

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

O Farmer's Market Food Unit Fulin's Asian Cuisine Remanent O Mobile Establishment Name Type of Establishment 401 S. Mt. Juliet Rd., STE 480 O Temporary O Seasonal Address **Mount Juliet** Time in 02:00 PM AM/PM Time out 02:11:PM AM/PM City

05/26/2022 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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

es (IH, OUT, HA, HO) for each

IIN	in c	ompli	ance		OUT=not in compliance	NA=not applicable	NO=not observ	ed		C	05=0	correc	ted on-	site dur	ing int	spection R*repeat (violation of
					Complia	nce Status		COS	R	WT] [Compliance Status
	IN	оит	NA	NC		Supervision					П	1	N OU	T NA	NO	Cooking and Reheating of Time Control For Safety (TCS
1		0			Person in charge prese performs duties	ent, demonstrates kn	lowledge, and	0	0	5	H	16 3	8 0	0	0	Proper cooking time and temperatures
		OUT	NA	NC		mployee Health						17 (0	滋	Proper reheating procedures for hot ho
2	K	0			Management and food	employee awarenes	ss; reporting	0	0		1 1	Π.				Cooling and Holding, Date Marki
3	×	0			Proper use of restriction	n and exclusion		0	0	5	Ш		N OU	T NA	NO	a Public Health Con
	IN	OUT	NA	NO	Good I	Hygienic Practices					1 17	18 (7 0	0	涎	Proper cooling time and temperature
4	30	0		0	Proper eating, tasting,	drinking, or tobacco	use	0	0		1 13	19 8	K 0	0	0	Proper hot holding temperatures
5	*	0		0	No discharge from eye			0	0	l °	1 [2	20 3	8 0	0		Proper cold holding temperatures
	IN	OUT	NA	NC	Preventing	Contamination by	Hands				1 [2	21 3	K O	0	0	Proper date marking and disposition
6	100	0		0	Hands clean and prope	erly washed		0	0		Ιſ	22 8	R o	0	0	Time as a public health control: proced
7	鼷	0	0	0	No bare hand contact of alternate procedures for		ds or approved	0	0	5	H	1			NO	
8	×	0		_	Handwashing sinks pro		occessible	0	0	2	1 1.		9 0	0		Consumer advisory provided for raw a
	IN	OUT	NA	NC	Ар	proved Source					1 ľ	23 8	K O	0		food
9	×	0			Food obtained from ap	proved source		0	0		lΓ	1	N OU	T NA	NO	Highly Susceptible Popu
10	0	0	0	120	Food received at prope	er temperature		0	0	1	1 5	24 (5 0	320		Dantaurized foods wood ambibled for
11	×	0			Food in good condition	, safe, and unadulter	rated	0	0	5	Ιľ	٠ ١٣	′ °	100		Pasteurized foods used; prohibited foo
12	M	0	0	0	Required records avail destruction	lable: shell stock tags	s, parasite	0	0		П	1	N OU	T NA	NO	Chemicals
	IN	OUT	NA	NC	Protectio	n from Contamina	ition				1 7	25 (T XX		Food additives: approved and properly
13	Ä	0	0		Food separated and pr	rotected		0	0	4] [2	26 8	k 0			Toxic substances properly identified, s
14	X	0	0]	Food-contact surfaces:	cleaned and sanitiz	ed	0	0	5	П		N OU	T NA	NO	Conformance with Approved
15	×	0			Proper disposition of u served	nsafe food, returned	food not re-	0	0	2		27 (0	×		Compliance with variance, specialized HACCP plan

		001	TEA	NO.	Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	
26	2	0			Toxic substances properly identified, stored, used	0	0	٥
	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

Good Retail Practices are preventive m ares to control the introduction of pathogo s, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	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	家	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	г
39	1280	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	150	In-use utensils; properly stored	0	0	г
42		Utensils, equipment and linens; properly stored, dried, handled	0	O	г
43		Single-use/single-service articles; properly stored, used	0	0	Н
44		Gloves used properly	0	0	Н

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W)
	OUT	Utensiis and Equipment	000		
45	Ħ	Food and nonfood-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	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	200	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		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	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a h n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

05/26/2022

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Signature of Person In Charge

Date **** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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)				
Reach in cooler	29				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken raw	Cold Holding	36
Beef raw	Cold Holding	35
Dumplings	Cold Holding	39

Observed Violations	
Total # 10 Repeated # 0	
lepeated # ()	
3:	
5:	
7:	
9:	
9: 1:	
-2:	
3:	
.5:	
7:	
3:	

[&]quot;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:	
1: 2: 3: 4: 5: 6: 7:	
6:	
8: Item corrected	
9: 10.	
1U: 11.	
11. 19·	
13 [.]	
14:	
9: 10: 11: 12: 13: 14: 15: 16: 17:	
16:	
17:	
18:	
19:	
20: Item corrected see food temps	
Z1:	
∠∠. o.g.	
23. 24 [.]	
25:	
26:	
21: 22: 23: 24: 25: 26:	
57:	
57: 58:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Information

Establishment Information	
Establishment Name: Fulin's Asian Cuisine	
Establishment Number #: 605195459	
Sources	
Source Type:	Source:
Additional Comments	
	10