

Establishment Name

Inspection Date

Risk Category

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 99

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

Memphis Time in 04:30 AM AM / PM Time out 05:45: PM AM / PM City 06/11/2024 Establishment # 605263739

Embargoed 000

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

04

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for e

12	¥=in c	in compliance OUT=not in compliance NA=not applicable NO=not observed COS=co				ed		orrecte		
					Compliance Status	COS	R	WT		
	IN	OUT	NA	NO	Supervision					IN
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	6 💥
	IN	OUT	NA	NO	Employee Health				17	7 0
2	ЭXС	0			Management and food employee awareness; reporting	0	0			
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN
	IN	OUT	NA	NO	Good Hygienic Practices				18	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	9 🕸
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	۰	20	0 25
	IN	OUT	NA	NO	Proventing Contamination by Hands				2.	1 💥
6	滋	0		0	Hands clean and properly washed	0	0		2	2 0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	2	3 🕱
	_	OUT	NA	NO	Approved Source		_		ا ا	1
9	黨	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0		24	4 0
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
	IN	OUT	NA	NO	Protection from Contamination				25	
13	Ŕ	0	0		Food separated and protected	0	0	4	20	6 🙊
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7 0

**CURRY BOWL INDIAN CUISINE** 

4141 HACKS CROSS

Compliance Status						000	- 11	***
	IN	OUT	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	8	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19		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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### to control the introduction of pathoge ns, chemicals, and physical objects into foods.

PRACTICES

			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	١.
	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	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī
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	$\top$		
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	
44	10	Gloves used properly	0	0	

Signature of Person In Charge

rspect	ion	R-repeat (violation of the same code provision	)		
		Compliance Status Utensils and Equipment	COS	R	WT
	OUT				
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	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
$\Box$		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

r and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing req T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of the

06/11/2024

Date Signature of Environmental Health Specialist

\*\*\*\* 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 ) 9012229200 Please call ( to sign-up for a class.

06/11/2024

Date

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



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Establishment Name: CURRY BOWL INDIAN CUISINE

Establishment Number #: | 605263739

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.	$\neg$
Smoking observed where smoking is prohibited by the Act.	$\rightarrow$

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Three Compartment Sink	Clorox Bleach		

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Freezer	-5					
Refrigerator	41					
Freezer	-7					
Refrigerator	35					

Description	State of Food	Temperature (Fahrenheit
Fried Rice	Hot Holding	167
Raw Chicken	Cold Holding	37
Raw Shrimp	Cold Holding	37
Beef Steak	Hot Holding	141
Grilled Chicken	Cooking	167

Observed Violations									
Total # 2									
Repeated # ()									
47: Inside of refrigerator unclean.									
53: Paper present on kitchen floor.									
""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 Name: CURRY BOWL INDIAN CUISINE

Establishment Information



stablishment Number: 605263739	
omments/Other Observations	

See last page for additional comments.

<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: CURRY BOWL INDIAN CUISINE			
Establishment Number: 605263739			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
Jee last paye for additional comments.			

Establishment Information

Establishment information			
Establishment Name: CURRY BOWL INDIAN CUISINE			
Establishment Number #:	605263739		
Sources			
Sources			
Source Type:	Food	Source:	Restaurant Depot
Source Type:		Source:	
Additional Comment	s		
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