TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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44 0 Gloves used properly 0 0 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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your 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, 68-14-711, 68-14-715, 68-14-716, 4-5-320. 02/06/2024 02/06/2024 02/06/2024 02/06/2024 Signature of Person In Charge Date Date This inter of neuron conspicuous entry information can be found on our website, http://tn.gov/health/article/eh-foodservice **** Date Pha2267 (Rev 6-16) Free food safety training classes are available each month at the county health department. Pha.626		_	25	Uten	sils, e	quipment and linens;			0	0	1	5	8	T	obacc	o pro	ducts offered for sale		0	0	0
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 (8-14-70, 68-14-70, 68-14-70, 68-14-70, 68-14-71, 68-14-		-					s, property stored, esec					Ľ			100000	00 pm		compress	10	101	
Signature of Person In Charge Date Signature of Znvironmental Health Specialist Date ***** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** Execution of the county health department. Execution of the county health depa	man	ice et ner a	stablis nd por	hmen st the	t perm most	nit. Items identified as o recent inspection report	onstituting imminent healt in a conspicuous manner	th hazards shall be . You have the rig	t corre	cted i eques	mmed	iately	or op	ration	is shall	cease	e. You are required to post the fo	od service establishment per	nit in a i	consp	icuous
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PH-2267 (Rev. 6-15). Free food safety training classes are available each month at the county health department.	Sic	natu	re of	Pers	on In					ſ	Date	3	4	m de	Ľ,	00000	ustal Liasith Cassialist				Date
	ଧ୍ୟ						Additional food safety	information can	be fo			r wei						e ****			

PH-2267 (Rev. 6-15)	Free food safety training clar		nth at the county health department.	RDA 62
1172201 (1001. 0-10)	Please call () 6154445325	to sign-up for a class.	100.02

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 venty-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.	
arage 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)								
Auto-Chlor	CI	100									

Equipment Temperature	
Description	Temperature (Fahrenheit)
Beverage air ric	38
Turbo air ric	33
Wic	38
Rif	8

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Chicken raw	Thawing	39			
Chicken on a stick	Cold Holding	32			
Shrimp raw	Cold Holding	36			
Bean sprouts	Cold Holding	40			
Soup	Hot Holding	138			
Sweet and sour chicken wic	Cold Holding	55			
Dumpling	Cold Holding	38			
Sweet and sour chciken wic	Cold Holding	40			
Chicken dumplings	Cooking	169			
Chicken fried rice	Cooking	169			
Tuna raw	Cold Holding	38			
Spicy tuna	Cold Holding	37			
Fried rice	Hot Holding	158			
White rice	Hot Holding	155			

Observed Violations

Total # 12 Repeated # ()

20: Two containers of chicken thst had been left out by fryers ttemped at 55° thrown out during inspection

- 21: Cooked chicken in wic not date marked per employee cooked 3 days ago.
- 33: Buckets of chicken thawing on floor under 3 comp sink
- 35: Several containers and squeeze bottles by stove not labeled
- 37: Black substance built up in ice machine
- 39: Wet wiping cloth stored on top of ric
- 41: Scoop handle laying down in sugar
- 42: Plastic containers stacked wet on shelf near ice machine
- 45: Severely grooved cutting boards through out kitchen
- 47: Shelves inside coke cooler dirty
- 53: Broken floor tiles in kitchen. Water standing on floor by wic
- 56: Current inspection report not posted. Inspection report posted from 11\22\22

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: (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: Employee washed 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.
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food being cooled during inspection
- 19: See food temps
- 22: Sushi rice is held in tilt. Timed out on wall behind container
- 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.

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:	Tobu, sysco, PFG, Freshfood
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	nts		

Received complaint that bathroom was dirty. Checked bathroom it was clean