

Address

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **CURRY BOWL INDIAN CUISINE** Remanent O Mobile Establishment Name Type of Establishment 4141 HACKS CROSS O Temporary O Seasonal

Memphis Time in 10:00 AM AM / PM Time out 11:15: AM AM / PM City 01/18/2023 Establishment # 605263739 Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 99 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

IN	in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S=c	orrect	ed on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						Con
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 💥	0	0	0	Proper cooking
	IN	OUT	NA	NO	Employee Health				1	7 0	0	0	38	Proper rehea
2	-XC	0			Management and food employee awareness; reporting	0	0		П					Cooling an
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 0	0	0	X	Proper coolin
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 🗯	(0	0	0	Proper hot ho
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	[2	0 22	0	0		Proper cold h
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	1 0	126	0	0	Proper date r
6	200	0		0	Hands clean and properly washed	0	0		<u> ا</u>	2 0	0	0	鋖	Time as a pu
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		-	_		Tarre do di po
-	~		_	_	alternate procedures followed	_	_		Щ	IN	OUT	NA	NO	
8	蕊	0	51.5	LIN.	Handwashing sinks properly supplied and accessible	0	0	2	2	3 O	10	300		Consumer ac
_		OUT	NA	NO	Approved Source	_		_		_		0-0		food
9	黨	0			Food obtained from approved source	0	0	l I	ш	IN	OUT	NA	NO	H
10	0	0	0	280	Food received at proper temperature	0	0	١. ١	2	4 89	ا ہ ا	0		Pasteurized f
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ		, ,	_		- dottor aco
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОИТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination					5 0		3%		Food additive
13	×	0	0		Food separated and protected	0	0	4	2	6 員	0			Toxic substar
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Confor
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance v HACCP plan

	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	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	×	Proper cooling time and temperature	0	0	
19	X		0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	200	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

introduction of pathogens, chemicals, and physical objects into foods.

			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	Γ.
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	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	25	Personal cleanliness	0	0	г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	100	Single-use/single-service articles; properly stored, used	0	0	г
44		Gloves used properly	0	0	

pecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	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	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	_
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	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

ous manner. You have the right to request a hearing reg mmissioner within ten (10) days of the date of the 68-14-711, 68-14-715, 68-14-716, 4-5-320.

SVV 01/18/2023

Date Signature of Environmental Health Specia

01/18/2023

Signature of Person In Charge

PH-2267 (Rev. 6-15)

**** 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.) 9012229200 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: CURRY BOWL INDIAN CUISINE

Establishment Number #: |605263739

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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Three compartment sink Cleaner Solutions Dish	Chlorine 50								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	38				
Avantco Cooler	38				
Grista Freezer	14				
Walk in cooler	42				

Food Temperature Description	State of Food	Temperature (Fahrenheit
Turmeric potatoes	Cold Holding	42
Chicken	Cold Holding	41
Lamb	Cold Holding	39
Mint leaves	Cold Holding	41
Lentil soup	Hot Holding	145
White rice	Cooking	197

Observed Violations
Total # 11
Repeated # 0
14: Cutting board on prep cooler excessively worn
14: Black build up inside of ice machine
21: No date marking on cold holding foods in cooler
35: Food containers not label in cooler or food prep area
37: Bag of carrots stored on floor
37: Food uncovered on prep table
38: Employee prepping food without wearing hair restraint
39: Wiping cloths improperly stored on counter
41: Ice scoop improperly stored in ice machine
43: Single use bowls improperly stored on counter
47: Worn food containers under prep table

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



Establishment Name: CURRY BOWL INDIAN CUISINE	
Establishment Number: 605263739	
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 Name: CURRY BOWL INDIAN CUISINE				
Establishment Number: 605263739				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

	URRY BOWL INDIAN (CUISINE	
Establishment Number #	605263739		
Courses			
Sources			
Source Type:	Food	Source:	Restaurant Depot, Sam's Club,
Source Type:		Source:	
Additional Comme	nts		
Permit current, Lef	t Safe Food Donation p	pamphlet	
Jasti19@gmil.com			

Establishment Information