



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

79

Establishment Name: Persis Biryani Indian Grill
Address: 630 S Mt. Juliet Rd Ste 310
City: Mount Juliet
Inspection Date: 11/01/2023
Time in: 12:05 PM
Time out: 01:15 PM
Risk Category: 03
Number of Seats: 96

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 sections: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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 sections: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, 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: 11/01/2023
Signature of Environmental Health Specialist: [Signature] Date: 11/01/2023

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Persis Biryani Indian Grill
 Establishment Number #: 605260986

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)
Auto-Chlor	Cl	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Avantco ric	33
Turbo air ric	35
Hoshizaki ric	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken	Cold Holding	39
Goat	Cold Holding	38
Paneer cheese	Cold Holding	38
Lamb	Cold Holding	42
Dumpling	Cold Holding	36
Lamb Vindaloo	Cooking	189
Butter chicken	Cooking	188
Fried cauliflower	Cold Holding	38
Biryani rice	Hot Holding	170
Rice	Hot Holding	166
Shrimp fried rice	Cooking	173
Hard boiled eggs	Cold Holding	37

Observed Violations

Total # 12

Repeated # 0

- 14: Knife and cutting boards used in cutting raw chicken washed and rinsed and put up on magnetic strip on wall. It was not sanitized.
- 26: Spray bottle used to clean tables is not labeled.
- 35: Several containers through out kitchen not labeled. Some are spices and some are sauces.
- 37: Several boxes stored in floor in wif. Can of coconut milk and carton of heavy cream stored on top of fresh herbs in ric.
- 39: Wet wiping cloth stored on prep table
- 41: Spoons used for cooking stored in dirty room temp water by stove
- 42: Pans stacked wet on shelf by dish machine
- 43: To go bowls turned up, stored on top shelf over prep cooler
- 45: Severely grooved cutting board on prep cooler
- 47: Inside microwave dirty
- 50: Drain pipe at hand sink is leaking on floor
- 53: Walls in prep are dirty and dust build up on vent over prep apre



Establishment Information

Establishment Name: Persis Biryani Indian Grill

Establishment Number : 605260986

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Discussed policy with pic
- 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: Employee is washing hands when changing gloves.
- 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 source info
- 10: (IN) All food received was in good condition and at the proper temperature.
- 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: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food being cooled during inspection
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.

Establishment Information

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 Name: Persis Biryani Indian Grill

Establishment Number #: 605260986

Sources

Source Type: Water Source: City

Source Type: Food Source: Restaurant Depot

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments