



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
84

Establishment Name: Woodlands Indian Cuisine
Address: 3415 W. End Ave., STE 101-B
City: Nashville
Inspection Date: 05/07/2024
Establishment #: 605186996
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
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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, Compliance Status, 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: 05/07/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/07/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
3 Compartment Sink	Chlorine	100	
Chemical Dishwasher	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Glass door Reach-in Cooler	42
Open top cooler	39
Walk-in Cooler	39
Reach-in Cooler 1	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Tomato chutney in glass door Reach-in Cooler	Cooling	48
White rice in cooker	Hot Holding	153
Roasted vegetable paneer seasoning on open top	Cold Holding	37
Lentil soup in hot pot	Hot Holding	160
Diced tomatoes on Prep Cooler 1	Cold Holding	38
Spinach curry on Prep Cooler 1	Cold Holding	43
Fried cauliflower in Walk-in Cooler	Cold Holding	38
Roasted tomato and onion topping in Walk-in	Cold Holding	37
Fried potato samosa in Reach-in Cooler 1	Cold Holding	38
Tikka sauce in Reach-in Cooler 1	Cold Holding	40
House made rice pudding in expo cooler	Cold Holding	40
Seasoned rice on buffet line	Hot Holding	161
Green chutney on buffet line	Cold Holding	37

Observed Violations

Total # 10

Repeated # 0

20: Diced tomatoes underneath the prep table at the grill temped at 46F and have been sitting out for 1 hour

Corrective Action: PIC mobed these diced tomatoes to a cooler

26: Observed 3 cans of Raid stored in the mop room

Corrective Action: PIC discarded the cans of Raid

35: Missing labels on white buckets of white seasonings on metal shelves next to Reach-in Cooler 1

37: Observed an uncovered pot of red curry cooling on the ground near the Walk-in Cooler door

37: Employee food is stored with customer food in the open top cooler

37: Observed uncovered buckets of potatoes and beans sitting on the ground throughout the kitchen

47: Observed excessive build-up on the can opener

50: Observed a waste water leak under the 3 Compartment Sink

53: Observed severe paint chipping on the wall behind the large wok

53: The gasket on the left side door of Prep Cooler 1 is detached and is not allowing the door to close



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Posted in the expo area
- 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 PIC wash their hands after picking a lid up off the floor
- 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.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw food
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temp log
- 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.
- 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:	Sysco, Restaurant Depot, Grace
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments