



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

75

Establishment Name Fukutoku
Address 630 S. Mt. Juliet Rd Ste 330
City Mount Juliet
Inspection Date 08/28/2024
Risk Category O1
Number of Seats 140

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.)

Table with 2 main sections: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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 sections: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge [Signature] 08/28/2024
Signature of Environmental Health Specialist [Signature] 08/28/2024

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: Fukutoku
 Establishment Number #: 605320221

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)
Bucket	Cl	150	
Ecolab	Cl	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Sushi cooler	40
Sushi prep cooler	39
M3 Turbo Air ric	38
Migali ric	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Salmon	Cold Holding	41
Tuna	Cold Holding	43
Crab salad	Cold Holding	40
Pork belly	Cold Holding	40
Hard boiled eggs	Cold Holding	40
Fried rice	Cooking	173
White rice	Hot Holding	164
Chicken raw	Cold Holding	40
Scallops raw	Cold Holding	40
Shrimp Wic	Cooling	66
Whole beef loins	Cold Holding	47
Hard boiled eggs wic	Cold Holding	46
Yumyum sauce	Cold Holding	48
Shrimp	Cooking	179
Scallops	Cooking	174

Observed Violations

Total # 11

Repeated # 0

- 1: Pic does not have active managerial control of kitchen. Four priority items marked during inspection.
- 6: Employee cut raw meat with gloved hands then changed gloves without washing hands. Then employee picked up raw meat with the gloved hands to place on grill. He then scooped fried rice on to a plate for service. Packing the rice with his hands into the bowl as he scooped it. Employee also wiped hands on wet wiping cloth several times during inspection without washing hands.
- 13: Shell eggs stored over broccoli in ric. Moved during inspection.
- 20: Walk in cooler not in temp. TCS food inside moved to wif, and other reach in coolers. If it couldn't be moved ice placed on and around items.
- 21: Several containers of sauces and containers of tuna salad, and crab salad not date marked. Per employee made 8\27. Date marked during inspection
- 34: Unable to locate thermometers in chest freezers
- 35: Containers of sauces not labeled in ric in front kitchen
- 37: Black substance in ice machine
- 39: Wet wiping cloth left laying on cutting board on ric across from stove
- 41: Scoop handle laying down in bread crumbs
- 45: Severely grooved cutting boards stored on shelf under table in dish area



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Comments/Other Observations

- 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.
- 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
- 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. Shrimp were thawed and peeled this morning
- 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: Food Source: KGI, Wismettac, PFG, Sysco

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments