### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contra Co	100		A. C.														
Eet	ahlie	hmen	t Nar		Persis Biryani Indian Grill									O Fermer's Market Food Unit ent ◎ Permanent O Mobile			
	dress		14 1 1401		630 S Mt. Juliet Rd Ste 310		_		_	Ту	pe of I	Establi	ishme	O Temporary O Seasonal			
Cit		,			Mount Juliet	- O´	1 · 1	2 F	PM			и та	ma 0	ut 01:25; PM AM / PM			
		-			05/02/2023 Establishment # 60526098	_	<u> </u>			_			me o	<u></u>			
		on Da of In			ORoutine Pollow-up OComplain			– O Pr			d C			nsultation/Other			
						t.			eamir	ary						96	
Ris	k Ca	tegor, R			O1 X2 O3 ors are food preparation practices and employee	beh	vior	04 8 mk	ost c	omin	nonh			up Required O Yes 🕱 No Number of S to the Centers for Disease Control and Preven		30	
				as c	ontributing factors in foodborne illness outbreat			_				_					
		(14	urik de	algaet	FOODBORNE ILLNESS R led compliance status (IH, OUT, NA, NO) for each numbered lie										egory.	1	
17	N≑in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status		1.6		)S=∞	rrecte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provisi			14/7
	IN	OUT	NA	NO	Supervision	cos	R	WI	H	IN	олт	NA	NO	Compliance Status Cooking and Reheating of Time/Temperature	COS	ĸ	
1	8	0	-		Person in charge present, demonstrates knowledge, and	0	0	5	16	1		0		Control For Safety (TCS) Foods Proper cocking time and temperatures			
_			NA	NO	Employee Health					õ		ŏ		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	ŏ	5
23	区区	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
-			NA	NO	Good Hygienic Practices	-	-	-	18	X	0	0		Proper cooling time and temperature	0		_
4	훞	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5			8	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	0	-
6	IN	OUT	NA	NO	Preventing Contamination by Hands Hands clean and properly washed				21	12		Ó	0	Proper date marking and disposition	ŏ	ŏ	5
7	直截	_	0	0	No bare hand contact with ready-to-eat foods or approved	6	0	5	22		0	×	-	Time as a public health control: procedures and records	0	0	
8	X	0	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9		OUT	NA	NO	Approved Source Food obtained from approved source	0	0		F	IN	OUT		NO	food Highly Susceptible Populations	Ť	-	-
10	0 ※	0	0	2	Food received at proper temperature Food in good condition, safe, and unadulterated	8		5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		ō	×	0	Required records available: shell stock tags, parasite destruction	ō	ō			IN	OUT	NA	NO	Chemicais			
				NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	्र	5
13	夏夏	0 0	8		Food separated and protected Food-contact surfaces: cleaned and sanitized		00		26	<u>実</u> IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
	X			·	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			arA					gena	, chemicals, and physical objects into foods.			
				00	T=not in compliance COS=corr	ected o	n-site	during				3		R-repeat (violation of the same code provision)			
		OUT			Compliance Status Safe Food and Water	COS	R	WT		0	TUK			Compliance Status Utensils and Equipment	cos	R	WT
_	28 29				d eggs used where required lice from approved source	8	00	1	4	5				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
	30		Varia		btained for specialized processing methods Feed Temperature Control	Ŏ	ŏ	Ĩ	4	6	- 1			g facilities, installed, maintained, used, test strips	0	0	1
	31	0	Prop		oling methods used; adequate equipment for temperature	0	0	2	4	_		lonfoo	d-cor	ntact surfaces clean	0	0	1
	32	-	contr Plan		properly cooked for hot holding	-	0		4	_	NUT O ⊦	lot and	1 cold	Physical Facilities water available; adequate pressure	0	0	2
	33	0	Appr	roved	thawing methods used	0	0	1		_	O F	Numbi	ng ins	stalled; proper backflow devices	0	0	2
	34	OUT		-nome	eters provided and accurate Food Identification	0	0	1	5		-			waste water properly disposed is: properly constructed, supplied, cleaned	0	0	2
;	35		Food	d prop	erly labeled; original container; required records available	0	0	1	5		-	-	·	use properly disposed; facilities maintained	0	0	1
_		OUT	laco		Prevention of Food Contamination				5	-				lities installed, maintained, and clean	-	2	1
	36				dents, and animals not present	0	0	2	F	-	-	vaeque	ne ve	ntilation and lighting, designated areas used	0	0	1
	37				ation prevented during food preparation, storage & display	0	0	1			NT			Administrative items			
	38				leanliness ths; properly used and stored	0	00							nit posted inspection posted	00	8	0
	39	0				0	0	1		_	_		_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
	40	0		hing f	ruits and vegetables	-											
	40 41	0 001	Was In-us	e ute	Proper Use of Utensils nsils; properly stored		0			7				with TN Non-Smoker Protection Act	X	0	
-	40	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Was In-us Uten	se ute isils, e	Proper Use of Utensils	0	0	1	5	7 8 9		obacc	o pro		)) 0 0	0	0
-	40 41 42	0 U 2 2 2 3	Was In-us Uten Sing	se ute sils, e le-use	Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled	0		1	5	8		obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0	0	0
Fail	40 41 42 43 44		Was In-us Uten Sing Glov	se ute sils, e le-use ves us y viole	Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used		000	1 1 1	5 5	8	T N ablish	tobacc tobac	o pro co pr	with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc	0 0	0 0	
Fail	40 41 42 43 44 ure to vice e	O OUT 刻道 Stablin o corre	Was In-us Uten Sing Glov ect an	se ute sils, e le-use ves us y viole nt perm most	Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled visingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspe nit, items identified as constituting imminent health hazards shall i recent inspection report in a conspicuous manner. You have the ri	O O O O O O O	O O O of you seted i	1 1 1	5 5 servic	8 9 x est or op	ablish	obacc tobac	o pro co pro ermit.	with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permi	O O	0 0	cuous
Fail	40 41 42 43 44 ure to vice e	O OUT 刻道 Stablin o corre	Was In-us Uten Sing Glov ect an	se ute sils, e le-use ves us y viole nt perm most	Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled Vsingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspe sit, items identified as constituting imminent health hazards shall i recent inspection report in a conspicuous manner. You have the ri 14-703, 61-14-705, 51-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-	O O O o o o o o o o o o o o o o o o o o	0 0 0 f you cted i eques -320.	1 1 food a he	5 5 servic	8 9 x est or op	ablish	obacc tobac	o pro co pro ermit.	with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permi lling a written request with the Commissioner within ten (10) days	O O t in a c	O O onspi date	cuous of this
Fail seri mar rep	40 41 42 43 44 ure to vice e		Was In-us Uten Sing Glov ect an sectio	se ute sils, e le-use ves us n perm most ns 68-	Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled Vsingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspe sit, items identified as constituting imminent health hazards shall i recent inspection report in a conspicuous manner. You have the ri 14-703, 61-14-705, 51-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-	O O O O O O O	0 0 0 0 0 0 0 0 0 0 2 0 2 0 2	1 1 food a he	5 5 servic	8 9 x est or op	ablish		o pro co pr ermit. I ceas rt by f	with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permi lling a written request with the Commissioner within ten (10) days	O O	O O onspi date	cuous of this

PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mon	RDA 629	
(Nev. 0-10)	Please call (	) 6154445325	to sign-up for a class.	101025

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



#### Establishment Information

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Establishment Name: Persis Biryani Indian Grill Establishment Number #: 605260986

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)						

quipment l'emperature						
Description	Temperature (Fahrenheit)					
	1					

ood Temperature	State of Food	Temperature ( Fahrenheit

Observed Violations	
total # 10	
lepeated # ()	
4:	
5:	
6:	
7:	
1:	
2:	
3:	
5:	
7:	
3:	

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

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



### Establishment Information

Establishment Name: Persis Biryani Indian Grill Establishment Number : 605260986

Comments/Other Observations
1: 2: 3: 4: 5: 6: 7: Item corrected. Employee was coached about wearing gloves when handling rte foods. Obsereved employee to wear gloves and change them as needed with hand washing
2:
3:
4:
5:
6:
7: Item corrected. Employee was coached about wearing gloves when handling rte foods. Obsereved employee to wear
gioves and change them as needed with hand washing.
9:
12.
13.
15.
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17.
18:
19:
8:       9:         9:       10:         11:       12:         13:       14:         14:       15:         16:       17:         17:       18:         19:       20:         20:       21:         22:       23:         24:       25:
21:
22:
23:
24:
25:
26: Item corrected. Bottle labeled
27: 57:
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: Persis Biryani Indian Grill Establishment Number : 605260986

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Persis Biryani Indian Grill Establishment Number #: 605260986

Sources		
Source Type:	Source:	
Additional Comments		

See routine inspection for comments