

**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)
Auto-Chlor	Cl	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 chicken 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 # 0

- 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

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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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food	Source:	Tobu, sysco, PFG, Freshfood
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

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