

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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30	on	_

O Farmer's Market Food Unit Fulins Asian Cuisine Remanent O Mobile Establishment Name Type of Establishment

782 Old Hickory Blvd O Temporary O Seasonal **Brentwood**

Time in 02:35 PM AM/PM Time out 02:45: PM AM/PM City 05/05/2023 Establishment # 605216665 Embargoed 0 Inspection Date

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 350 Risk Category О3 Follow-up Required O Yes 疑 No

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö) \$≈c	оттес	ted o
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision				П	11	N O
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 X	8 0
	IN	OUT	NA	NO	Employee Health	-			17		5 0
2	700	0			Management and food employee awareness; reporting	0	0		1		\top
3	寒	0			Proper use of restriction and exclusion	0	0	5	П	"	۱IO
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 8	K (
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 3	8 (
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0 2	5
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	1 2	8 (
6	100	0		0	Hands clean and properly washed	0	0		l [3	2 8	9 7
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5			N O
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	l Iz	3 8	2 6
		OUT	NA	NO	Approved Source				Ľ	<u> </u>	_
9	黨	0			Food obtained from approved source	0	0			11	N O
10	0	0	0	×	Food received at proper temperature	0	0		ΙG	4 C	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	٦,	1
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			11	N O
	IN	OUT	NA	NO	Protection from Contamination					5 C	
13	×	0	0		Food separated and protected	0	0	4	2	6 8	8 0
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		11	N O
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	7

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	X	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	-
26	X	0			Toxic substances properly identified, stored, used	0	0	5
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

troduction of pathogens, chemicals, and physical objects into foods.

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		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	·
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	0	Gloves used properly	0	0	

ecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	7
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	_`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

ous manner. You have the right to request a hi , 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

05/05/2023

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05/05/2023

Signature of Person In Charge

Date

**** 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									
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.									
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable form	of identification.						
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at every	entrance.						
Garage type doors in non-enclosed areas are n	ot completely open.								
Tents or awnings with removable sides or vents	in non-enclosed areas are n	not completely removed o	r open.						
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warewashing Info	- di -		1						
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)					
Equipment Temperature									
Description			Temperature (Fahr	renhelt)					
Food Tomorootius			•						
Food Temperature		State of Food	Townson (Fab.						
Description		State of Food	Temperature (Fahr	renneit)					

Observed Violations	
Total # 5 Repeated # 0	
Repeated # 0	
37:	
11 :	
16 :	
17:	
53:	
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Establishment Information



omments/Other O	bservations		

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.

nments/Other Observations (cont'd)	Establishment Name: Fulins Asian Cuisine		
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Establishment Name: Fulins Asian Cuisine						
Establishment Number #. 605216665						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						