

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



Establishment Information

Establishment Name: Woodlands Indian Cuisine
Establishment Number #: 605186996

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)
Low-temperature dishwasher 3 compartment sink	Chlorine Chlorine	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler 1	40
Prep cooler 2	28
Walk-in cooler	37
Sauce cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Diced tomato in prep cooler 1	Cold Holding	37
Tikka sauce in prep cooler 1 (Prepped 30 min ago)	Cooling	52
Onion sauce base	Cooling	108
lentil and tomato in Prep cooler 2	Cold Holding	35
Rice in warmer	Hot Holding	170
Hariyali veg curry on steam table	Hot Holding	137
Mushroom masala on steam table	Hot Holding	155
Sambar soup in line warmer	Hot Holding	153
Samosa in walk-in cooler	Cold Holding	39
Fried onion in walk-in cooler	Cold Holding	38

Observed Violations

Total # 9

Repeated # 0

18: Tikka sauce stored in large plastic container in reach-in cooler 1 is reading 53F. Sauce was cooked yesterday, and will be reheated. Corrective Action: PIC was trained to separate cooked foods into smaller containers when cooling at room temperature. Employees poured the sauce into smaller containers, and let the sauce cool in the walk-in cooler.

19: Samba soup in hot well is reading 129F. Corrective Action: PIC re-heated soup to 165F, and held the soup at 135F for hot-holding.

20: Samosa in reach-in cooler 1 reading 48F. Samosa was cooked yesterday. Corrective Action: Embargoed 5lbs.

21: Chickpeas and korma cooked yesterday in walk-in cooler do not have date markings. Corrective Action: Employees created labels for both food items.

26: Non-commercial pesticide stored under prep table near prep cooler 1. Corrective Action: PIC was trained, and threw away the pesticide.

37: Cooked tikka sauce cooling in a pot directly on the floor in front of grill. Containers of chickpeas stored directly on the floor behind prep cooler 1. Several containers of tikka sauce stored directly on the floor in walk-in cooler.

42: Observed wet nesting of metal containers in clean dish storage. Observed clean plastic containers stacked together while wet on drying rack.

43: To-go containers stored beside spice cooler are not inverted.

47: Shelves in walk-in cooler have excessive debris and dark substance accumulation.

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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: (NO) No workers present during inspection.
- 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.
- 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.
- 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.
- 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.

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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:	Source:
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Additional Comments