TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ALC: NO.								^									
Establishment Name							-				Farmer's Market Food Unit W Permanent O Mobile	\mathbf{F}	K				
Address 5815 -D Charlotte Pike								_	Typ	xe of I	Establi	shme	O Temporary O Seasonal				
Address						12	··2	0 F	PM			и т.		а 01:40: PM_ Ам/РМ			
City Time in							2			_			me or	A 01.40,111 AM/PM			
		on Da			05/14/2024 Establishment # 60522952			-	Emba		d L			[
Pur	rpose	of In	spect	tion	Routine O Follow-up O Complain	t		O Pro	elimin	ary		C	Cor	sultation/Other		~~~	
Ris	k Ca	tegor		-	O1 302 O3			04	-					up Required O Yes 罠 No Number of		29	
					ors are food preparation practices and employee ontributing factors in foodborne illness outbreat										ntion		
					FOODBORNE ILLNESS R												
IN	¥⊨in c	(C) compli		algina	ed compliance status (IN, OUT, NA, NO) for each numbered ite OUT=not in compliance NA=not applicable NO=not observ		Reis							pection R*repeat (violation of the same code provide			
_	_	_	_	_	Compliance Status	cos	R		Ĩ					Compliance Status		R	WT
		_	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		嵩				Proper cooking time and temperatures	0	0	5
2		OUT	NA	NO	Employee Health Management and food employee awareness; reporting	0			17	篆		0		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	•
3	黨		1		Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
_			NA	1114	Good Hygienic Practices					×		0	-	Proper cooling time and temperature Proper hot holding temperatures	0	2	
4	黨	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5	20	X	0	0	0	Proper cold holding temperatures Proper cold holding temperatures	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	Ő	X	Õ	0	Proper date marking and disposition	Õ	Ō	ə
6	义				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	
7	鬣		-	0	alternate procedures followed	0	0			IN	OUT	NA	NO	Consumer Advisory			
8		0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source	0				IN	OUT	NA	NO	Highly Susceptible Populations			
10	0	8	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	80		Pasteurized foods used; prohibited foods not offered	0	0	5
12		ŏ	×	0	Required records available: shell stock tags, parasite	ŏ	ŏ		H	IN	OUT	NA	NO	Chemicais			
			NA	-	Protection from Contamination	-	-	-	25	0	0			Food additives: approved and properly used	0	0	
	X	0	0		Food separated and protected		0		26	Ř	0		·	Toxic substances properly identified, stored, used	0	ŏ	5
		0	0	l	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	٥	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
						GOO	DR	ETAI	LPR	ACT	TICE	8	-				
				00	Tenot in compliance COSecon	ected o	n-site	during						R-repeat (violation of the same code provision)			
_		OUT			Compliance Status Safe Food and Water	COS	R	WT			UT			Compliance Status Utensils and Equipment	COS	R	WT
	28	0	Past		d eggs used where required	0	0	1	4		_	ood ar	nd no	nfood-contact surfaces cleanable, properly designed,	0	0	1
_	29 30				ice from approved source attained for specialized processing methods	8	0	2	F	-	- c			and used	ľ		•
		OUT			Food Temperature Control				4	6	0 V	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
2	31	0			oling methods used; adequate equipment for temperature	0	0	2	4	_	0	lonfoo	d-cor	tact surfaces clean	0	0	1
-	32	0	contr			-											2
_	33		Plant	t food	properly cooked for hot holding	0	0	1	4			ict and	t cold	Physical Facilities water available: adequate pressure	0	0	2
:	-	0	Appr	oved	properly cooked for hot holding thawing methods used	8	0	1	4	8	0 0	Numbir	ng ins	water available; adequate pressure talled; proper backflow devices	_	0	
	34	0	Appr Ther	oved	thawing methods used eters provided and accurate	_			4	8 9 0		Numbir Sewagi	ng ins e and	water available; adequate pressure talled; proper backflow devices waste water properly disposed	0	0	2
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
1192201 (Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	nor de

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Best of India Establishment Number #: 605229528

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-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.	
arage 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)				
High-temperature dishwasher	Heat		162				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler 1	40				
Reach-in cooler	33				
Walk-in cooler	40				
Chest freezer	5				

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Cabbage baji on buffet steam table	Hot Holding	137			
Dal makhani on buffet steam table	Hot Holding	143			
Diced cantaloupe on buffet ice table	Cold Holding	41			
Yogurt dressing on buffet ice table	Cold Holding	37			
Cooked lamb in prep cooler 1	Cold Holding	39			
cooked spinach in prep cooler 1	Cold Holding	37			
Cooked chicken tikka masala on stove	Hot Holding	155			
Basmati rice in rice warmer	Hot Holding	147			
Cooked lamb in reach-in cooler	Cold Holding	38			
Cooked goat in reach-in cooler	Cold Holding	40			
Cooked spinach in walk-in cooler	Cold Holding	39			
Chicken cooked 30 minutes ago resting on counter	Cooling	153			

Observed Violations

Total # 4

Repeated # 0

11: Observed cucumbers in walk-in cooler ith visible mold. Corrective Action: Embargoed 2 lbs.

21: Observed container of cooked chicken made 2 days ago labeled as "lamb 4/7" and container of goat dated 4/16 in reach-in cooler 1. Container of goat was taken from freezer 3 days ago. Corrective Action: Person in charge trained staff in proper cook, freeze, and thaw dating.

37: Employee medicines stored above lowboy cooler prep surface.

53: Missing, damaged, and browned ceiling tiles in main kitchen prep area.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Best of India

Establishment Number : 605229528

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 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 employees washing their hands at appropriate times and with correct 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.
- 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: Person in charge demonstrated knowledge of proper cooking times.

17: (IN) All TCS foods are properly reheated for hot holding. Person in charge demonstrated knowledge of proper reheating temperatures and procedures.

- 18: Proper cooling time and temperatures were not observed during the time of inspection.
- 19: Observed proper hot holding. Temperatures recorded on report.
- 20: Observed proper cold holding temperatures. 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

Food	Source:	Sysco, GFS, Restaurant Depot
Water	Source:	Metro
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments