



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
83

Establishment Name Fulin's Asian Cuisine
Address 401 S. Mt. Juliet Rd., STE 480
City Mount Juliet
Inspection Date 05/03/2022
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, 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 05/03/2022
Signature of Environmental Health Specialist [Signature] Date 05/03/2022

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)
Dish machine	Cl	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler (ric) line	50
Walk in cooler (wic)	38
Ric fryer	37
Reach in freezer(rif)	16

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken raw ric line	Cold Holding	46
Shrimp ric line	Cold Holding	45
Scallops ric line	Cold Holding	46
Beef ric line	Cold Holding	49
Pork ric line	Cold Holding	47
Sprouts ric line	Cold Holding	45
Pork dumplings ric line	Cold Holding	49
Sweet and sour chicken	Cooking	170
Cooked shrimp	Cold Holding	40
Soup	Hot Holding	144
Noodles wic 1 hr	Cooling	72
Beef wic	Cold Holding	38
Chicken raw	Thawing	40
Sushi rice	Hot Holding	143
Mongolian beef	Cooking	174

Observed Violations

Total # 13

Repeated # 0

- 8: No paper towels at hand sink. Replaced during inspection
- 20: Line cooler not cooling properly. Food temped 44-49 and cooler temp is 50. Food thrown out and repair person contacted
- 21: Sauces made in house and chicken cooked 5/2 not date marked
- 33: Buckets of chicken thawing on floor by 3 comp sink. Chicken submerged in water but not with running water
- 35: Several containers and squeeze bottles of sauces not labeled
- 37: Containers of sauces and container of raw chicken stored on floor in wic
- 39: Wiping cloth left laying on prep table by cooler
- 41: Tongs used to serve salad left laying in lettuce mix
- 42: Pans stacked together wet on shelf near 3 comp sink
- 43: Plastic trays for sushi turned up on shelf behind sushi bar
- 45: Severely grooved cutting boards stored under prep table
- 47: Bottom of ric by wic dirty
- 53: Broken floor tile in kitchen and grease and food debris 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: (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: 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.
- 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
- 22: (NA) No food held under time as a public health control.
- 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, Freshfood

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments