



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
84

Establishment Name: Fulin's Asian Cuisine
Address: 401 S. Mt. Juliet Rd., STE 480
City: Mount Juliet
Inspection Date: 10/23/2023
Risk Category: 03
Number of Seats: 160

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 10/23/2023
Signature of Environmental Health Specialist: [Signature] Date: 10/23/2023

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: Fulin's Asian Cuisine  
 Establishment Number #: 605195459

**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)
Auto-Chlor	Cl	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Avantco rif	13
Avantco rif 2	21
Turbo air	37
Beverage air	38

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Crispy chicken	Cold Holding	63
Sweet and sour chicken	Cold Holding	63
Beef	Cooking	163
General tso's chicken	Cooking	178
Scallops raw	Cold Holding	39
Bean sprouts	Cold Holding	41
Dumplings	Cold Holding	40
Crispy chicken	Cooling	83
Soup	Hot Holding	147
Shrimp	Cooking	159
Noodles	Cold Holding	43
Tuna	Cold Holding	38
Spicy crab salad	Cold Holding	41
White rice	Hot Holding	156
Fried rice	Hot Holding	149

## Observed Violations

Total # 11

Repeated # 0

- 20: 2 containers of chicken left out by fryers temped at 63°. Thrown out during inspection.
- 22: Sushi rice did not have time sticker on container per policy. Corrected during inspection
- 31: Pans of crispy chicken left cooling on sheet pans in kitchen. Cooling for one and half hours. Would not have gotten any cooler air temp in kitchen was 79°. Moved to wic to finish cooling. Discussed hiw to actively cool the chicken better than on shelves in kitchen at room temp.
- 35: Several large containers in kitchen not labeled.
- 36: Roaches crawling on floor in prep area of kitchen
- 37: Black substance build up in ice machine
- 39: Wet wiping clothes left laying on prep table
- 41: Scoop handle left laying down in white powder in pink container.
- 42: Plastic containers stacked wet on shelf near ice machine
- 45: Severely grooved cutting boards through out kitchen
- 53: Broken floor tiles in kitchen and grease and food build up under equipment.



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 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: Employee washed hands before putting on gloves to prepare order.
- 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 info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: Statement 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:
- 58:

\*\*\*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:	Water	Source:	City
Source Type:	Food	Source:	Sysco, PFG, Tobu corp, Freshfood
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**