



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

64

Establishment Name Fulin's Asian Cuisine Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 6011 Chesterton Way - Suite 103 ☐ Temporary ☐ Seasonal
City Ooltewah Time in 02:00 PM AM / PM Time out 03:30 PM AM / PM
Inspection Date 02/22/2024 Establishment # 605259025 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 100

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.)

IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
					Supervision					
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
					Employee Health					
2	IN	OUT	NA	NO	Management and food employee awareness, reporting	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
3	IN	OUT	NA	NO	Proper use of restriction and exclusion	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
					Good Hygienic Practices					
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
					Preventing Contamination by Hands					
6	IN	OUT	NA	NO	Hands clean and properly washed	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	
					Approved Source					
9	IN	OUT	NA	NO	Food obtained from approved source	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
10	IN	OUT	NA	NO	Food received at proper temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
					Protection from Contamination					
13	IN	OUT	NA	NO	Food separated and protected	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	
					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	IN	OUT	NA	NO	Proper cooking time and temperatures	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
					Cooling and Holding, Date Marking, and Time as a Public Health Control					
18	IN	OUT	NA	NO	Proper cooling time and temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
19	IN	OUT	NA	NO	Proper hot holding temperatures	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
20	IN	OUT	NA	NO	Proper cold holding temperatures	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
21	IN	OUT	NA	NO	Proper date marking and disposition	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
22	IN	OUT	NA	NO	Time as a public health control: procedures and records	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
					Consumer Advisory					
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	
					Highly Susceptible Populations					
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
					Chemicals					
25	IN	OUT	NA	NO	Food additives: approved and properly used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	
					Conformance with Approved Procedures					
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	

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

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
					Safe Food and Water					
28	OUT				Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
29	OUT				Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	
30	OUT				Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
					Food Temperature Control					
31	OUT				Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	
32	OUT				Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
33	OUT				Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
34	OUT				Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
					Food Identification					
35	OUT				Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
					Prevention of Food Contamination					
36	OUT				Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	
37	OUT				Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
38	OUT				Personal cleanliness	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
39	OUT				Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
40	OUT				Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
					Proper Use of Utensils					
41	OUT				In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
42	OUT				Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
43	OUT				Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
44	OUT				Gloves used properly	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
					Utensils and Equipment					
45	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
46	OUT				Warewashing facilities; installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
47	OUT				Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
					Physical Facilities					
48	OUT				Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	
49	OUT				Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	
50	OUT				Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	
51	OUT				Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
52	OUT				Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
53	OUT				Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
54	OUT				Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
					Administrative Items					
55	OUT				Current permit posted	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	
56	OUT				Most recent inspection posted	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	
					Compliance Status			YES NO WT		
					Non-Smokers Protection Act					
57	OUT				Compliance with TN Non-Smoker Protection Act	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	
58	OUT				Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	
59	OUT				If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/22/2024 Signature of Environmental Health Specialist [Signature] Date 02/22/2024

**** 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: Fulin's Asian Cuisine

Establishment Number #: 605259025

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)
CL dishwasher	CL	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	38
Low boy	38
Raw low boy	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw egg wash (low boy)	Cold Holding	48
Cooked broccoli (low boy)	Cold Holding	50
Raw crab meat (low boy)	Cold Holding	38
Raw chicken (raw low boy)	Cold Holding	38
Raw sliced beef (raw low boy)	Cold Holding	39
Dairy (low boy)	Cold Holding	39
Tofu (low boy)	Cold Holding	39
White rice (rice cooker)	Hot Holding	153
Brown rice (rice cooker)	Hot Holding	157
Sweet n sour chicken (walk in)	Cold Holding	39
Dairy (walk in)	Cold Holding	39
Sliced raw pork (walk in)	Cold Holding	38
Sliced raw chicken (walk in)	Cold Holding	38
Sliced raw beef (walk in)	Cold Holding	39
Raw Tuna (sushi bar)	Cold Holding	37

Observed Violations

Total # 19

Repeated # 0

- 1: PIC does not demonstrate control over foodborne illness risk factors at time of routine inspection. Strongly recommended ANSI certified food safety manager training to PIC and food prep employees. Numerous priority violations observed during routine inspection.
- 2: Employee illness policy not available. PIC does not demonstrate knowledge foodborne illnesses or symptoms. Gave and reviewed with PIC State of TN Department of Health Employee Illness Policy.
- 6: Inspector did not observe any food prep employees wash hands throughout duration of routine health inspection.
- 8: No paper towels available to all three hand sinks in food prep area. All three paper towel dispensers not working properly in food prep area.
- 8: Handsink near kitchen entrance not accessible due to CO2 tanks blocking handsink.
- 13: Sliced raw pork stored on top of 50lb bags of dry ingredients during inspector arrival. Kitchen staff moved sliced raw pork and stored on top of cooked sweet n sour chicken on cart. Inspector help correct food prep employees with proper raw animal product storage. Inspector gave and reviewed Proper Vertical Storage of Raw and Ready-to-eat Foods poster. Raw animal products stored over RTE foods in multiple cooler units including low boy coolers, walk in cooler.
- 20: Raw egg wash, cooked broccoli stored on top of other products in low boy cooler. Due to elevated storage, TCS foods mentioned above were 48-50°F. TCS foods must be properly stored in low boy to help keep 41°F and below. Corrected on site.
- 21: Multiple bins of Sweet and Sour Chicken cooked "day before" per kitchen staff not date marked. No date marking of TCS foods available throughout establishment. TCS foods that are prepped/cooked/removed from original packaging and held overnight must be date marked and be used or discarded within 7 days. Gave and reviewed with PIC State of TN Department of Health Fact Sheet on Date Marking.
- 22: Rice (held at room temperature) used for sushi not time stamped. Sushi Chef could not effectively define TILT procedures used for sushi. Rice that is used for sushi must be time stamped and used or discarded within 4 hours. PIC told inspector establishment was out of day dot stickers.
- 33: Raw animal products thawing in large bowl of stagnant water. Not an approved thawing method. Frozen TCS foods must be cooked frozen, thawed submerged and under running water, or thawed out in a cold holding unit.
- 36: Multiple observations of live insect activity by inspector during routine health inspection. Recommend amplifying pest control program.

Observed Violations

Total # 19

Repeated # 0

37: Multiple foods stored on food in walk in freezer, walk in cooler, and kitchen area. Foods must be stored up off the floor to help prevent product contamination.

41: Multiple rice scoops stored in stagnant water at room temperature. In use utensils must be stored in a running dipper well, heated dipper well above 135°F, or separate from product to help prevent microbial growth.

42: Dishes stored wet nested. Dishes must be laid out to air dry then consolidated to help prevent microbial growth.

45: Walk in freezer door not shutting properly. Left open due to excessive frost build up.

47: Exhaust hoods dirty.

53: Window to rear door dirty with food debris and smudges.

54: Phones and chargers stored embedded/mixed in with spices and dry goods. Personal items must be properly stowed to help avoid product contamination.

55: Health permit from 2022 posted. Not up to date.

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Establishment Number : 605259025

Comments/Other Observations

- 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.
- 9: (IN): Food from approved sources.
- 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: (NO): No raw animal products cooked at facility during time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (IN): See temperatures.
- 19: (IN): See temperatures.
- 23: Advisory located 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.

Establishment Information

Establishment Name: Fulin's Asian Cuisine

Establishment Number : 605259025

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: Fulin's Asian Cuisine

Establishment Number #: 605259025

Sources

Source Type: Water Source: Public

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

See priority violations 1,2,6,8,13,20,21,22

Knox County Food Safety Training has been given to PIC on multiple occasions.

Strongly recommend ANSI certified Food Safety Manager Training for all employees at establishment.