# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Carlos and																	
Esta	blisł	nem	t Nar		Persian Flame					Tur	n of l	Establi	iehmu	Farmer's Market Food Unit     @ Permanent O Mobile			
Add	ess				118 Ten Oaks Dr E					1.33	Je ui	CSIGUI	ISH II H	O Temporary O Seasonal			/
City					Hendersonville	n 01	L:0	QF	PM	A	M/P	мті	me o	ut 01:35: PM AM / PM			
Insp		- 0	da.		12/22/2021 Establishment # 6053086				Emba								
			spect		Routine O Follow-up O Complain				elimin		-		0.000	nsultation/Other			
					01 122 03			04	Quarter.	an y							
юзк	Cat	egor R	·	act		e beha	vior		ast c	omn	nonh			up Required O Yes 🔣 No Number of S d to the Centers for Disease Control and Preven			
				as c	ontributing factors in foodborne illness outbrea			_									
		(11	rk de	algnat	FOODBORNE ILLNESS R led compliance status (IK, OUT, HA, HO) for each aumbered its									INTERVENTIONS ach liem as applicable. Deduct points for category or subcate	gory.)		
IN	in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not obser				)S=co	rrecte	d on-s	site duri	ing ins	spection R=repeat (violation of the same code provision			
	IN	OUT	NA	NO	Compliance Status Supervisien	1005	ĸ	WT	H	IN	олт	NA	NO	Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WI
1	黨	0			Person in charge present, demonstrates knowledge, and	0	0	5	40					Control For Safety (TCS) Foods	~		
	IN	OUT	NA	NO	Employee Health					00			蓋	Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
	区区	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as			
		-	NA	NO	Good Hygienic Practices	Ť	-	_	18	0	0	0	33	Public Health Control Proper cooling time and temperature	0	ा	_
		00			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5		0 देखें	0	0	X	Proper hot holding temperatures Proper cold holding temperatures	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands					õ			0	Proper date marking and disposition	ŏ	ŏ	5
-	0	0			Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0		5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	0	0	0	×	alternate procedures followed	0	0	_		_	OUT	NA	NO			=	
	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source			-	23		0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
		0	0	5	Food obtained from approved source Food received at proper temperature	+ 8	0			IN	OUT	-	NO				
11	×	0		~	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	٥	5
	0	0	×	0	destruction	0	0			IN	OUT		NO	Chemicals			
		001	NA	NO	Protection from Contamination Food separated and protected	0	0	4	25	<b>0</b> 夏	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
		0			Food-contact surfaces: cleaned and sanitized	0	_					NA	10000	Conformance with Approved Procedures			
15	2	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	int:	oduc	tion	of	atho	geni	, chemicals, and physical objects into foods.			
						GOO						8					
	_			00	T=not in compliance COS=cor Compliance Status			WT	; inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	_	001	Past	euríze	Safe Feed and Water d eggs used where required	0	0	1			UT	ood a	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,			
2	)	0	Wate	r and	ice from approved source abtained for specialized processing methods	0	0 0	2	4	5				and used	•	0	1
3	_	OUT	varie	ince c	Food Temperature Control				4	6	<u> </u>	Narew	ashin	g facilities, installed, maintained, used, test strips	٥	0	1
3	1	o	Prop		oling methods used; adequate equipment for temperature	0	0	2	4	_	O N UT	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
3	_		Plant	food	properly cooked for hot holding	0	0		4	8	0 1			f water available; adequate pressure	0		2
3	_		<u> </u>		thawing methods used eters provided and accurate	0	00	1	4	_	_			stalled; proper backflow devices		0	2
		OUT			Food Identification	Ť	-	_		_	-			es: properly constructed, supplied, cleaned		ŏ	1
3	5	0	Food	l prop	erly labeled; original container; required records available	0	0	1	5	2	•	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Food Contamination				5		-			lities installed, maintained, and clean		0	1
3	-	0	Insec	as, ro	dents, and animals not present	0	0	2	5	-	-	Adequa	ne ve	entilation and lighting; designated areas used	0	0	1
3					ation prevented during food preparation, storage & display	0	0	1			UT			Administrative items			
3		-	-		leanliness ths: properly used and stored	0	0	1	5	_	-		-	nit posted inspection posted	0	읭	0
4		-	Was	hing f	ruits and vegetables		0			-	_			Compliance Status	YES		WT
-41	_	OUT	in-us	e ute	Proper Use of Utensils nsils; properly stored	0	0	1	5		-	Compli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	231	ा	-
4	_	0	Uten	sils, e	quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0		1	5	8		lopacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
4					ed property		ŏ		Ľ	-	14		pi	and and the state of an end of the second	-	-	
														Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permit			
				most		right to r	eques							e. You are required to post the lood service escapitoment permit filing a written request with the Commissioner within ten (10) days			
	- (***	Ŧ	K	5				1		(	1	n	1	Plan		2/2	001
Size	U		Deer	on le	Charge 12/	22/2		Date	Cir	X	Ľ'		V	ental Health Specialist	_2/2	212	2021 Date
Sigr	atu	eor	reis	on m	**** Additional food safety information ca	in be fo											0408

PH-2267 (Rev. 6-15)	Free food safety training cla		th at the county health department.	RDA 629
	Please call (	) 6152061100	to sign-up for a class.	10-1020

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



#### Establishment Information

. .

Establishment Name: Persian Flame Establishment Number #: 605308635

ISPA Survey – To be completed if #57 is "No"	
ope-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-one (21) years of age or older.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
dishwasher	not set up									

Equipment l'emperature							
Description	Temperature (Fahrenheit)						

Description	State of Food	Temperature ( Fahrenheit

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



#### Establishment Information

Establishment Name: Persian Flame

Establishment Number: 605308635

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: no food prep
- 7: no food prep
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: food from approved source
- 10: (NO): No food received during inspection.
- 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: (NO) No TCS foods are being held cold during the inspection.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 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:
- 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.

# Establishment Information

Establishment Name: Persian Flame

Establishment Number: 605308635

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Persian Flame Establishment Number #. 605308635

Sources			
Source Type:	Food	Source:	sam's, restaurant depot, kroger
Source Type:	Water	Source:	city water
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments