



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

70

Establishment Name Mulan Asian Bistro Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 2149 Young St. ☐ Temporary ☐ Seasonal
 City Memphis Time in 11:10 PM AM / PM Time out 12:30 PM AM / PM
 Inspection Date 04/12/2023 Establishment # 605219452 Embargoed 000
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 0

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																								
					IN					OUT					NA					NO									
1	<input type="radio"/>	<input checked="" type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>																		
										Employee Health																			
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>																		
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																		
										Good Hygienic Practices																			
4	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/> Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>																		
5	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/> No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>																		
										Preventing Contamination by Hands																			
6	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/> Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>																		
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="radio"/>	<input type="radio"/>																		
8	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/> Handwashing sinks properly supplied and accessible					<input type="radio"/>	<input type="radio"/>																		
										Approved Source																			
9	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/> Food obtained from approved source					<input type="radio"/>	<input type="radio"/>																		
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/> Food received at proper temperature					<input type="radio"/>	<input type="radio"/>																		
11	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/> Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>																		
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/> Required records available: shell stock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>																		
										Protection from Contamination																			
13	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/> Food separated and protected					<input type="radio"/>	<input type="radio"/>																		
14	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/> Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>																		
15	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/> Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>																		

Compliance Status										COS					R					WT				
					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
					IN					OUT					NA					NO				
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>													
17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>													
										Cooling and Holding, Date Marking, and Time as a Public Health Control														
18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>													
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>													
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>													
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>													
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>													
										Consumer Advisory														
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>													
										Highly Susceptible Populations														
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>													
										Chemicals														
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>													
26	<input checked="" type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>													
										Conformance with Approved Procedures														
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>													

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

GOOD RETAIL PRACTICES

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

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, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person in Charge [Signature] Date 04/12/2023 Signature of Environmental Health Specialist [Signature] Date 04/12/2023

**** 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: **Mulan Asian Bistro**

Establishment Number #: **605219452**

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Auto Chlor	Bleach	100	160

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk-in refrigerator	41
Walk-in refrigerator (produce)	39
Walk-in freezer	-5

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Brown rice	Hot Holding	170
White rice	Cooking	200
Fried rice	Hot Holding	160
Sweet & sour chicken	Cold Holding	38
Crab meat wontons	Cold Holding	37
Tempura shrimp	Cold Holding	35
Green beans	Cold Holding	36
Chicken	Cold Holding	35
Beef	Cold Holding	36
Shrimp	Cold Holding	38
Pork	Cold Holding	36
Broccoli	Cold Holding	38
Mushrooms	Cold Holding	38
Cauliflowers	Cold Holding	38
Pad thai	Hot Holding	150

Observed Violations

Total # 11

Repeated # 0

- 1: PIC cannot demonstrate knowledge. PIC must be able to demonstrate knowledge.
- 4: Observed employee drinking in the kitchen. Employees may only eat or drink in designated areas.
- 6: Employee did not wash hands when returning to station. Employees must wash hands when returning to station.
- 13: Observed employees using only one set of tongues to distribute raw meat. Each container of meat must have a separate set of tongues.
- 14: There are two cutting boards that are deeply stained. The cutting boards must be replaced.
- 37: There are many food containers not covered and several food containers on the floor. Please cover all food items and do not leave foods directly on the floor.
- 41: Observed utensils being used for rice being stored in water that is not at 135 or higher. The water must be at 135 or higher for utensils storage.
- 44: Observed an employee wash gloves at the outside faucet. Employees cannot change wash gloves. Gloves must be changed between uses.
- 45: The reach-in freezer has an ice buildup. Please defrost and clean freezer.
- 51: There are stained ceiling tiles in the men's restroom, and the vents are dusty in both restrooms. Please clean or replace tiles, and clean ceiling vents.
- 53: The walls and ceiling are stained in the kitchen and prep areas. The floor is not clean. Please clean and maintain their cleanliness.

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Establishment Number : 605219452

Comments/Other Observations

2:

3:

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7:

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15:

16: Observed rice being cooked, chicken being fried, and other dishes.

17: Observed cold holding foods being reheated to 165 or more to be served. (Chicken, etc)

18: Foods that are going through this procedure: Sesame chicken, sweet & sour chicken, pork wontons, General Tso's chicken, crab meat wontons, steamed pork wontons, & lo mein noodles. I only observed the sesame chicken and sweet & sour chicken.

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57:

1:

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58:

1:

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3:

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5:

***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: Mulan Asian Bistro

Establishment Number : 605219452

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Establishment Number #: 605219452

Sources

Source Type:	Food	Source:	Fresh Food Wholesale, True World
Source Type:	Water	Source:	MLGW
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments