### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	100	The second	A. C. S.												_		
Esta	Establishment Name									Tor		-	in Branc a	O Farmer's Market Food Unit ent Ø Permanent O Mobile			
Address 206 N. Anderson Ln, STE 100							i yş	pe of E	stabi	snme	O Temporary O Seasonal			/			
City						01	L:0	0 F	M	A	M/PI	и ті	me o	ut 01:08: PM AM / PM			
										_	d 0						
	urpose of Inspection ARoutine OFollow-up OComplaint							- O Pr			~ _		) Co	nsultation/Other			
Risk	Cat	egon	,		<b>3</b> 21 O2 O3			04				Fo	wollow-	up Required O Yes 🕱 No Number of S	eats	0	
					ors are food preparation practices and employee ontributing factors in foodborne illness outbreaks							rep	ortec	to the Centers for Disease Control and Prevent		_	
					FOODBORNE ILLNESS RIS			_			-						
				algnat	ed compliance status (IH, OUT, HA, HO) for each aumbered item		ite ma										
	•in ci	ompili	nce	_	OUT=not in compliance NA=not applicable NO=not observe Compliance Status	cos	R	_	)s=::::	rrecte	d on-s	te dun	ng int	spection R*repeat (violation of the same code provisio Compliance Status	cos	R	WT
	_	ουτ	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	鬣	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16			×		Proper cooking time and temperatures	8	0	5
	IN XX		NA	NO	Employee Health Management and food employee awareness; reporting	0	ГОТ	_	17	0	0	25	0	Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	÷
	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
		OUT O	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	~			18 19	-	0	岌		Proper cooling time and temperature Proper hot holding temperatures	0	읽	
5	0	0		14	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	0	0	25		Proper cold holding temperatures	0	0	5
	IN O	OUT O	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0	-		_	0			Proper date marking and disposition		0 0	-
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	22	O	O OUT	X	NO	Time as a public health control: procedures and records Consumer Advisory	0	9	_
	×		NA	100	Handwashing sinks properly supplied and accessible	0	0	2	23	_	0	12		Consumer advisory provided for raw and undercooked	0	0	4
9	嵐	0			Approved Source Food obtained from approved source	0				IN	OUT	NA	NO	food Highly Susceptible Populations			
	0 送		0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	00	0	5	24	0	0	O 😹 Pasteurized foods used; prohibited foods not offered			0	0	5
	0	Ō	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
				NO	Protection from Contamination	~		_	25	0	0			0	읽	5	
		8			Food separated and protected Food-contact surfaces: cleaned and sanitized		8		26	26 X O Toxic substances properly identified, stored, used IN OUT NA NO Confermance with Approved Procedures				0	0		
15	_	_			Proper disposition of unsafe food, returned food not re- served		0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_								_						_		_
				900	d Retail Practices are preventive measures to co						_		gena	s, chemicals, and physical objects into toods.			
				00	Tenot in compliance COSecorrec	cted or	n-site	during			TICE	, 		R-repeat (violation of the same code provision)			
-		OUT			Compliance Status Safe Food and Water	COS	R	WT			UT			Compliance Status Utensils and Equipment	COS	R	WT
2					d eggs used where required ice from approved source	8	8	1	4	5				infood-contact surfaces cleanable, properly designed, and used	0	0	1
3	_	Õ			btained for specialized processing methods	ŏ	ŏ	1		6	- 1			and used g facilities, installed, maintained, used, test strips	0	0	1
		OUT	Prop	er co	Food Temperature Control Ding methods used; adequate equipment for temperature	-										0	1
31 O control O O 2 OUT Physical Facilities								_									
3					properly cooked for hot holding thawing methods used	00	0	1				Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices			8	허	2
3	4	O OUT	Ther	mome	ters provided and accurate Food Identification	0	0	1		_	-			waste water properly disposed es: properly constructed, supplied, cleaned		0	2
3	5		Food	i prop	erly labeled; original container; required records available	0	0	1	-	_	_			use properly disposed; facilities maintained		0	1
		OUT			Prevention of Food Contamination						-	-	·	ilties installed, maintained, and clean		0	1
3	6	0	Inse	sts, ro	dents, and animals not present	0	0	2	5	4	ο Α	dequa	vte ve	entilation and lighting; designated areas used	0	٥	1
3	7	٥	Cont	amina	tion prevented during food preparation, storage & display	ο	0	1		0	TUK			Administrative items			
3	_	-	-		leanliness	0	0	1						nit posted	0	8	0
3	0	0			ths; properly used and stored ruits and vegetables	00	0 0	1	Ľ	9   I		Most recent inspection posted Compliance Status			YES		WT
4	_	OUT	D-P	e ute	Proper Use of Utensils nsils; properly stored	0		1	~	7	-	omol	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	्र	01	
4	2	0	Uten	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	0	0
4	_				/single-service articles; properly stored, used ed properly		8		6	9	đ	10080	co pr	roducts are sold, NSPA survey completed	0	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																
man	ter a	nd po	st the	most	<ol> <li>Berns identified as constituting imminent health hazards shall be recent inspection report in a conspicuous manner. You have the rigi 14-703 m14-706, 68-14-708, 68-14-719, 68-14-711, 68-14-715, 68-14-71</li> </ol>	ht to n	eques										
	ſ				luft - 03/1			1		$\int$	1	11	×		12/1	<u> </u>	024
	· /					.472	υ24	t				U _	- 1		JJ/T	4I Z	.uZ4

Signature of Person In Charge

Date Signature of Environmental Health Specialist

03/14/2024

SCORE

Date	_	_	-	_	_	
Date		-	_			
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		e	u	w	6	

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

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 629
	Please call (	) 6152061100	to sign-up for a class.	101.025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



# Establishment Information

Establishment Name: Fulin's Asian Cuisine Bar Establishment Number #: 605201145

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 wenty-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)								
3 comp sink	Not set up										

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature ( Fahrenheit

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Fulin's Asian Cuisine Bar

Establishment Number : 605201145

#### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Employee health policy available
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No workers during inspection
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food from approved source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.

- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

# Establishment Information

Establishment Name: Fulin's Asian Cuisine Bar Establishment Number : 605201145

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

### Establishment Information

Establishment Name: Fulin's Asian Cuisine Bar Establishment Number # 605201145

Sources		
Source Type:	Source:	

## Additional Comments