TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	1.1	1	125																
Fulin's Asian Cuisine							O Fermer's Market Food Unit												
Establishment Name										Ти	pe of i	Establ	ishm	Farmer's Market Food Unit K Permanent O Mobile		1			
Address 6011 Che		6011 Chest	erton Way -	Suite 103					.,				O Temporary O Seasonal						
City					Ooltewah		Time in	12	2:5	0	ÞΝ		M/P	м та	man	ut 01:40: PM AM / PM			
,		-			07/20/20	22	ent# 60525902												
Inspec							-			_			ed C						
Purpos	se o	of Ins	pect	ion	Routine	O Follow-up	O Complaint			O P	relim	nary		C) Co	nsultation/Other		10	
Risk C	ate				01	X2	03	habi	a vilo	04			nonh			up Required O Yes X No Number of d to the Centers for Disease Control and Preven		10	0
		_														control measures to prevent illness or injury.			
							BORNE ILLNESS RI									I INTERVENTIONS each litem as applicable. Deduct points for category or subcat			
IN=ir		<u> </u>		1944		nce NA=not applic										spection R=repeat (violation of the same code provis		, 	
				_		pliance Status			R		ĨĒ	-	-		_	Compliance Status		R	WT
	-	TUC	NA	NO	Desease in shares	Supervision						IN	OUT	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1 8		0			performs duties	-	ates knowledge, and	0	0	5		6 0				Proper cooking time and temperatures	0	8	5
23			NA	NO	Management and	Employee Hea food employee awa		0	0		1	7 0				Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time as	0	0	
3 8		0			Proper use of rest	riction and exclusio	on	0	0	5		IN	OUT	NA	NO	a Public Health Control			
4 2	-	элт О	NA		Go Proper eating, tas	od Hygionic Pra-			0			8 O		8		Proper cooling time and temperature Proper hot holding temperatures		0	
5 🗴	ŝ	ō		0	No discharge from	eyes, nose, and n	nouth	ŏ	ŏ	5	2	0 22	0	0		Proper cold holding temperatures	0	0	5
6 3		O	NA	_	Prevent Hands clean and	ing Contaminati properly washed	on by Hands	0	0		1 1	10	-	-		Proper date marking and disposition	_	0	-
7 8	_	0	0	0	No bare hand con alternate procedur		eat foods or approved	0	0	5	ľ	2 💢 IN		O NA	-	Time as a public health control: procedures and records Consumer Advisory	0	0	
8 8		<u> </u>	NA	115		s properly supplied		0	0	2	2	-	-	0		Consumer advisory provided for raw and undercooked	0	0	4
8) IN 9)	8 1	0				Approved Source mapproved source)		0		۱Ŀ	IN	OUT	NA	NO	food Highly Susceptible Populations			
110 C) (0	0	×	Food received at p	proper temperature ition, safe, and una		0	0	5	2	4 0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
11 x		-	0	0	Required records			ō	ō	1	۱h	IN	OUT	NA	NO	Chemicals			
10	10	UT	NA	NO	destruction Prote	ction from Contr	amination				2	5 O	0	X	 -	Food additives: approved and properly used	0	0	5
13 📡 14 🎉		읽	읭		Food separated an Food-contact surfa	nd protected aces: cleaned and :	sanitized	8	0		2	6 <u>実</u> IN	_	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	<u> </u>	0	
15 %		0	_		Proper disposition			0	-	-	2	-	-			Compliance with variance, specialized process, and	0	0	5
					served				1				-	1	-	HACCP plan	_		
				Goo	d Retail Practic	es are prevent	live measures to co	ntro	d the	e int	rodu	ctio	n of p	atho	gen	s, chemicals, and physical objects into foods.			
				011	T=not in compliance		COS=corre						TICE	5		R-repeat (violation of the same code provision)			
	10				Com	pliance Status			R		ĨĒ					Compliance Status	COS	R	WT
28	_	O F	Paste	urize	Safe ed eggs used when	Food and Water required			0		I F.		O F	ood a	nd no	Utensils and Equipment onfood-contact surfaces cleanable, properly designed,	0	0	
29 30					tice from approved obtained for special		ethods	8	8		+		- c			, and used		\vdash	
	_	TUC			Food Te	mperature Cont	rei	-	1.0	-	니니	_	_			ng facilities, installed, maintained, used, test strips	0	0	1
31			Prope		oling methods used	; adequate equipm	ent for temperature	0	0	2	١H		O N TUC	vontoo	id-cor	ntact surfaces clean Physical Facilities	0	0	1
32					properly cooked for			8	8	1		_	-			d water available; adequate pressure		8	2
34	_				thawing methods u eters provided and			ŏ	ŏ	1						stalled; proper backflow devices d waste water properly disposed	0	0	2
	-	TUC				i identification					1 -	_				es: properly constructed, supplied, cleaned		0	
35			Food	prop			ed records available	0	0	1	ᄂ		-		·	fuse properly disposed; facilities maintained ilities installed, maintained, and clean	0	0	1
36	- 12	-	nsec	ts. ro	dents, and animals	of Food Contami	nation	0	0	2	. –		-			entilation and lighting; designated areas used	6	0	1
37	+	-					n, storage & display	0	0	1	۱H	-	лт			Administrative Items	-		
37	+	-	_		cleanliness	ing lood preparatio	in, storage a display	0	6	1	I H	_		Suman	toer	mit posted	0		
39	Þ	Ó I	Mipir	ng clo	ths; properly used			0	0	1						inspection posted	0	0	0
40		Οİ	Wasł	ning f	ruits and vegetable	5		0	0	1	l F	_	_		_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
	_	-			Prope	Use of Utensils	•												
41	0	OUT O			nsils; properly store				0			57				with TN Non-Smoker Protection Act	X		
42 43	0		Jtens Single	sils, e e-use	nsils; properly store quipment and liner s/single-service arti	d s; properly stored,	dried, handled	0	0	1	1 17	57 58 59	T	obacc	o pro	with TN Non-Smoker Protection Act oducts offered for sale roducts are sold, NSPA survey completed	0	000	0
42 43 44	0		Utens Single Slove	sils, e e-use es us	nsils; properly store equipment and liner s/single-service arti ed properly	d is; properly stored, cles; properly store	dried, handled id, used	0 0 0	0 0 0	1 1 1	E	58 59	T	obacc tobac	co pro	oducts offered for sale roducts are sold, NSPA survey completed	0	0	0
42 43 44 Failure service			Utens Single Slove	sils, e e-use es us viola t perm	nsils; properly store equipment and liner a/single-service arti- ed properly ations of risk factor it nit, items identified a	d is; properly stored, cles; properly store ems within ten (10) o s constituting immin	dried, handled id, used days may result in susper ent health hazards shall b	0 0 0	0 0 0	1 1 r food		58 59	ablish	tobacc tobac	co pro	oducts offered for sale roducts are sold, NSPA survey completed . Repeated violation of an identical risk factor may result in revo se. You are required to post the food service establishment perm	0 0	O O of you	cuour
42 43 44 Failure service			Utens Single Slove	sils, e e-use es us viola t perm	nsils; properly store equipment and liner s/single-service arb ed properly ations of risk factor it nit, items identified a recent inspection rec	id is; properly stored, cles; properly store ems within ten (10) o s constituting immin ort in a conspicuous	dried, handled id, used days may result in susper ent health hazards shall b	0 0 0	O O O of you	1 1 r food		58 59	ablish	tobacc tobac	co pro	oducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo	0 0	O O of you	cuour
42 43 44 Failure service			Utens Single Slove	sils, e e-use es us viola t perm	nsils; properly store equipment and liner s/single-service arb ed properly ations of risk factor it nit, items identified a recent inspection rec	id is; properly stored, cles; properly store ems within ten (10) o s constituting immin ort in a conspicuous	dried, handled id, used days may result in susper ent health hazards shall b manner. You have the rig -14-711, 68-14-715, 68-14-7	0 0 0 0 0 0 0 0 0 0 0	O O O of you ected reque	1 1 r food st a he		58 59	ablish	tobacc tobac	co pro	oducts offered for sale roducts are sold, NSPA survey completed . Repeated violation of an identical risk factor may result in revo se. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day	O O o ation it in a s of the	O O of you conspi e date	of this
42 43 44 Failure service marrier report			Utens Single Slove at any the the the	sils, e e-use es us viola t perm most t a	nsils; properly store equipment and liner s/single-service arb ed properly ations of risk factor it nit, items identified a recent inspection rec	id is; properly stored, cles; properly store ems within ten (10) o s constituting immin ort in a conspicuous	dried, handled id, used days may result in susper ent health hazards shall b manner. You have the ric	0 0 0 0 0 0 0 0 0 0 0	o o o o o o o o o o o o o o o o o o o	1 1 r food st a he	l servi Siately aring	58 59 regar	ablindro er adice ting the	tobacc tobac ment p is shall is repo	ermit. I ceas	oducts offered for sale roducts are sold, NSPA survey completed . Repeated violation of an identical risk factor may result in revo se. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day	0 0	O O of you conspi e date	of this
42 43 44 Failure service marrier report			Utens Single Slove at any the the the	sils, e e-use es us viola t perm most t a	nsils; properly store equipment and liner sysingle-service arti- ed properly ations of risk factor in hit. Items identified a recent inspection rep 14-703, 68-14-706, 68- Charge	id is; properly stored, cles; properly store ems within ten (10) o s constituting immin ort in a conspicuous 14-708, 68-14-709, 68-	dried, handled id, used days may result in susper ent health hazards shall b manner. You have the rig 14-711, 68-14-715, 68-14-7 07/2	20/2	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 r food st a he 2 Date	I servi saring	58 59 regar	ablish eration ding th Ure of	Tobacc Tobac ment p ns shall is repo	ermit. I ceas	oducts offered for sale roducts are sold, NSPA survey completed . Repeated violation of an identical risk factor may result in revo se. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day 	O O o ation it in a s of the	O O of you conspi e date	et this 022
42 43 44 Failure service marrier report			Utens Single Slove stany the the the the Perse	sils, e e-use es us viola t perm most t a	nsils; properly store equipment and liner sysingle-service arti- ed properly ations of risk factor in hit. Items identified a recent inspection rep 14-703, 68-14-706, 68- Charge	d is; properly stored, cles; properly store ems within ten (10) o s constituting immin ort in a conspicuous 14-708, 68-14-709, 68- * Additional food	dried, handled id, used days may result in susper ent health hazards shall b manner. You have the rig -14-711, 68-14-715, 68-14-7 07/2 safety information car	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	o o o o o o o o o o o o o o o o o o o	1 1 1 r food a he 2 Date on o illable	I servi Sately earing Sur we e ea	ignati	ablish eration ding th ure of http	iobacc Tobac Tobac is repo Envir	ermit. I ceasi er by f	oducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo se. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day	O O o ation it in a s of the	of you onspire date	et this 022

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 wenty-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.	
Sarage 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)							
CL dishwasher	CL	50								

Equipment l'emperature							
Description	Temperature (Fahrenheit)						
	38						
Low boy	38						

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Raw chicken (walk in cooler)	Cold Holding	37
Raw beef (walk in cooler)	Cold Holding	38
White rice (rice cooker)	Hot Holding	152
Egg roll	Hot Holding	137
Noodles (low boy)	Cold Holding	41
Stir fry mix (low boy)	Cold Holding	38
Raw tuna (sushi cooler)	Cold Holding	39
Raw crab meat (sushi cooler)	Cold Holding	36

Observed V	liolations
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Total #

Repeated # 0

37: Mesh bagged cabbage stored on floor of establishment. Foods must be kept up off the floor to help prevent product contamination.

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 having no violations of priority violations during current inspection.
- 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.
- 20: See temperatures.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Establishmemt 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.

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:	Food	Source:	US foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments