TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Fulip's Asian Cuising																			
Establishment Name									Type of Establishment O Mobile										
Adx	fress	1			6011 Chesterton Way - Suite 103 O Temporary O Seasonal														
City	/				Ooltewah				2:3			-			me ou	иt <u>03:40</u> : <u>РМ</u> ам/рм			
Ins	pecti	on Da	rte		01/18/2	023 Establishment	<u>60525902</u>	5		_	Emba	irgoe	d 0						
Pur	pose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pro	limin	ary		C	Cor	nsultation/Other			
Ris	k Ca	tegor			O 1	<u>88</u> 2	O 3			O 4						up Required 蹴 Yes O No Number of S		10	0
		R	isk													I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
																INTERVENTIONS			
	luin e	(Lin iompii		nglen		pliance NA=not applicable			Be no							ach item as applicable. Deduct points for category or subcate pection R=repeat (violation of the same code provisi			
Ë		_	_	_		ompliance Status		cos	R		Ĩ	10040				Compliance Status		R	WT
		OUT	NA	NO	Desses in chas	Supervision ge present, demonstrates	Inculates and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	0			performs duties	5		0	0	5		0	0	0		Proper cooking time and temperatures	00	0	5
2		OUT	NA	NO	Management a	Employee Health and food employee aware		0	0		۳	0	0			Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	
3	×	0			,	restriction and exclusion		0	0	°		IN	OUT		NO	a Public Health Control			
4	20	OUT	NA			Good Hygienic Practi- tasting, drinking, or tobac		0		5	18	0 溪	00	0		Proper cooling time and temperature Proper hot holding temperatures	00	0	
5	25	0	NA	0 NO		rom eyes, nose, and mou enting Contamination		0	0	<u> </u>		0	Ř	0	0	Proper cold holding temperatures Proper date marking and disposition	00	8	5
6	×				Hands clean a	nd properly washed		0	0	5		1	o	ō		Time as a public health control: procedures and records	0	ō	
7	×	0	0	0	alternate proce	contact with ready-to-eat idures followed		0	0	Ť		IN	OUT	NA	NO	Consumer Advisory			
	IN		NA	NO		sinks properly supplied an Approved Source			0	2	23		0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	嵐		0	1522		from approved source at proper temperature		8	8			IN	OUT		NO	Highly Susceptible Populations	-		
11	X	0		_	Food in good o	ondition, safe, and unadu ds available: shell stock t		0	0	5	24		0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	箴	0	0	0 NO	destruction	stection from Contam		0	0		25	IN O	OUT	NA	NO	Chemicals Food additives: approved and properly used	0		
13	X	0	0		Food separate	d and protected			0		26	惑	0		·	Toxic substances properly identified, stored, used	00	ŏ	5
		0	0	J		surfaces: cleaned and san tion of unsafe food, return		_	0 0	5	-	IN	OUT	NA		Conformance with Approved Procedures Compliance with variance, specialized process, and	_	0	
15	X	0			served	-		0	0	2	27	0	0	×		HACCP plan	0	0	5
				God	d Retail Prac	ctices are preventive	measures to co	ntro	l the	intr	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
										ar.u			1CE	3					
			_	00		mpliance Status	COS=corre		R		Inspe					R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28				ed eggs used w			0	0	1	4		υτ D ^{Fi}	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	1
	29 30	_			d ice from appro obtained for spe	ved source cialized processing metho	ods	8	8	2	\vdash	+	0			and used			1
		OUT			Food	Temperature Control					4	-				g facilities, installed, maintained, used, test strips rtact surfaces clean	0	0	1
	31	0	cont	rol		sed; adequate equipment	t for temperature	0	0	2	-	0	UT	011100		Physical Facilities			
	32 33				properly cooke thawing method	d for hot holding ds used			8	1	4	_				water available; adequate pressure stalled; proper backflow devices	00	8	2
-	34		The		eters provided a			0	0	1	5	0 0	o s	iewag	e and	waste water properly disposed	0	0	2
	35	001	_	d prop		ginal container; required r	records available	0	0	1	5	_	_			Is: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
		OUT				on of Feed Contamina		-		-	5		-	-		ities installed, maintained, and clean	0	0	1
:	36	0	Inse	cts, ro	dents, and anin	nals not present		0	0	2	5	4	0 A	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
:	37	X	Cont	tamin	ation prevented	during food preparation, :	storage & display	0	0	1		0	υτ			Administrative items			
	38	-	-		cleanliness	and and stored		0	0	1	5					nit posted	00	0	0
_	39 10				ths; properly us ruits and vegeta				0	1	L.	9 '	0 Iv	ICSL PE	cent	Compliance Status			WT
-	11	OUT	in-us	se ute	Pro nsils; properly s	per Use of Utensils tored		0	0	1	5	,	-0	ompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
_	12					inens; properly stored, dri articles; properly stored, i		0	0	1	54 54					ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
	14				ed properly				ŏ								-		
																Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permi			
mar	vier a	ind po	st the	most	recent inspection		nner. You have the rig	fit to r	eques							lling a written request with the Commissioner within ten (10) days			
1	ſ	\rangle		-{	ile		01/1	18/2	022	3		1	C	1+	1)]/1	8/2	2023
Sig	natu	re of	Pers	son In	Charge				_	Date	Sig	natu	re of	Envir	onme	ental Health Specialist	, .		Date
						**** Additional food saf	ety information can	be fo	ound (on ou	r web	site,	http	ditn.g	jov/h	ealth/article/eh-foodservice ****			
_	_	_	_							le b le						inter bootth donortmont			

	PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
	PT92207 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	NDA 02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Fulin's Asian Cuisine Establishment Number #: 605259025

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	Sanitizer Type PPM Tempera							
Triple sink	QA	200							
CL dishwasher	CL	50							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Low boy	47					
Walk in cooler	37					
Low boy (vegetables)	39					

Food Temperature				
Decoription	State of Food	Temperature (Fahrenheit)		
Raw chicken (low boy)	Cold Holding	47		
Raw beef (low boy)	Cold Holding	47		
Cut leafy greens (low boy veg)	Cold Holding	39		
White rice (rice cooker)	Hot Holding	157		
Brown rice (rice cooker)	Hot Holding	169		
Raw chicken (walk in)	Cold Holding	37		
Raw beef (walk in)	Cold Holding	38		
Raw Tuna (sushi cooler)	Cold Holding	38		
Raw crabmeat (sushi cooler)	Cold Holding	38		

Total # 6

Repeated # ()

20: Low boy unit holding raw animal products at 47°F. TCS foods must be held at 41°F and below. PIC removed nearly all TCS foods from low boy and placed into walk in cooler holding TCS foods 41°F and below. PIC left minimum raw animal products in warm low boy cooler and placed them on heavy ice bath to help cold hold at 41°F. Low boy is by wok and is needed to help aid in cooking process. Ice bath must be maintained and replenished as needed until low boy cooler is repaired.

34: Low boy thermometer reading 95°F. Inaccurate.

37: Power tools stored near dry ingredients. Personal items, power tools etc must be stored separately from food to help prevent contamination.

41: Multiple rice scoops stored in stagnant room temperature water. In use utensils must be stored in a running dipper well, heated well above 135°F, or separate from product and stagnant water to help prevent microbial growth. 47: Low boy cooler bottoms dirty with water and food debris.

53: Walls in food prep area 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: Good handwashing observed.

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: 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
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Establishmemt using TILT procedures correctly with sushi rice.
- 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.

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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:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments