

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Woodlands Indian Cuisine Permanent O Mobile Establishment Name Type of Establishment 3415 W. End Ave., STE 101-B O Temporary O Seasonal

Nashville Time in 12:30 PM AM / PM Time out 01:30; PM AM / PM City

05/07/2024 Establishment # 605186996 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 60 Risk Category 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| - 12 | 4=in c | compli | ence | | OUT=not in compliance NA=not applicable NO=not observ | /ed | | CC |)\$ =∞ | recte | d on- |
|------|----------|--------|------|-----|-------------------------------------------------------------------------------------------|-----|---|-------|--------------------|-------|-------|
| | | | | | Compliance Status | COS | R | WT | | = | |
| | IN | OUT | NA | NO | Supervision | | | | | IN | OUT |
| 1 | 盔 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 16 | 0 | 0 |
| | IN | OUT | NΔ | NO | Employee Health | - | - | - | 17 | | ŏ |
| 2 | X | | 167 | 110 | Management and food employee awareness; reporting | 0 | 0 | | | Ť | ř |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | | IN | OUT |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | 18 | 災 | 0 |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 19 | 黨 | 0 |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | l ° l | 20 | 0 | 8 |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | 21 | 100 | 0 |
| 6 | 100 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | 22 | 0 | 0 |
| 7 | 氮 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 | - | IN | OUT |
| 8 | X | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | 23 | 0 | 0 |
| | | OUT | NA | NO | Approved Source | | | | 23 | _ | _ |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | | IN | OUT |
| 10 | 0 | 0 | 0 | 3% | Food received at proper temperature | 0 | 0 | | 24 | 0 | 6 |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | 24 | | ľ |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | | IN | OUT |
| | IN | OUT | NA | NO | Protection from Contamination | | | | 25 | | 0 |
| 13 | 0 | 0 | 窳 | | Food separated and protected | 0 | 0 | 4 | 26 | 0 | 124 |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | | IN | OUT |
| 15 | × | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 27 | 0 | 0 |

| | Compliance Status | | | | | | | WT |
|----|-------------------|-----|-----|-----|-----------------------------------------------------------------------------|---|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | 0 | 0 | 寒 | 0 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 300 | 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 | 寒 | 0 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 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 | 333 | | 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 | 0 | 黨 | | | Toxic substances properly identified, stored, used | 0 | 0 | 9 |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | X | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

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

L PRACTICES

| | | OUT=not in compliance COS=corr | | | | |
|----|-----|----------------------------------------------------------------------------|-----|---|----|--|
| | | Compliance Status | COS | R | W | |
| | OUT | | | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | Ι, | |
| 29 | | Water and ice from approved source | 0 | 0 | | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | L. | |
| | 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 | 0 | Approved thawing methods used | 0 | 0 | 1 | |
| 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 | 0 | Personal cleanliness | 0 | 0 | Г | |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | | |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | Г | |
| | OUT | Proper Use of Utensils | | | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | г | |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | 1 | |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | r | |
| 44 | 0 | Gloves used properly | 0 | 0 | | |

Signature of Person In Charge

| | | R-repeat (violation of the same code provision Compliance Status | cos | R | W |
|----|-----|-------------------------------------------------------------------------------------------|-----|----|-----|
| | OUT | Utensils and Equipment | | | |
| 45 | 0 | Food and norifood-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 | 200 | Sewage and waste water properly disposed | 0 | 0 | - : |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | - |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | ١. |
| 53 | 3% | 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 | Г |
| 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 | - X | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | ١ (|
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

You have the right to request a hi ten (10) days of the date of the 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/07/2024

Environmental Health Specialist

orner

05/07/2024

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) 6153405620 Please call (to sign-up for a class.

Date

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 yeaue does not affirmatively restrict access to its

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 Chemical Dishwasher | Chlorine Chlorine | 100 100 | | | | | | |
| Chemical Dishwasher | Cilionne | 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 | | | | | |

| 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 Marketine |
|--------------------------------------------------------------------------------------------------------------------------------------------------|
| 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: 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 a waste water leak under the 3 compartment sink 53: Observed severe paint chipping on the wall behing the large wok |
| 53. Observed severe paint chipping on the wan bening 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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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Woodlands Indian Cuisine

Establishment Number: 605186996

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.

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58:

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Additional Comments

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| Establishment Name: Woodlands Indian Cuisine | | | | | |
|----------------------------------------------|---------|--|--|--|--|
| Establishment Number: 605186996 | | | | | |
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| Comments/Other Observations (cont'd) | | | | | |
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| Additional Comments (cont'd) | | | | | |
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Establishment Information

| Establishment Information | | | | | | |
|----------------------------------------------|---------|--------------------------------|--|--|--|--|
| Establishment Name: Woodlands Indian Cuisine | | | | | | |
| Establishment Number #: 605186996 | | | | | | |
| 20 | | | | | | |
| Sources | | | | | | |
| Source Type: Food | Source: | Sysco, Restaurant Depot, Grace | | | | |
| Source Type: | Source: | | | | | |
| Source Type: | Source: | | | | | |
| Source Type: | Source: | | | | | |
| Source Type: | Source: | | | | | |
| Additional Comments | | | | | | |
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