		12/02/20	021 Establishmen	t# 60521666	65		_	Emba	rgoe	d C	)										
Pur	pose	of In	spec	tion	O Routine	搿 Follow-up	O Complaint			<b>O</b> Pr	əlimin	ary		c	Co	nsuitation	/Other							
Ris	k Cat				<b>O</b> 1	第2	<b>O</b> 3			<b>O</b> 4						up Requi		O Yes			mber of S		35	0
		R	isk			reparation practice ictors in foodborne																tion		
							RNE ILLNESS RI																	
	kin e			algas		atus (IH, OUT, HA, HO) fe			ltem								an applica						)	
Ē	t⊧in c	unpa	ance	_	OUT=not in compl Co	iance NA=not applicab mpliance Status	NO-HOLODSEIV		R		Ĩ	recie	u on-s	she duri	ng ini	pection	Complia		(violation of t tus	ne same co	oe provia		R	WT
		OUT	NA	NO	Deserve in charge	Supervision	- les - de des - es d		_			IN	ουτ	NA	NO	Cook	-		ng of Time fety (TCS)		eture			
1	鬣	0			performs duties	e present, demonstrate		0	0	5		23	0		-		cooking tin	ne and ter	mperatures			0	0	5
2	N NA		NA	NO	Management an	Employee Health Ind food employee aware		0	0		17	0	0						s for hot ho ate Maridi		ime as	0	0	-
3	黨	0			Proper use of re	striction and exclusion		0	0	5		IN	OUT		NO		-		eaith Con					
4	IN XX		NA	NO		Bood Hygionic Pract asting, drinking, or tobar		0	0			0 家	0				coling tim ot holding					00	0	
5	澎	0		0	No discharge fro	om eyes, nose, and more	uth	ŏ	ŏ	5	20	25	0	0		Proper c	old holdin	g tempera	atures			0		5
6	2	0	N/A	NO O		nting Contamination d properly washed	by Hands	0	0			英英	0	0			tate marki .a public h		sposition trol: proced	ures and n	ecosts	0	0	
7	鬣	0	0	0	No bare hand co alternate proced	ontact with ready-to-eat dures followed	foods or approved	0	0	5	-	in N	OUT	-	-	11110-00			r Advisor		144140	-	Ŭ	
8	XX IN	애	NA	NO		nks properly supplied a Approved Source	nd accessible	0	0	2	23	×	0	0		Consum food	er adviso	ry provide	d for raw ar	nd underco	oked	0	0	4
9	黨	0	_		Food obtained fr	rom approved source			0			IN	OUT	NA	NO		Highly	Suscept	tible Popu	intions				
10	×	0	0	<u> </u>	Food in good co	t proper temperature indition, safe, and unad		8	0	5	24	0	0	X		Pasteuri	zed foods	used; pro	phibited foor	ds not offe	red	0	0	5
12	X	0	0	0	Required record destruction	is available: shell stock	tags, parasite	0	0			IN	ουτ		NO				micais					
13	IN 滨			NO	Food separated	and protected	ination	0	0	4	25 26	0	0		J				nd properly dentified, st		1	0	0	5
	X	Õ		1	Food-contact su	infaces: cleaned and sai		ŏ	ŏ	5		IN	OUT		NO	Ce	nforman	ce with	Approved	Procedu	185		_	
15	X	0			Proper disposition served	on of unsafe food, return	ned food not re-	0	0	2	27	0	0	冥		HACCP		/anance, s	specialized	process, a	nd	0	0	5
				God	d Retail Pract	tices are preventiv	e measures to c	ontro	l the	intr	oduc	tion	of	atho	gens	, chem	icals, ar	nd physi	cal objec	ts into fe	ods.			
						-				ETA					-	-	-		_					
				00	T=not in complianc Cor	e mpliance Status	COS=com		n-site		inspe	ction						peat (viola iance St	tion of the sa	ime code pr	ovision)	COS	R	WT
	-	OUT			Saf	e Food and Water						0	UT				Utensils	and Equ	lpment					
	28 29	Õ	Wate	er and	ed eggs used who d ice from approve	ed source		0	00	2	4	5 (				and use		aces clea	nable, prop	erly design	ed,	0	0	1
	90	O OUT		ance (		ialized processing meth Temperature Control		0	0	1	4	5   (	۰ŀ	Narew	ashin	g facilitie	s, installe	d, maintai	ned, used, 1	test strips		ο	0	1
1	и	0	Prop		oling methods us	ed; adequate equipmen	t for temperature	0	0	2	4	_	NUT	Vonfoo	d-cor	tact surfa	aces clear		Miss			0	0	1
	32		Plan	t food	properly cooked			0	0	1	4	8 (	0				vailable; a		ressure				0	2
	33 14		<u> </u>		thawing methods eters provided an			8	00	1	4	_	_				toper back ater prope					0	0	2
		OUT				od identification		Ť		<u> </u>	5	_	-						plied, clean	ed			ŏ	1
1	35	0	Food	1 prop		inal container; required		0	0	1	5		-		·		, ,	-	ies maintair	ned		0	0	1
-	6	OUT	Inse	nte m	Prevention dents, and animation	n of Food Contamina ais not present	tion	0	0	2	5		-				alled, mai		nd clean ated areas	used		0	0	1
⊢	-	-	-		-		den en la dentere	+			F	-	UT	Nocque	10 40	TILIDUUT				useu	_	-		
	37 38				ation prevented o	during food preparation,	storage & display	0	0	1	5		_	Curron	nore	nit posted		strative	rems			0		
	39	Ó	Wipi	ng ck	oths; properly use			0	0	1	5	_					n posted					0	0	0
Ľ	10	0 TUO	_	ningf	ruits and vegetat Prop	vies oor Use of Utensils		0	0	1	$\vdash$							ance St mokers	atus Protection	Act		YES	NO	WT
	11	0	In-us		nsils; properly sto		ied handled	8	8	1	5						Non-Smok ered for si	er Protec				X	8	0
	13	0	Sing	le-use	e/single-service a	rticles; properly stored, or rticles; properly stored,	used	0	0	1	5	5							ey complete	ьd		ŏ		
			-		ed properly	r items within ten (10) day	a may mark in success		0		مليتهم			march -	e consta	Reserves		of an idea	ical sists from		li in como	ad an	of	
serv	ice et	stablis	shmer	t per	nit. Items identified	r items within ten (10) day I as constituting imminent report in a conspicuous m	health hazards shall b	e com	ected i	mmed	ately	or ope	eratio	ns shal	loeas	e. You an	e required t	to post the	food service	establishm	ent permi	in a	onsp	icuous
						8-14-708, 68-14-709, 68-14						n		$\wedge$			A							
	[	<b>ر'</b>	l	.4	AND	-	12/	02/2	2022	1		N		$V_{\sim}$		٨	Y				1	2/0	)2/2	2021

	<u>'</u>		An	٩
Sign	ature of	Person	In Charge	

1 COLOR

Date

\*\*\*\* 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

Date Signature of Si

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



#### Establishment Information

Establishment Name: Fulins Asian Cuisine Establishment Number #: 605216665

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature							
Decoription	Temperature (Fahrenheit)						

ecoription	State of Food	Temperature ( Fahrenheit			

Observed Violations	
Total # 4	
Repeated # 0	
34:	
)4. )7.	
37:	
47:	
53:	

#### 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.	
Comments/Other Observations   1:   2:   3:   4:   5:   6:   7:   8:   9:   10:   11:   12:   13:   14:   15:   16:   17:   18:   19:   20:   21:   22: The stickers for the sushi to follow the Proper written TPHC plan and procedure observed are provided.   23:   24:   25:   26:   27:   57:   58:	
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13 <sup>.</sup>	
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17 <sup>.</sup>	
18:	
19:	
20.	
21.	
22. The stickers for the sushi to follow the Proper written TPHC plan and procedure observed are provided.	
24:	
25:	
26:	
27:	
57:	
58:	
*** See page at the end of this document for any violations that could not be displayed in this space	

"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:	Source:	

### Additional Comments