



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
81

Establishment Name: Woodlands Indian Cuisine
Address: 3415 W. End Ave., STE 101-B
City: Nashville
Inspection Date: 03/20/2023
Time in: 12:05 PM
Time out: 02:10 PM
Risk Category: 03
Number of Seats: 60

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 03/20/2023
Signature of Environmental Health Specialist: Maria Taliani Date: 03/20/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Woodlands Indian Cuisine  
 Establishment Number #: 605186996

**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)
Chemical Dishwasher	Chlorine	100	
3 Compartment Sink	Chlorine	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep Cooler 1	34
Glass door cooler	45
Prep Cooler 2	34
Reach-in Cooler 1	40

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
White rice in cooked	Hot Holding	158
Lentil and tomato curry in glass door cooler	Cold Holding	43
Lentil sauce on Prep Cooler 1	Cold Holding	36
Milk and cheese mixture in Prep Cooler 1	Cold Holding	36
Boiled cauliflower in Prep Cooler 2	Cold Holding	37
Steamed vegetables in Prep Cooler 2	Cold Holding	37
Tomato tikka on Prep Cooler 2	Cold Holding	40
Potato samosa in Reach-in Cooler	Cold Holding	40
Fried cauliflower prepared 1 hour ago on speed	Cooling	72
Lentil vegetable soup at buffet	Hot Holding	151
Garbanzo beans at buffet line	Hot Holding	152

## Observed Violations

Total # 10

Repeated # 0

11: Observed two live roaches crawling on top of and underneath a lid that was covering a pot of green chutney that was made 1 hour ago

Corrective Action: embargoed pot of chutney (10 lbs), PIC is aware of roach issue and has pest control come out to service regularly, the most recent invoice will be sent to health department

14: The sanitizing step is set up in the middle compartment of the 3 Compartment Sink

Corrective Action: PIC was notified and employee was trained on proper warewashing

20: Ambient temperature of Walk-in Cooler is 47F

Corrective action: Amount of food embargoed is 100 lbs, food temped between 46-49F

Cooked vegetable dishes including: garbanzo beans, whole potatoes, potato mixture, eggplant sauce, carrot pudding, lentil curry, onion and lentil sauce, cauliflower mixture, tomato and onion sauce, tomato tikka

Corrective Action: permit has been suspended and emergency work order has been placed

33: Observed frozen spinach thawing at room temperature underneath prep cooler

PIC moved to Walk-in Cooler

37: Observed an uncovered pan of potato samosas in Reach-in Cooler that will not be served until the dinner shift

47: Observed excessive food debris on the shelves and doors of Prep Cooler 2

47: Observed excessive food build-up on plastic surfaces lining prep table shelves that store pots and pans

PIC stated they wash them twice a month

53: Observed food debris on floors throughout kitchen and storage areas

53: Observed excessive grease build-up on oven hood

53: Observed food and grease build-up on walls and ceilings throughout kitchen and prep areas

PIC has new metal sheet wall coverings ordered and some have been installed along walls already



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy in English and Spanish is available in the kitchen
- 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: Observed employees using proper hand washing
- 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 next
- 10: (NO): No food received during inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: There is no raw animal food stored or used in restaurant, it is a vegetarian location
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temp log  
PIC reviewed cooling processes and is knowledgeable
- 19: See temp log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

***Establishment Information***

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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: Sysco

Source Type: Food Source: Restaurant depot

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**