

Establishment Name

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

SINDOORE INDIAN BY NATURE

Remanent O Mobile Type of Establishment

457 DONELSON PKE, SUITE 101 Address

O Temporary O Seasonal

O Farmer's Market Food Unit

Nashville City

Embargoed 0

Time in 12:40 PM AM/PM Time out 01:00: PM AM/PM

05/15/2024 Establishment # 605252593 Inspection Date

O Preliminary

Purpose of Inspection

₩ Follow-up Routine O Complaint

O Consultation/Other

Number of Seats 58

Risk Category О3 Follow-up Required O Yes 疑 No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

- 12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=	con	recte	d on-si	te duri	ng i				
					Compliance Status	cos	R	WT	1 [									
	IN	OUT	NA	NO	Supervision				П		IN	OUT	NA	N				
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	0	0	0	S				
Н	IN	OUT	NA	NO	Employee Health					17	ŏ	ŏ	ŏ	18				
2	MC	0			Management and food employee awareness; reporting	0	0		lh	-	Ť	Ť	Ť	-				
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	N				
	IN	OUT	NA	NO	Good Hygienic Practices				ľ	18	×	0	0	7				
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	Ī	19	岌	0	0	1				
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	H	20	24	0	0					
	IN	OUT	NA	NO	Proventing Contamination by Hands					21	X	0	0	7				
6	巡	0		0	Hands clean and properly washed	0	0		l [	22	0	0	×	-				
7	区	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OUT	NA.	N				
8	<b>X</b>	0			Handwashing sinks properly supplied and accessible	0	0	2	I [	23	0	0	32	П				
	IN	OUT	NA	NO	Approved Source									20	_	_		Ш
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT	NA	N				
10	0	0	0	3%	Food received at proper temperature	0	0		17	24	0	0	320					
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ		•		~					
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OUT	NA	N				
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	- XX	П				
13	黛	0	0		Food separated and protected	0	0	4		26	X	0						
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	Ιſ		IN	OUT	NA	N				
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×					

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	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	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	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	黨	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

#### trol the 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	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	ľ
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Т
33	0	Approved thawing methods used	0	0	Т
34	X	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ.
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	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	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	-	0	

pecti	on	R-repeat (violation of the same code provision)		_	
		Compliance Status	cos	R	W
	OUT	Utensiis 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	0	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	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
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	- 3%	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a hearing reg. 8-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

Welson L

PH-2267 (Rev. 6-15)

Date Signature of Environmental Health Specialist

05/15/2024

Signature of Person In Charge \*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

05/15/2024

Free food safety training classes are available each month at the county health department. ) 6153405620 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: SINDOORE INDIAN BY NATURE										
Establishment Number #:  605252593										
#F7 := #M = 2										
	footblee of all times to an									
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.										
nto areas where smoking is p	rohibited.									
d by the Act.										
I		I								
Sanitizer Type	PPM	Temperature ( Fah	renhelt)							
	State of Food	Townson ( Fabr								
	State of Pools	remperature ( Pari	emeny							
	#57 is "No" trict access to its buildings or rson attempting to gain entry imoking" symbol are not cons not completely open. s in non-enclosed areas are no	#57 is "No"  trict access to its buildings or facilities at all times to person attempting to gain entry to submit acceptable form implicitly symbol are not conspicuously posted at every not completely open.  In non-enclosed areas are not completely removed or not areas where smoking is prohibited.  If by the Act.	#57 is "No"  trict access to its buildings or facilities at all times to persons who are rson attempting to gain entry to submit acceptable form of identification.  kmoking" symbol are not conspicuously posted at every entrance.  not completely open.  In non-enclosed areas are not completely removed or open.  Into areas where smoking is prohibited.  If by the Act.  Sanittzer Type PPM Temperature ( Fahr							

Observed Violations
Total # 7 Repeated # 0
Repeated # ()
31:
34:
36:
<b> </b> 37:
37: 39:
52:
53:

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: SINDOORE INDIAN BY NATURE	
Establishment Number: 605252593	
Comments/Other Observations	
1:	
2:	
3:	
4:	
5:	
1: 2: 3: 4: 5: 6: 7:	
7:	
8: Splashguard placed at back hand sink 9: 10:	
9:	
10:	
11:	
12: 13:	
13. 14.	
14. 15·	
14: 15: 16: 17: 18: 19:	
17·	
18:	
19:	
20: Cooked meat in lowboy cooler 40F	
21:	
20: Cooked meat in lowboy cooler 40F 21: 22: 23: 24:	
23:	
24·	

# Additional Comments

25: 26:

27: 57: 58:

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: SINDOORE INDIAN BY NATURE					
Stablishment Number: 60	5252593				
Comments/Other Observ	rations (cont'd)				
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Additional Comments (co					
See last page for a	dditional commen	ts.			
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Establishment Information

Sources Source Type: Source:	Establishment Name: SINDOORE INDIAN BY NATURE	
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