

**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)
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

Description	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 #	0
------------	---

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.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Fulin's Asian Cuisine

Establishment Number : 605259025

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: Establishment 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.

***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