

Establishment Name

Inspection Date

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Woodlands Indian Cuisine Remanent O Mobile Type of Establishment 3415 W. End Ave., STE 101-B

O Temporary O Seasonal

Nashville Time in 11:30; AM AM / PM Time out 12:45; PM AM / PM City 09/26/2022 Establishment # 605186996

Embargoed 5

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

Number of Seats 60 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	⊃S =cor	recte	d
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision					IN	I
1	×	0	Person in charge present, demonstrates knowledge, and performs duties		0	0	5	16	0	ł	
	IN	OUT	NA	NO	Employee Health				17	0	t
2	300	0			Management and food employee awareness; reporting OO					t	
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	Ī
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0	Ī
	IN	OUT	NA	NO	Preventing Contamination by Hands			21	0	T	
6	黨	0		0	Hands clean and properly washed	0	0		22	0	Ī
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	ļ
8	-	0			alternate procedures followed	0	0	2		IN	ŧ
0	(A)	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	-	_	_ Z	23	0	ı
9	300	0	Nen.	NO	Food obtained from approved source	0	0		ш	IN	t
10	0	ŏ	0	3	Food received at proper temperature	ŏ	ŏ				ŧ
11	S	ŏ	_	~	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	ı
	~	Brazila de consede con lablos de la tenda transcripto		1	ш		t				
12	0	0	×	0	destruction	0	0			IN	I
	IN	OUT	NA	NO	Protection from Contamination				25	0	Ι
13	Ä	0	0		Food separated and protected	0	0	4	26	0	Ι
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	I
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	Ī

	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	X	0	0	Proper cooling time and temperature	0	0	
19	0	120	0	0	Proper hot holding temperatures	0	0	
20	0	- X	0		Proper cold holding temperatures	0	0	5
21	0	24	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25		0	3%		Food additives: approved and properly used	0	0	5
26	0	黨			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

. PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	٧
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	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	г
34	0	Thermometers provided and accurate	0	0	т
	OUT	Food Identification	1	_	۰
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Т
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43		Single-use/single-service articles; properly stored, used	0	0	г
44		Gloves used properly	0	0	

Signature of Person In Charge

		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
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	100	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	0	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	۰
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	180	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

cuous manner. You have the right to request a l en (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

> 09/26/2022 Date

**** 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) 6153405620 Please call (to sign-up for a class.

09/26/2022

Date

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 inflitrating into areas where smoking is prohibited.					
Smoking observed where smoking is prohibited by the Act.					

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Low-temperature dishwasher	Chlorine						
3 compartment sink	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		

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Woodlands Indian Cuisine				
Establishment Number: 605186996				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

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Establishment Name: Woodlands Indian Cuisine							
Establishment Number #: 605186996							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							