## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

A CARL					FOOD SERVICE ESTAB	BLI	SH	IMI	ENT	r 11	NSI	PEC	TI	ON REPORT SCO	DRE	1	
Establishment Name			t Nar		Fulin's Asian Cuisine									O Farmer's Market Food Unit	1		
					401 S. Mt. Juliet Rd., STE 480	_				Ту;	be of E	Establi	shme				
Add City	ress				· · · · · · · · · · · · · · · · · · ·	12	2:0	9 F	M	_ A	M / PI	м ті	me o	o Temporary O Seasonal ut 01:30; PM AM / PM			
Insp	ectic	n Da	rte		04/24/2023 Establishment # 605195459	)			Embe	irgoe	d <u>1</u>	.0					
Purp	oose	of In	spect		Routine O Follow-up O Complaint			-	elimin		_		Cor	nsuitation/Other			
Risk	Cat	egon	,		O1 102 O3			04		-		Fc	ilow-	up Required 🕱 Yes O No Number of	Seats	16	0
			isk i		rs are food preparation practices and employee b							repo	ortec	to the Centers for Disease Control and Prever		_	
				as c	ontributing factors in foodborne illness outbreaks. FOODBORNE ILLNESS RISI												
		(Ma	rk de	algnat	ed compliance status (IN, OUT, NA, NO) for each numbered Nem.										egory.	)	
IN	⊧in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observed Compliance Status		R		S=co	recte	d on-s	ite duri	ng ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0	_		Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	23				Control For Safety (TCS) Foods Proper cooking time and temperatures			
			NA	NO	Employee Health					õ		ŏ		Proper reheating procedures for hot holding	ŏ	00	5
	XX	8				00	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
H			NA	NO	Good Hygienic Practices	Ű			18	X	0	0	0	Proper cooling time and temperature	0	0	_
4	邕	0				0		5	19	X	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	00	
	IN	OUT	NA	NO	Preventing Contamination by Hands					100		ŏ	0	Proper date marking and disposition	ŏ	ŏ	5
	<u>×</u>	0			Ma have breed events at with most in the out freeds or expression at	0		5	22	83	0	0	0	Time as a public health control: procedures and records	0	0	
7	邕	0	٥	0	alternate procedures followed	0	0	_		IN	OUT	NA	NO	Consumer Advisory			
	IN	OUT	NA	NO	Approved Source		0	<u> </u>	23	0.0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
		0	0	~		00				IN	OUT		NO	Highly Susceptible Populations			
11	0	ž	Ľ		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	<u> </u>	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	簒	0	0	0	destruction	0	0			IN	ουτ						
		OUT O	NA	NO	Protection from Contamination Food separated and protected	0	0	4		0 民	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0		5
14	õ	嵩	Õ		Food-contact surfaces: cleaned and sanitized	õ		5		IN		NA	NO	Conformance with Approved Procedures	Ě	_	
15	8	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan			5
				Goo	d Retail Practices are preventive measures to con	utrol	the	inte	oduc	tion	of	atho		chemicals, and physical objects into foods.			
											TICE		g e int	, chemicale, and physical objects into toote.			
				00	Fenot in compliance COS=correct	led or	1-site	during				9		R-repeat (violation of the same code provision)			
		OUT		Compliance Status Safe Food and Water				COS R WT Compliance Status OUT Utensils and Equipment				Compliance Status Utensils and Equipment	COS R WT				
2					d eggs used where required ice from approved source	0	8	1	4		er F			nfood-contact surfaces cleanable, properly designed,	0	0	1
_	9	0	Varia		btained for specialized processing methods	8	8	2	4	6				and used g facilities, installed, maintained, used, test strips	0	0	1
_		OUT	_	or co	Feed Temperature Control ling methods used; adequate equipment for temperature	_		_	4		-			ntact surfaces clean	0	0	1
3		~	contr	lo		0	0	2		0	TUK			Physical Facilities			
3							00	1	4					twater available; adequate pressure stalled; proper backflow devices	8	8	2
3	_	0			ters provided and accurate	õ	ō	1	5	0	o s	iewag	e and	waste water properly disposed	0	0	2
	-	OUT	-		Food Identification	-			-	_				es: properly constructed, supplied, cleaned		0	1
3	5	ᇖ	Food	prop	erly labeled; original container; required records available Prevention of Feed Contamination	0	0	1	5		-	-		use properly disposed; facilities maintained	0	0	1
3	6	-	Insec	ts. ro		0	0	2	5		_			lities installed, maintained, and clean entilation and lighting; designated areas used	0	0 0	1
36 37		-				0	0	1	F	-	UT			Administrative Items		-	
3	8	0	Pers	onal o		0	0	1	5	5		Jurrent	pern	nit posted	0	0	0
39 😹 Wiping c				0	0	1	56 O Most recent inspection posted				0	0	WT				
F.		OUT			Proper Use of Utensils			-						Non-Smokers Protection Act			
4							8		5					with TN Non-Smoker Protection Act ducts offered for sale	X	0	0
4	3	26	Singl	e-use	/single-service articles; properly stored, used	0	0	1	5					oducts are sold, NSPA survey completed	ŏ	ŏ	Ť
					ed properly		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. 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, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-329.

Charl /	04/24/2023	X-HAT	04/24/2023
Signature of Person In Charge	Date	Sunature of Environmental Health Specialist	Date

 Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****	
First find a first to be a share and any light and so the state state by the bit does not be	_

Please call ( ) 6154445325 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mon	th at the county health department.	RDA 629
	(Nev. 0-15)	Please call (	) 6154445325	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 Establishment Number #: [605195459

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Auto-Chlor	CI	100						

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Turbo air ric	38		
Beverage-air ric	40		
Wic	38		
Avantco rif Back door	7		

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sweet and sour shrimp	Cold Holding	40
Scallops raw	Cold Holding	40
Sliced chicken raw	Cold Holding	40
Bean sprouts	Cold Holding	41
Soup	Hot Holding	172
Spicy mayo	Cooling	51
Spring roll mixture Wic	Cold Holding	41
Sweet and sour chicken wic	Cold Holding	39
Orange chicken	Cooking	170
Sweet and sour chicken	Cooking	194
Fried rice	Hot Holding	149
Brown rice	Hot Holding	153
White rice	Hot Holding	162
Tuna	Cold Holding	41
Spicy tuna	Cold Holding	41

Observed	1 /*	
()hcon/od	VIO.	

Total # 12 Repeated # ()

11: Severely dented cans stored on shelf with other can food items to be used. These cans were removed from shelf and placed by back door.

14: Large bowl used to mix shrimp in washed in 3 comp sink and put up not sanitized

- 35: Several buckets stored on shelf by back door not labeled
- 37: Black substance on wall in ice machine
- 39: Wet wiping cloth stored by stove
- 41: Knives stuck with blade down between 2 ric in cooking area
- 42: Metal pans stacked wet on shelf over 3 comp sink
- 43: To go containers used for sushi turned up on shelf behind behind sushi area
- 45: Severely grooved cutting boards stored behind faucet at 3 comp sink
- 47: Ric with salad has very dirty shelves with food debris hanging off shelves
- 53: Broken floor tiles in kitchen and grease and food build up under equipment
- 55: Permit posted from 2022



### Establishment Information

Establishment Name: Fulin's Asian Cuisine

Establishment Number : 605195459

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Discussed policy with pic

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: Employees are washing hands when changing gloves.

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: See source info

10: (NO): No food received during inspection.

12: (IN) Parasite destruction paperwork available

13: (IN) All raw animal food is separated and protected as required.

15: (IN) No unsafe, returned or previously served food served.

16: See food temps

17: (NO) No TCS foods reheated during inspection.

18: House made spicy mayo made with commercially prepared mayo prepared 1 hr in ric. Crispy chicken cooling on shelf for 1 hr. See food temps

19: See food temps

20: See food temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: Sushi rice held in tilt changed every 3 hrs

23: Statement 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: 605195459

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 #: 605195459

Sources			
Source Type:	Food	Source:	Fresh food wholesale, PFG, tobu,
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments