



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name: Best of India
Address: 5815 -D Charlotte Pike
City: Nashville
Inspection Date: 02/16/2023
Establishment #: 605229528
Embargoed: 4
Purpose of Inspection: Routine
Risk Category: O1
Follow-up Required: Yes
Number of Seats: 29

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 columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, 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, and Chemicals.

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 columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and 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: 02/16/2023
Signature of Environmental Health Specialist: [Signature] Date: 02/16/2023

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



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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)
High-temperature dishwasher	Heat	0	164

Equipment Temperature

Description	Temperature (Fahrenheit)
Lowboy cooler 1 (not TCS foods)	34
Reach-in cooler 1	41
Lowboy freezer 1	-1
Prep cooler 1	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken tikka masala on stove cooked 1.5 hours	Cooling	93
Lamb curry on stove	Cooking	170
Beef samosa in reach-in cooler 1	Cold Holding	43
Cucumber rita in reach-in cooler 1	Cooling	47
Chicken wing in reach-in cooler 1	Cold Holding	43
Cooked chicken in prep cooler 1	Cold Holding	40
Cooked lamb in prep cooler 1	Cold Holding	37
Boiled potatoes in prep cooler 1	Cold Holding	38
Basmati rice in rice cooker	Hot Holding	165
Cooked chicken off the grill	Cooking	183
Raw marinated chicken in walk-in cooler	Cold Holding	37
Cooked goat in walk-in cooler	Cold Holding	40
Cooked chicken in walk-in cooler	Cold Holding	39

Observed Violations

Total # 6

Repeated # 0

- 11: Observed open container of samosas with green-black growth accumulation in reach-in cooler 1. Corrective Action: Person-in-charge discarded 4lbs.
- 14: Observed employee drying dishes with a drying cloth. Corrective Action: Employee was trained, and dishes were re-washed.
- Observed whisk on clean dish rack with stuck-on food debris. Corrective Action: Person-in-charge was notified, and utensils were run through the dishwasher.
- 21: Observed cooked eggplant in walk-in cooler date marked 1/24 and cooked goat in walk-in cooler date-marked 1/25. Person-in-charge says food items were taken out of chest coolers yesterday. Corrective Action: Person-in-charge taught staff to label containers with the date when items were taken out of the freezer. Multiple food items in walk-in cooler (cooked chicken, cooked beef, cooked vegetables) do not have 24-hours date markings. Corrective Action: Person-in-charge labeled all food items cooked longer than 24-hours ago.
- 37: Observed employee drink on lowboy cooler 1 prep surface. Observed frozen peas in lowboy cooler 1 without a protective cover.
- 43: Black to-go containers are not stored inverted.
- 53: Missing and damaged ceiling tiles in kitchen prep area and womens bathroom. Excessive black-yellow substance on walk-in cooler walls and ceiling. Excessive dust on shelving in main kitchen area. Rusted shelving in walk-in cooler.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: Observed proper hand washing technique.
- 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 information.
- 10: (NO): No food received during 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed proper cooling. Temperatures recorded on report.
- 19: Observed proper hot holding. Temperatures recorded on report.
- 20: Observed proper cold holding procedures. Temperatures recorded on report.
- 22: (NA) No food held under time as a public health control.
- 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 58: Tobacco products are not sold.

***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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Sysco, Restaurant Depot, GFS

Source Type: Source:

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Additional Comments