

City

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

COS R W

SCORE

O Farmer's Market Food Unit Fulin's Asian Cuisine Permanent O Mobile Establishment Name Type of Establishment 401 S. Mt. Juliet Rd., STE 480 O Temporary O Seasonal Address

> **Mount Juliet** Time in 12:40 PM AM / PM Time out 01:07: PM AM / PM

05/03/2021 Establishment # 605195459 Embargoed 0 Inspection Date

₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 160 04

Follow-up Required

17	N≃in ¢	ilqmo	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		cc	<b>15</b> =co:	recte	d on-si	te du
					Compliance Status	COS	R	WT				
	IN	оит	NA	NO	Supervision					IN	оит	NA
1	級	0			Person in charge present, demonstrates knowledge, and	0	0	5	16	9		0
$\vdash$	IN	OUT	NA	NO	performs duties					<i>≅</i>	0	8
	IIN W	-	NA	NO	Employee Health	-	~	-	17	0	0	0
2	180	0			Management and food employee awareness; reporting	0	0	5		IN	оит	NA
3	×	0			Proper use of restriction and exclusion	0	0			IIN	001	TEA
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	145	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0
6	黨	0		0	Hands clean and properly washed	0	0		22	X	0	0
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	1		_	_
Ľ	(20)		_	_	alternate procedures followed		_	$\Box$		IN	OUT	NA
8	- XX	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0	0
	IN		NA	NO	Approved Source		_	$\blacksquare$			_	_
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	0	333
11	100	0			Food in good condition, safe, and unadulterated	0	0	5	24			000
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA
	IN	OUT	NA	NO	Protection from Contamination				25		0	100
13	黛	0	0		Food separated and protected	0	0	4	26	窯	0	
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×

					Compliance Contra		•••	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	٥
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

Compliance Status

### ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	١.
29		Water and ice from approved source	0	0	$\Box$
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	-
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43			0	0	r
44	0	Gloves used properly	0	0	

Signature of Person In Charge

		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	M	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	•
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		Ī
55	0	Current permit posted	ि	0	_
56	0	Most recent inspection posted	0	0	١,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a (10) days of the date of the

Date

05/03/2021

Signature of Environmental Health Specialist

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6154445325 Please call ( to sign-up for a class.

05/03/2021 Date

#### 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.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					

Equipment Temperature							
Description		Temperature ( Fahrenheit)					

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Lettuce	Cold Holding	41					
Chicken	Cold Holding	41					

Observed Violations
Total # 8 Repeated # 0
Repeated # ()
35: 37:
37:
39:
41:
42:
45: 47:
Δ7·
53:
55. 
1110 as none at the and of this document for any utolations that could not be declared in this space.

<sup>&#</sup>x27;See page at the end of this document for any violations that could not be displayed in this space.

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



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

Comments/Other Observations  1: 2: 3: 4: 5: 6: Employees washing hands at hand sink. Item corrected 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: Item corrected. Lettuce and chicken put up not stored on counter. See food temps 21: 22: 23: 24: 25: 26: Item corrected 27: 57:	
1:	
2:	
[3: 	
[4]: [5]:	
6: Employees washing hands at hand sink. Item corrected	
7.	
8:	
9:	
10:	
11:	
12:	
13:	
14. 15:	
16·	
17:	
18:	
19:	
20: Item corrected. Lettuce and chicken put up not stored on counter. See food temps	
21:	
22:	
23. 24·	
25·	
26: Item corrected	
27:	
57: 58:	
58:	

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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 Information	Establishment Information		
Establishment Name: Fulin's Asian Cuisine			
Establishment Number #: 605195459			
CONTRACTOR OF THE PROPERTY OF			
Sources	1		
Source Type:	Source:		
Source Type:	Source:		
Source Type:	Source:		
_			
Source Type:	Source:		
Course Times	Source:		
Source Type:	Source.		
Additional Comments			
Additional Comments			
See routine inspection for comments			
See routine inspection for comments			