

(2) (0) (2)

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City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Persis Biryani Indian Grill Establishment Name Permanent O Mobile Type of Establishment 630 S Mt. Juliet Rd Ste 310 O Temporary O Seasonal Address Mount Juliet Time in 01:38 PM AM/PM Time out 01:52; PM AM/PM 12/01/2022 Establishment # 605260986 Embargoed 0 Inspection Date

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

O3

Number of Seats 96 04 Risk Category Follow-up Required rted to the Centers for Dis ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

sted compliance status (IN, OUT, HA, HO) for a OUT=not in compl IN-in compliance NA=not ac NO=not obs COS R WT Compliance Status IN OUT NA Supervision Person in charge present, demonstrates knowledge, and 製し 0 0 5 performs duties IN OUT NA NO **Employee Health** 2 X O Management and food employee awareness, reporting 0 0 3 🕱 O Proper use of restriction and exclusion 0 0 **Good Hygienic Practices** IN OUT NA NO 4 嵐 O 5 嵐 O Proper eating, tasting, drinking, or tobacco use 0 0 5 No discharge from eyes, nose, and mouth IN OUT NA NO Preventing Contamination by Hand O Hands clean and properly washed 6 🚊 O 0 0 No bare hand contact with ready-to-eat foods or approved 0 0 0 7 **巡** O 0 alternate procedures followed 8 🐹 O III OUT NA NO Handwashing sinks properly supplied and accessible 0 0 2 Approved Source 9 🕱 O 0 0 Food obtained from approved source 10 O O O 0 0 Food received at proper temperature Food in good condition, safe, and unadulterated 5 Required records available: shell stock tags, parasite 0 12 O O 🐹 0 0 destruction IN OUT NA NO

Protection from Contamination

Food separated and protected

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	÷
	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	14	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	×	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes A No

R=repeat (violation of the same code provision

od Retail Practices are preventive me s to control the introduction of pathogens, chemicals, and physical objects into foods.

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		OUT=not in compliance COS=con				L PRA		-0
		OUT=not in compliance COS=con	COS			inspect	ion	
	OUT		000	- 1		\vdash	OUT	
28	-	Pasteurized eggs used where required	0	0			10000	Foo
29	_	Water and ice from approved source	18	ŏ	2	45	麗	con
30		Variance obtained for specialized processing methods	ŏ	ŏ			-	-
	OUT	Food Temperature Control	_	_		46	0	Wa
31	0	Proper cooling methods used; adequate equipment for temperature	T 0	0	2	47	100	No
31	١,٠	control	"	ľ	'		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	0	Approved thawing methods used	0	0	1	49	0	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT	Food Identification				51	0	Toi
35	×	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Food Contamination				53	3%	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	86	Contamination prevented during food preparation, storage & display	0	0	1		оит	Г
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	188	Wiping cloths; properly used and stored	0	0	1	56	0	Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						П
41	120	In-use utensils; properly stored	0	0	1	57		Cor
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58]	Tot
43		Single-use/single-service articles; properly stored, used	0	0	1	59		If to
44	0	Gloves used properly	0	0	1			

		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	M	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	1		
48	0	Hot and cold water available; adequate pressure	0	0	- 3
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	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	4
	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	

er. You have the right to request a l ten (10) days of the date of th 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

12/01/2022

Signature of Envi

12/01/2022

Date

Signature of Person In Charge

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) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name: Persis Biryani Indian Grill						
Establishment Number #: 605260986						
MCDA Commun. To be completed if	#F7 := #M=#					
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to n	ersons 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-Si	moking" symbol are not cons	picuously posted at ever	ry entrance.			
Garage type doors in non-enclosed areas are n	not completely open.					
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed	or open.			
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.				
Smoking observed where smoking is prohibited	by the Act.					
Warewashing Info			1			
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renneit)		
Equipment Temperature						
Equipment Temperature			Temperature (Fah	renhelt)		
			Temperature (Fah	renhelt)		
			Temperature (Fah	renheit)		
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			Temperature (Fah	renheit)		
			Temperature (Fah	renheit)		
Description			Temperature (Fah	renheit)		
			Temperature (Fah	renheit)		
Description		State of Food	Temperature (Fah			
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Food Temperature		State of Food				
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Food Temperature		State of Food				
Food Temperature		State of Food				
Food Temperature		State of Food		•		

Observed Violations	
otal # 9 epeated # 0	
epeated # ()	
5:	
7:	
9:	
1:	
2:	
3:	
5:	
7:	
3:	
"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: Pe	ersis Biryani Indian Grill			
Establishment Number :	605260986			

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: Item corrected. Paper towels placed at hand sink 9: 10: 11: 12: 13: Item corrected. Box of eggs moved during inspection 14:	
2:	
3:	
4: 	
5. 6:	
7·	
8: Item corrected. Paper towels placed at hand sink	
9:	
10:	
11:	
12:	
13: Item corrected. Box of eggs moved during inspection	
14. 15.	
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22:	
14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57:	
24. 25·	
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27:	
5 7:	
58:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Persis Biryani Indian Grill		
Establishment Number: 605260986		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information					
Establishment Name: Persis Biryani Indian Grill					
Establishment Number #: 605260986					
CONTRACTOR OF THE PROPERTY OF					
Sources	1				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
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Source Type:	Source:				
Course Times	Source:				
Source Type:	Source.				
Additional Comments					
Additional Comments					
See routine inspection for comments					
See routine inspection for confinents					