

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Fulin's Asian Cuisine Remanent O Mobile Establishment Name Type of Establishment 401 S. Mt. Juliet Rd., STE 480 O Temporary O Seasonal

Mount Juliet Time in 01:49 PM AM/PM Time out 02:46: PM AM/PM

12/14/2021 Establishment # 605195459 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other Risk Category О3 04 Follow-up Required O Yes 疑 No

Number of Seats 160

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4=in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=0	on	recte	d on-si	te c
					Compliance Status	COS	R	WT	ΙC			_	
	IN	OUT	NA	NO	Supervisien				П		IN	оит	N
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		16		0	-
	IN	OUT	NA	NO	Employee Health				1 13	17	0	0	C
2	ЭK	0			Management and food employee awareness; reporting	0	0		ΙГ	Т			
3	×	0			Proper use of restriction and exclusion	0	0	5	П	ı	IN	OUT	N
	IN	OUT	NA	NO	Good Hygienic Practices				1 19	18	巡	0	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1 13	19	文	0	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5	1 7	20	25	0	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				7	ধ	*	0	7
6	巡	0		0	Hands clean and properly washed	0	0		ΙĿ	22	0	0	
7	920	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ	-	U	_	,
•	500	_	•	_	alternate procedures followed	_	_			I	IN	OUT	N
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙŒ	23	×	0	-
		OUT	NA	NO	Approved Source				ı Ľ	~		_	_`
9	200	0			Food obtained from approved source	0	0		П		IN	OUT	N
10	×	0	0	0	Food received at proper temperature	0	0	1	ΙF	24	0	0	9
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	"	U	•	-
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		П	1	IN	оит	N
	IN	OUT	NA	NO	Protection from Contamination				1 7	25	0	0	3
13	黛	0	0		Food separated and protected	0	0	4	7	26	2	0	
14	嵩	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		T	IN	OUT	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	8

					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	333	Proper reheating procedures for hot holding	0	0	٠
	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	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	氮	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	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori	-		_
28	0	Pasteurized eggs used where required	0	0	l '
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	×	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			Т
41	120	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43		Single-use/single-service articles; properly stored, used	0	0	Т
44	0	Gloves used properly	0	0	

pect	Of 1	R-repeat (violation of the same code provision)		-	140
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	_	_	_
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

12/14/2021

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

12/14/2021

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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\vdash
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 (Fahrenhelt)
Dish machine	CI	100	

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Ric	38			
Wic	38			
Rif	9			
Rif	17			

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Beef	Cooking	170		
Shrimp	Cooking	168		
Noodles	Cooking	157		
Milk	Cold Holding	39		
Noodles Wic 1.5 hrs	Cooling	73		
Cooked chicken	Cold Holding	41		
Soup	Hot Holding	148		
Fried rice	Hot Holding	148		
Steamed rice	Hot Holding	171		
Chicken delivery	Cold Holding	39		
Chicken	Cooking	175		

Observed Violations
Total # 7
Repeated # ()
35: Several containers and squeeze bottles not labeled
39: Wiping cloth left laying on prep table
41: Knives stuck blade down between coolers
42: Pans stacked wet on shelf over 3 comp sink
43: Plastic containers for soup turned up on shelf over warmer
45: Severely grooved cutting boards
53: Broken floor tiles in kitchen

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Fulin's Asian Cuisine

Establishment Number: 605195459

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: Employees washing hands before preparing 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: See food temps
- 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
- 20: 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.
- 22: Sushi rice was being made during inspection
- 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:

Additional Comments

See last page for additional comments.

^{***}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 extra Additional Comments that could not be displayed in this space.

Establishment Name: Fulin's Asian Cuisine	
Establishment Number: 605195459	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

stablishment Name:	ılin's Asian Cuisine		
stablishment Number #	605195459		
Sources			
Sources			
Source Type:	Food	Source:	PFG, tobu, fresh food wholesale
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	nts		