TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	TH.	ģ										O Farmer's Market Food Unit	6		
Establis	hment N	ame	SURATI INDIAN STREET FOOD					Ту	pe of E	Establ	ishme	O Farmer's Market Food Unit ent © Permanent O Mobile	r		
Address			4047 NOLENSVILLE PK									O Temporary O Seasonal			
City			Nashville Time	in <u>0</u>	3:4	5 F	PM	_ A	M / PI	и ті	me o	ut 03:55: PM AM/PM			
Inspect	on Date		04/11/2024 Establishment # 6052598	75		_	Emb	argoe	ed 0						
Purpose	of Inspe	ction	O Routine A Follow-up O Complain	nt		O Pr	elimir	ary		c	Cor	nsultation/Other			
Risk Ca	tegory		O1 322 O3			O 4				F	ollow-	up Required O Yes 👯 No Number of	Seats	50)
	Risk		ors are food preparation practices and employe contributing factors in foodborne illness outbrea										ntion		
			FOODBORNE ILLNESS F												
IN=in d	(Clinico compliance		ted compliance status (IK, OUT, KA, KO) for each numbered life OUT=not in compliance NA=not applicable NO=not observed		Rent							soft them is applicable. Derived points for entropy or inter spection R*repeat (violation of the same code provi		J	
			Compliance Status	_	R	WT	F	_	1	_	-	Compliance Status	COS	R	WT
IN IN	OUT N	A NO	Supervision Person in charge present, demonstrates knowledge, and	-		_		IN	OUT	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1 嵐 IN	O OUT N	NO	performs duties Employee Health	0	0	5		00	8	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
_	0		Management and food employee awareness; reporting	_	0	5		IN	олт			Cooling and Holding, Date Marking, and Time as	_		
3 🕱	O OUT N	NO	Proper use of restriction and exclusion Geod Hyglanic Practices	0	0	_	18	0	0	0	<u>53</u>	e Public Health Centrol Proper cooling time and temperature	0	0	
4 💥 5 💥	0	0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5	19	ŝ	0	0		Proper hot holding temperatures Proper cold holding temperatures	8	0	
IN	OUT N	A NO	Preventing Contamination by Hands						ŏ		0	Proper cold incluring temperatures Proper date marking and disposition	ŏ	ŏ	5
6 <u>奥</u> 7 誕	0	_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	2		0	-	Time as a public health control: procedures and records	0	0	
8 🐹	0	-	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9 🕱			Food obtained from approved source	0	0			IN	OUT		NO	food Highly Susceptible Populations		-	
10 O 11 実	00		Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	Ж		Pasteurized foods used; prohibited foods not offered	0	0	5
12 O	0 %	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT		NO	Chemicals			
IN 13 定	OUT NU				0	4		0 民	8	X]	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14 🚊	ŏ ŏ		Food-contact surfaces: cleaned and sanitized	ŏ		5		IN		NA		Conformance with Approved Procedures	Ť	Ū	
		_						_		_					
15 溴	0		Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
15 溴	0	God		1-	-							HACCP plan	0	0	5
15 渓	0	God	served	ontro	d the	intr	oduc	tion		atho		HACCP plan	0	0	5
15 溴	0		served	contro CO	l the	intr arA during	oduc	tior	n of p	atho		HACCP plan			5 WT
15 溴	OUT	00	Served Od Retail Practices are preventive measures to o IT=not in compliance COS=cor Compliance Status Safe Feed and Water	contro rected	n the policity n-site R	intr arA during WT	oduc	tion 7.(c)	i of p तत्वड राज्यड	atho	geni	HACCP plan	COS	R	
	OUT O Pa	OU steurize	served A Retail Practices are preventive measures to o Trinct in compliance COS=cor Compliance Status Safe Food and Water ed eggs used where required dice from approved source	contro cost cost cost cost cost cost cost cos	of the	intr arA during WT	oduc inspe	ction ction 5	NOT	ood a	gena nd no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment mfood-contact surfaces cleanable, properly designed, and used	0	R	5 WT 1
28 29	OUT O Pa O Wa O Va OUT	OU steurize ter and riance	Served Of Retail Practices are preventive measures to of OT=not in compliance COS=cor Compliance Status Safe Food and Water ed eggs used where required d ice from approved source obtained for specialized processing methods Food Temperature Control	contro cost cost cost cost cost cost cost cos	I the	intr arA during WT	oduc inspe	ction 7.(c) ction 6	NUT O O V	ood a	geni nd no icted,	ACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0	R	1
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 60		
1172201 (1001. 0-10)	Please call () 6153405620	to sign-up for a class.	10410

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: SURATI INDIAN STREET FOOD Establishment Number #: 605259875

NSPA Survey -	To be completed if #57 is "No"
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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)

Description	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 4		
Total # 4 Repeated # 0		
37:		
00.		
39:		
42:		
53:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: SURATI INDIAN STREET FOOD Establishment Number: 605259875

Comments/Other Observations		
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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.

Establishment Information

Establishment Name: SURATI INDIAN STREET FOOD Establishment Number : 605259875

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: SURATI INDIAN STREET FOOD
Establishment Number # 605259875

Sources		
Source Type:	Source:	

Additional Comments