## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100		A. C.																	
Esta	bīst	imen	t Nar		Best of India	ι							_			O Farmer's Market Food				
Establishment Name Address			5815 -D Charlotte Pike O Temporary O Seasonal																	
City					Nashville		Time in	01	1:3	0 F	M	A	M/P	M Tk	the OL	00 40 514	/ PM			
	artic	n Da	de.		02/16/202	23 Establishment #						argoe				· · / ·				
			spec		Routine	O Follow-up	O Complaint			- O Pr			<b>-</b>		Cor	nsuitation/Other				
,		egon			01	8072	03			04		,				up Required 🕱 Yes	O No Number of	Seats	29	)
		-												y repo	rted	to the Centers for Dise	ase Control and Prever		_	
				as c	ontributing facto			_								control measures to pre INTERVENTIONS	vent liness or injury.			
		(1	rk de	algnat		s (IN, OUT, NA, HO) for a	och numbered Hen	. For								ach liem as applicable. Deduct	points for category or subcat	egory.	)	
IN	in c	ompli	ance			ce NA=not applicable	NO=not observe	d COS	R		)S=co	rrecte	d on-s	site duri	ng ins	Compliance Stat	iolation of the same code provis		R	WT
	IN	ουτ	NA	NO		Supervision			_		Γ	IN	ουτ	NA	NO	Cooking and Rohesting Control For Safe			_	
	鼠	0			Person in charge pr performs duties	resent, demonstrates k	nowledge, and	0	0	5		23	0	0		Proper cooking time and temp	peratures	0	0	5
		OUT	NA	NO	Management and fo	Employee Health ood employee awarene	ss; reporting	0	0		17	0				Proper reheating procedures Ceeling and Helding, Det		0	0	•
	×	0			Proper use of restri			0	0	5					NO	a Public Her	aith Control		_	
4	IN X	OUT	NA	NO O		d Hygionic Practice ng. drinking, or tobacco		0	0	5	19	民族	0	8		Proper cooling time and temp Proper hot holding temperatu		0	0	
		0 OUT	NA	-		eyes, nose, and mouth ng Contamination by	r Hands	0	0	•	20	10	0	0	0	Proper cold holding temperat Proper date marking and disc		0	<b>0</b> 黨	5
6	黛	0		0	Hands clean and pr			0	-	5	22	-	0	×	-	Time as a public health control		0	0	
	氮	0	0	0	alternate procedure			0	0	-		IN	OUT	_	NO	Consumer Consumer advisory provided				
	IN	OUT	NA	NO		Approved Source	accessible			1	23	-	0	篇	NO	food		0	0	4
10	<u>宗</u> 0	0	0	8	Food obtained from Food received at pr	roper temperature		0	0		24	IN O	OUT	NA	NO	Highly Susceptil Pasteurized foods used; proh		0	0	5
	응	<u>漢</u> 0	×	0	Required records a	tion, safe, and unadulte vailable: shell stock tag		0	0	5	H	IN	OUT		NO	Chem		-		•
	IN	OUT	NA	NO		tion from Contamin	ation				25	0	0			Food additives: approved and		0	0	5
		<u>。</u> 実			Food separated and Food-contact surface	d protected ces: cleaned and saniti	zed	0 溪	0		26	<u>R</u>		NA	NO	Toxic substances properly ide Conformance with A		0	0	Ĵ
15	_	_			Proper disposition of served	of unsafe food, returned	food not re-		0		27	0	0	×		Compliance with variance, sp HACCP plan	ecialized process, and	0	0	5
_	_	_		-							-									
				900	a Netali Practici	es are preventive i	nessures to co			arA			_		yena	, chemicals, and physic	al objects into loods.			
				00	Inot in compliance	liance Status	COS=corre	cted o		during			IGE	•		R-repeat (violatio	n of the same code provision)	Loos		WT
	_	OUT	_		Safe F	ood and Water						0	UT			Utensils and Equip	oment			
2		0	Wate	er and	d eggs used where lice from approved s	source		0	0	2	4	5 (				nfood-contact surfaces cleana and used	able, properly designed,	0	0	1
3	-	0 001	Varia	ance o		zed processing method mperature Control	5	0	0	1	4	6 (	o v	Varewa	ashin	g facilities, installed, maintaine	rd, used, test strips	0	0	1
3	1		Prop		oling methods used;	adequate equipment for	or temperature	0	0	2	4	_	O N UT	Vonfoo	d-con	tact surfaces clean Physical Facilit		0	0	1
3	_	0	Plan	t food	properly cooked for			0				8 (	0 1			water available; adequate pre	essure	0		2
3	_		<u> </u>		thawing methods us iters provided and a			0	0	1						talled; proper backflow device waste water properly dispose		0	0	2
		OUT			Food	Identification			_		-	1				s: properly constructed, suppl		Ō	0	1
3			Food	i prop		container; required rec		0	0	1		-	-	-		use properly disposed; facilitie		0	0	1
3	_	OUT	Inse	cts. ro	dents, and animals	f Food Contamination	'n	0	0	2	-					lities installed, maintained, an ntilation and lighting; designat		0	0	1
3	-	-				ng food preparation, sto	rane & disnlay	0	0	1	F	-	UT			Administrative it		-	-	-
3	_				leanliness	groot proportional, or	noge a angles	0	0	1	5		_	Sument	perm	nit posted		0	0	
3	_				ths; properly used a ruits and vegetables			0	0	1	5	6 (	0	Aost re	cent	inspection posted Compliance Stat	tus	0	0	WT
		OUT			Proper	Use of Utensils				_						Non-Smokers Pr	otection Act			
4	_				nsils; properly stored quipment and lineos	d s; properly stored, dried	handled	8	8		5	7				with TN Non-Smoker Protection ducts offered for sale	on Act	1×	8	0
- 4	3	200	Sing	le-use	/single-service artic	les; properly stored, us		0	0	1		ġ _				oducts are sold, NSPA survey	completed	ŏ		Ť
4					ed properly				0											
	ce es	tablis	hmer	t perm	nit. Items identified as	constituting imminent he	alth hazards shall be	e corre	cted i	mmed	iately	or op	matio	ns shall	cease	Repeated violation of an identic e. You are required to post the fo	od service establishment perm	it in a c	consp	icuous
mare repo	t. T.	nd po	К			rt in a conspicuous man 4-708, 68-14-709, 68-14-71				t a he	aring a		-	Λ		iling a written request with the Co	ommissioner within ten (10) day	s of the	date	of this
	1	1	$\Box$	C			02/1	6/2	023	3		2	Y.	he	T	Larber		02/1	.6/2	2023
Sigr	natur	re of	Pers	ion In	Charge				[	Date	Si	gnatu	re of	Envir	onme	ental Health Specialist				Date
							7									ealth/article/eh-foodservic	e ****			
PH-2	267	(Rev.	6-15)	)			training classes call (									nty health department. p for a class.			R	DA 629

PH-2267 (Rev. 6-15)	Free food safety training cla		nth at the county health department.	RDA 62
(19220) (1001. 0-10)	Please call (	) 6153405620	to sign-up for a class.	n De ca

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



#### Establishment Information

Establishment Name: Best of India Establishment Number #: 605229528

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

Chicken tikka masala on stove cooked 1.5 hoursCooliLamb curry on stoveCookBeef samosa in reach-in cooler 1ColdCucumber rita in reach-in cooler 1CooliChicken wing in reach-in cooler 1ColdCooked chicken in prep cooler 1Cold	ing 93 king 1 I Holding 43	70 3 7 3
Lamb curry on stoveCookBeef samosa in reach-in cooler 1ColdCucumber rita in reach-in cooler 1CooliChicken wing in reach-in cooler 1ColdCooked chicken in prep cooler 1Cold	king 1 I Holding 4 Iing 4 I Holding 4	70 3 7 3
Beef samosa in reach-in cooler 1ColdCucumber rita in reach-in cooler 1CooliChicken wing in reach-in cooler 1ColdCooked chicken in prep cooler 1Cold	I Holding 4 ing 4 Holding 4	3 7 3
Cucumber rita in reach-in cooler 1CooliChicken wing in reach-in cooler 1ColdCooked chicken in prep cooler 1Cold	ing 4 Holding 4	7 3
Chicken wing in reach-in cooler 1ColdCooked chicken in prep cooler 1Cold	Holding 4	3
Cooked chicken in prep cooler 1 Cold	J	
	Holding 4	0
Cooked lamb in prep cooler 1 Cold		
	I Holding 3	7
Boiled potatoes in prep cooler 1 Cold	Holding 3	8
Basmati rice in rice cooker Hot H	Holding 1	65
Cooked chicken off the grill Cook	king 18	83
Raw marinated chicken in walk-in cooler Cold	Holding 3	7
Cooked goat in walk-in cooler Cold	Holding 4	0
Cooked chicken in walk-in cooler Cold	Holding 3	9

#### Observed Violations

Total # 6

Repeated # ()

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.

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

# Additional Comments