# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Carlor -	100																_		
Fet	abis	hmen	t Nar		Fulin's Asian Cu	lisine										O Fermer's Market Food Unit O Permanent O Mobile			
	fress				401 S. Mt. Juliet	t Rd., STE 4	480				_	Тур	e of t	Establi	shme	O Temporary O Seasonal			
City					Mount Juliet		Time in	02	2:36	6 P	M	AJ	A/P	M Tir	ne ou	ut 02:56; PM AM/PM			
		on Da	te		05/04/2023	Establishment #						-				· · / · · · · · · · · ·			
		of In				follow-up	O Complaint			O Pre		-	-		Cor	nsultation/Other			
Ris	k Cal	tegor	y		O1 第0	2	03			04				Fo	ilow-	up Required O Yes 叙 No Number of S	Seats	16	60
		R	isk I													to the Centers for Disease Control and Prever control measures to prevent illness or injury.			
					ontributing factors in			_		_				_		INTERVENTIONS			
				algna		OUT, HA, HO) for ea	ch numbered Iten	. For		mark	4 OV	т, т	irk Go	38 or R	for e	ach item as applicable. Deduct points for category or subcat		)	
	∉in c	ompli	ance	_	OUT=not in compliance M Compliance		NO=not observe	COS	R		\$=007	recte	d on-s	ite duri	ng ins	spection R*repeat (violation of the same code provis Compliance Status		R	WT
		OUT	NA	NO		pervision	a da da a a a d					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	邕	0	NA	110	Person in charge present performs duties		owledge, and	0	0	5		×	0	0		Proper cooking time and temperatures	0	0	5
	X	0	NA	NO	Management and food en	loyee Health mployee awarenes	s; reporting	0	<u> </u>		"	9	0		NO	Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	-		
3	黨	0			Proper use of restriction a			0	0	5		IN	OUT			a Public Health Control			
4	20	OUT	NA		Good Hy Proper eating, tasting, dri	plenic Practices nking, or tobacco u		0	0	5	19	щo	0	0	0.0	Proper cooling time and temperature Proper hot holding temperatures		0	
5	XX IN		NA	O NO	No discharge from eyes, Preventing Ce	nose, and mouth ntamination by	Hands	0	0	-	20 21	<u> </u>	00	8	0	Proper cold holding temperatures. Proper date marking and disposition	8	e	5
6	2			_	Hands clean and properly No bare hand contact with	washed		0		5		X	0	0		Time as a public health control: procedures and records	0	0	
7	N N		0	0	alternate procedures follo	wed		0	0	-	Ħ	_		NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO		oved Source	coessible		0	Ĺ	23	×	0	0		food	0	0	4
10		0	0	20	Food obtained from appro Food received at proper t	temperature		0	0		24	IN O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	
	12	0 0	0	0	Food in good condition, s Required records available			0 0	0 0	5	-	IN	OUT		10	Chemicals	-	_	9
12			-	NO	destruction Protection f	from Contaminat	tion	0	<u> </u>	_	25	0	001		NO	Food additives: approved and properly used	0	0	
13	12	0	0	-	Food separated and prote Food-contact surfaces: cl	ected			2	4	26	×	0 OUT		10	Toxic substances properly identified, stored, used Conformance with Approved Procedures	Ō	0	5
	100	0	0	J	Proper disposition of unsi			0	0	2	27	0	001	~		Compliance with variance, specialized process, and	0	0	5
	~	Ū			served			Ŭ	<u> </u>	-		Ŭ	Ŭ	~		HACCP plan	Ŭ	Ŭ	•
				Goo	d Retail Practices ar	e preventive m	easures to co	ntro	the	intro	duc	tion	of p	atho	gens	s, chemicals, and physical objects into foods.			
				- 01	T=not in compliance		COS=corre	GOO					ICE	3		R-repeat (violation of the same code provision)			
	_	OUT	_		Complianc Safe Feed of				R		Ê		UT		_	Compliance Status Utensils and Equipment	COS	R	WT
	28	0	Past	_	d eggs used where requir	red		0	0	1	4	_	ar F			nfood-contact surfaces cleanable, properly designed,	0	0	1
	29 30	0	Varia		ice from approved source btained for specialized pro-	ocessing methods		0	0	2	4	+	0			and used g facilities, installed, maintained, used, test strips	0	0	1
		OUT	_	er co	Food Tempera bing methods used; adequ		temperature				47					ntact surfaces clean	0	0	1
	31	0	cont	lon				0	0	2		_	UT			Physical Facilities			
	32 33				properly cooked for hot ho thawing methods used	olang		0		1	42	_				I water available; adequate pressure stalled; proper backflow devices	00	0	2
	34	O		mome	eters provided and accural Food Ident			0	0	1	50					waste water properly disposed s: properly constructed, supplied, cleaned	0	0	2
:	35	×	Food	i prop	erly labeled; original conta	ainer; required reco	ords available	0	0	1	52	_	_			use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Fee	d Contamination	1				53	-+	R P	hysica	il faci	lities installed, maintained, and clean	0	0	1
1	36	0	Inse	cts, ro	dents, and animals not pro	esent		0	0	2	54	1 0	0 A	dequa	de ve	entilation and lighting; designated areas used	0	0	1
1	37	鬣	Cont	amina	ition prevented during foo	d preparation, stor	age & display	0	0	1		0	UT			Administrative Items		_	
	38 39				leanliness ths: properly used and sto	ored		0	0	1	55					nit posted inspection posted	0	0	0
-	10	0	Was	<u> </u>	ing fruits and vegetables OOO1 Compliance Status					Compliance Status			WT						
-	11		In-us		nsils; properly stored				0		57					Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
-	12	22	Sing	le-use	quipment and linens; prop /single-service articles; pr			0	0	1	58 59	5				ducts offered for sale oducts are sold, NSPA survey completed	00	0	0
	14		-		ed properly			0	0	1									
ser	ńce e	stablis	shmer	t perm	sit. Items identified as consti	tuting imminent heal	Ith hazards shall b	e corre	cted in	nmedi	stely o	or ope	mation	is shall	ceas	Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm	t in a c	onsp	icuous
r ep	vier a vit. T	ci/	sectio	ns 68-	recent inspection report in a 14-703, 68-14-706, 68-14-708, (					ahea	ning n	egard				Ning a written request with the Commissioner within ten (10) day	s of the	date	of this
(		$\mathcal{L}$	L	~(	Nu		05/0	)4/2	023	}		/	¥	Ą		CAT	05/0	)4/2	2023
Sig	natu	re of	Pers	ion In	Charge				C	)ate	Sig	natu	re of	Enviro	onme	ental Health Specialist			Date
					**** Addi	tional food safety	information can	be fo	und c	n ou	woh	site	http	lite o	owlb	ealth/article/eh-foodservice			

PH-2267 (Rev. 6-15)	Free food safety training cla		nth at the county health department.	RDA 629
1192201 (1097. 0-10)	Please call (	) 6154445325	to sign-up for a class.	hun des

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



#### Establishment Information

Establishment Name: Fulin's Asian Cuisine Establishment Number #: 605195459

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 wenty-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.	
iarage 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	PPM	Temperature (Fahrenheit)							

quipment l'emperature									
Description	Temperature (Fahrenheit)								

escription	State of Food	Temperature ( Fahrenheit

Observed Violations	-
bserved violations	_
otal # 10 epeated # 0	_
	_
5:	
7:	
9:	
1:	
2:	
2: 3:	
5:	
7:	
3:	
5: Current permit now posted	
"See page at the end of this document for any violations that could not be displayed in this space	

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#### Establishment Information

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Comments/Other Observations           1:           2:           3:           4:           5:           6:           7:           8:           9:           10:           11: Item corrected.           12:           13:           14: Item corrected. Dishes are now being sanitized           15:           16:           17:           18:           19:           20:           21:           22:           23:           24:           25:           26:           27:           26:           27:           28:           28:
2: 3: 4:
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11: Item corrected.
12:
13. 14. Item corrected Diches are new being conitized
14. Item corrected. Disnes are now being samilized
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\*\*\*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 Establishment Number: 605195459

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	
Additional Comments		

See routine inspection for comments