TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No. of Concession, Name	1000	714	A. C.											O Fermer's Merket Food Unit	(
Est	abis	hmen	t Nar	ne	Best of India				_	Tva	be of l	Establi	ishme	R Parmanant O Mahila	r		
Adx	fress				5815 -D Charlotte Pike									O Temporary O Seasonal			
City	/				Nashville Time in	03	3:1	0 F	M	_ A	M/P	M Ti	me o	иt 03:15: PM АМ/РМ			
Ins	pectic	on Da	ate		02/16/2023 Establishment # 60522952	:8		_	Emba	argoe	d C)					
Pur	pose	of In	spec	tion	O Routine 猶 Follow-up O Complaint		,	O Pro	limin	ary	_	c	Cor	nsultation/Other			
Ris	k Cat	tegor	y		O1 312 O3		ł	O 4				Fc	ollow-	up Required O Yes 👯 No Number of S	Seats	29	
		R	isk I		ors are food preparation practices and employee ontributing factors in foodborne illness outbreak										tion		
					FOODBORNE ILLNESS RI	SK F/	ACTO	ORS	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
12	t⊨in c	(C)		algna	ed compliance status (IK, OUT, KA, HO) for each sumbered ites OUT=not in compliance NA=not applicable NO=not observi		ile ma							ach item as applicable. Deduct points for category or subciti pection R=repeat (violation of the same code provis			
		_	_		Compliance Status		R		Ē					Compliance Status	cos	R	WT
		OUT	NA	NO	Supervision Person in charge present, demonstrates knowledge, and	-				IN	OUT	NA	NO	Cooking and Roberting of Time/Temperature Control For Safety (TCS) Foods			
1	×	O OUT	NA	NO	performs duties Employee Health	0	0	5		凉 0		00		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	읭	5
_	X	0			Management and food employee awareness; reporting	-	0	5	Ë	IN		NA	NO	Cooling and Holding, Date Marking, and Time as		-	
3	100 IN	O OUT	NA	NO	Proper use of restriction and exclusion Good Hygienic Practices	0	0	-	18	×		0		Public Health Control Proper cooling time and temperature	0		
4	X	0	101	0	Proper eating, tasting, drinking, or tobacco use	0	8	5	19	12	0	0	_	Proper hot holding temperatures	0	0	
	IN		NA	NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands					12		8	0	Proper cold holding temperatures Proper date marking and disposition	0	8	5
6	直区		0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22		0	×		Time as a public health control: procedures and records	0	0	
8	25	0	-	-	alternate procedures followed Handwashing sinks property supplied and accessible	-	0	2	23	_	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
9	IN 家	OUT	NA	NO	Approved Source Food obtained from approved source	0		_	23	IN	OUT		NO	food Highly Susceptible Populations	-	9	•
10		0	0	8	Food received at proper temperature Food in good condition, safe, and unadulterated	0		5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
12		ō	×	0	Required records available: shell stock tags, parasite destruction	ō	6		F	IN	OUT	NA	NO	Chemicals			
40				NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	힟	5
13 14	夏気	0	8		Food separated and protected Food-contact surfaces: cleaned and sanitized	0	8		26	民 IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
_	×				Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
		_	_	Goo	d Retail Practices are preventive measures to co	ontro	the	intr	duc	tion	of	atho	oens	chemicals, and physical objects into foods.		_	
				_		600								, and the full start of the sta			
				ou	Finot in compliance COS=corre Compliance Status	ected or		during						R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
_	28	OUT			Safe Food and Water		· · ·				UT .			Utensils and Equipment			
- 2	29	0	Wate	er and	d eggs used where required ice from approved source	0	8	2	4	5				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
_	30	OUT		ance o	btained for specialized processing methods	0		-								이	1
3	31				Food Temperature Control	_				-	-			g facilities, installed, maintained, used, test strips	0		1
_		0	Prop		Peed Temperature Control ling methods used; adequate equipment for temperature	0	0	2	4	7	-			tact surfaces clean	-	0	2
	12	0	contr Plan	rol t food	properly cocked for hot holding	0	0	1	4	7 7 8	0 N NT 0 1	ionfoo	d-cor 3 cold	tact surfaces clean Physical Facilities water available; adequate pressure	0	0	
	33 34	0 0 溪	contr Plan Appr Ther	rol t food roved	properly cooked for hot holding thawing methods used ters provided and accurate	-	0	1	4	7 8 9		ionfoo iot and iumbir iewagi	d-cor 5 cold ng ins e and	Intact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed	0	8	2
1	33 34	0 0 減 001	contr Plan Appr Ther	rol t food roved mome	bing methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used tens provided and accurate Feed Identification	0	0 0 0	1 1 1	4 4 4 5 5	7 7 8 9 0	0 NUT 0 0 0	ionfoo lot and lumbir Sewagi foilet fa	d-cor 5 cold ng ins e and acilitie	Anter surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned	00000	8	2
1	33	0 0 減 001	Contr Plan Appr Ther Food	rol t food roved mome	bling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used tens provided and accurate	0	0 0	1	4	7 8 9 0 1 2		lonfoo lot and lumbir Sewagi Gilet fa Sarbag	d-cor d cold ng ins e and acilitie pe/refi	Intact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed	000000000000000000000000000000000000000	8	2
	33 34	0 0 0 0 0 0 0 0 0 0	Plan Appr Ther Food	rol t food toved mome	bing methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available	0	0 0 0	1 1 1	4: 4: 5: 5:	7 6 8 9 0 1 2 3 3		ionfoo lot and lumbir Sewage Gilet fa Sarbag	d-cor d cold ng ins e and acilitie pe/refi al faci	Intact surfaces clean Physical Facilities I water available; adequate pressure Italied; proper backflow devices I waste water properly disposed I waste water properly disposed I waste properly constructed, supplied, cleaned Use properly disposed; facilities maintained	000000000000000000000000000000000000000	0 0 0 0 0	2 1 1
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PH-2267 (Rev. 6-15)	Free food safety training cl	asses are available each mon	th at the county health department.	RDA 629
(Net: 0-15)	Please call () 6153405620	to sign-up for a class.	nun des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Best of India Establishment Number #: 605229528

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)								

quipment l'emperature							
Description	Temperature (Fahrenheit)						

Food Temperature	State of Food	Temperature (Fahrenheit
•		

Observed Violations	
Total # 4	
Repeated # ()	
34:	
)4.)7.	
37:	
43:	
53:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Best of India Establishment Number : 605229528

Comments/Other Observations	
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"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

Establishment Name: Best of India

Establishment Number : 605229528

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Best of India Establishment Number #. 605229528

Sources		
Source Type:	Source:	

Additional Comments

All critical violation items have been corrected.