



**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	150	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Turbo air	37
Wic	40
Avantco rif	4
Avantco rif #2	14

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Fried rice	Hot Holding	151
Brown rice	Hot Holding	157
White rice	Hot Holding	160
Fried shrimp	Cooking	177
Sweet and sour shrimp	Cold Holding	39
Chicken raw	Cold Holding	38
Scallops raw	Cold Holding	39
Bean sprouts	Cold Holding	41
Hot and sour soup	Hot Holding	180
Crispy chicken	Cold Holding	41
Garlic shrimp	Cooking	166
Salmon	Cold Holding	37
Tuna	Cold Holding	39

### Observed Violations

Total # 10

Repeated # 0

7: Server put order in to go container and then arranged order in box with bare hands.

19: Sushi rice temped at 92°. Establishment does not have a tilt policy so rice thrown out. Discussed using a tilt policy or keeping it in temperature control.

35: Several containers and squeeze bottles not labeled in cooking area

37: Containers of sauces stored on floor in wic

39: Wiping clothes stored on prep table and on cooler cutting board

41: Knives stored with blades down between 2 coolers

42: Pans stacked wet on shelf over 3 comp sink

43: Small to go boxes stored turned up on prep table in cooking area

45: Severely grooved cutting boards stored by 3 comp sink

47: Inside coke cooler very dirty

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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 washing hands before putting on gloves. Employee washed hands before preparing order after cleaning.
- 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: (N.O.) No cooling of TCS foods during inspection.
- 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: (NA) No food held under time as a public health control.
- 23: Statement in 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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Establishment Number #:	605195459
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<b>Sources</b>
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Source Type:	Food	Source:	Sysco, PFG, Fresh Food
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Source Type:	Water	Source:	City
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Source Type:	Source:
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Source Type:	Source:
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Source Type:	Source:
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### ***Additional Comments***