TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTARI ISUMENT INSPECTION REPORT

13	AGRIK	10	" [現		FOOD SERVICE ESTA		101		-	•••	100	F L V						
1		100	E)															
	ALC: N	1111	ib.													ſ		
					Curry House									O Farmer's Market Food Unit	8			
Est	abisł	nem	t Nar							Ту	pe of	Establ	ishme	ent Permanent O Mobile				
Address 669 President Pl										O Temporary O Seasonal								
City	,				Smyrna Time in	02	2:1	5 F	РΜ	A	M/P	M Ti	me o	ut 03:05; PM АМ/РМ				
Inc		n Da			03/20/2024 Establishment # 60524907				Emb									
											ea -						_	
			spect	tion	Routine O Follow-up O Complaint				elimir	iary				nsultation/Other			64	
Ris	k Cat	egon	-	ant.	01 X2 03 ors are food preparation practices and employee	habs		04		-	nonl			up Required 🗮 Yes O No	Number of S		04	-
L					ontributing factors in foodborne illness outbreak													
					FOODBORNE ILLNESS RI													
				algnat	ed compliance status (IN, OUT, NA, NO) for each numbered liter		Rel 1											
- 10	Pinc	ompili	nce		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	cos	R)\$=co	mecte	id on-	site dur	ing ins	spection R=repeat (violation of th Compliance Status			R	WT
	IN	оит	NA	NO	Supervision									Cooking and Reheating of Time/				
-					Person in charge present, demonstrates knowledge, and			_		IN	00	T NA	NO	Control For Safety (TCS)				
1	嵩	0			performs duties	0	0	5		0				Proper cooking time and temperatures		00	0	5
-			NA	NO	Employee Health	0			17	0	22	0	0	Proper reheating procedures for hot hok	-	0	0	Ľ
3	X	-			Management and food employee awareness: reporting Proper use of restriction and exclusion	ŏ	0	5		IN	out	T NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
Ĵ		-	NA	NO	Good Hygienic Practices	- U	-	_	12		0	0	0	Proper cooling time and temperature	я	0		
4	20		-		Proper eating, tasting, drinking, or tobacco use	0	0			12		_		Proper too holding temperatures		ŏ		
5		õ			No discharge from eyes, nose, and mouth		õ	5	20	23	Ō	0	_	Proper cold holding temperatures		0	0	5
			NA		Preventing Contamination by Hands				21	12	0	0	0	Proper date marking and disposition		0	0	l .
6	_	窝			Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	_	0	5	22	12	0	0	0	Time as a public health control: procedu	es and records	0	0	
7	0	22	0	0	alternate procedures followed	0	0	ľ		IN	ou	T NA	NO	Consumer Advisory				
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	麗		Consumer advisory provided for raw and	undercooked	0	0	4
9	高		NA	NO	Approved Source Food obtained from approved source	0	0			IN	out		NO	food Highly Susceptible Popula	tions	-	-	
			0	-	Food received at proper temperature		ŏ			-	-							
		23			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	23		Pasteurized foods used; prohibited foods	not offered	0	0	5
12	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	out	T NA	NO	Chemicals				
			NA	NO	Protection from Contamination			_	25	0	0			Food additives: approved and properly u	sed	0	0	6
13	X	0	0		Food separated and protected		0		26	威		_		Toxic substances properly identified, sto		0	0	Ľ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	00	T NA						
15	2	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	122		Compliance with variance, specialized p HACCP plan	ocess, and	0	0	5
				_				_	_				_					
L				Goo	d Retail Practices are preventive measures to co	ontro	l the	intr	oduc	tio	n of	patho	gens	s, chemicals, and physical object	into foods.			
						600						8						
				00	T=not in compliance COS=corre Compliance Status	ected o	R R	during	2 inspe	iction				R-repeat (violation of the san Compliance Status		008	R	WT
		OUT			Safe Food and Water						TUC			Utensils and Equipment			~	
	8				d eggs used where required	0	0	1			_	Food a	nd no	onfood-contact surfaces cleanable, proper	ly designed,	0	0	1
	9				lice from approved source	0	0	2	ĽĽ	→	<u> </u>	constru	icted,	, and used		_	~	Ľ.
Ľ	10	001	varia	ince c	bitained for specialized processing methods Food Temperature Control	10	0	-	4	6	٥ŀ	Warew	ashin	ng facilities, installed, maintained, used, te	st strips	0	0	1
Ε.			Prop	er coo	bling methods used; adequate equipment for temperature				4	7	0	Nonfoo	d-cor	ntact surfaces clean		0	0	1
Ľ	И	86	contr	lo		0	0	2		(TUC			Physical Facilities				
	2				properly cooked for hot holding		0	1		_	-			d water available; adequate pressure		0		2
	3				thawing methods used	0	0	1	4		_	_		stalled; proper backflow devices			0	2
H,	14	OUT	men	nome	Food Identification	0	0	1	5					d waste water properly disposed es: properly constructed, supplied, cleane	d	0	0	2
	15		Food	i prop	erly labeled; original container; required records available	0	0	1		_				use properly disposed; facilities maintaine		0	0	1
H	-	OUT		1.00	Prevention of Feed Contamination	-	<u> </u>	-		_	-		-	lities installed, maintained, and clean		-	0	1
F,	6	-	Incor	de se	dents, and animals not present	0	0	2		-	-			entilation and lighting; designated areas ut	and land	0	0	1
L.'	~	~	11966	AB, 10	vents, and annuals not present	1	12	-	Ľ	1	~ ľ	media	and All	entration and ignority, designated areas of	854 E	-	~	1

40	0	Washing truits and vegetables	0	0	1	11	Compliance Status		YES	N WT	
	OUT					1 Г		Non-Smokers Protection Act			1
41	12	In-use utensils; properly stored	0	0	1	1 E	57	Compliance with TN Non-Smoker Protection Act		2	1
42		Utensils, equipment and linens; properly stored, dried, handled	0		1	ТE	58	Tobacco products offered for sale	0	5 0	L
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 E	59	If tobacco products are sold, NSPA survey completed	0	5	1
44	0	Gloves used properly	0	0	1	1 -					_
manner	service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-708, 68-14-708, 68-14-719, 68-14-715, 68-14-716, 4-5-320.										
	03/20/2024 03/20/2024 03/20/2024										
Signatu	re of	Person in Charge		0	Date	1	Signature (I Environments Healt Operalist		Date	2
	**** Additional food safety information can be found on our website. http://th.gov/bealth/article/eb-foodservice ****										

OUT

55 O Current permit posted 56 O Most recent inspection posted

Administrative items

Compliance Status

0 1

0 0 1

0 0 1

001

0

Additional food safety information can be found on our websit	e, http://tn.gov/health/article/eh-foodservic	e
Free food safety training classes are available each n	month at the county health department.	
Please call () 6158987889	to sign-up for a class.	

37

38

39

40

O Personal cleanliness

O Wiping cloths; properly used and stored

O Washing fruits and vegetables

X Contamination prevented during food preparation, storage & display

RDA 629

00

YES NO WT

0

SCORE

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Curry House Establishment Number # 605249077

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-Brooking" 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)						
3 comp sink not set up Dish machine	CI CI	100							

Equipment Temperature							
Decoription	Temperature (Fahrenheit)						
Walk in cooler	38						
Reach in cooler	40						

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Cooked rice sitting out unattended 1 hr	Cooling	100					
Cooked curry chicken sitting out 1 hr	Cooling	115					
Rice in microwave reheated 5 mins ago	Reheating	90					
Rice steam pot	Hot Holding	150					
Vegetable rolls	Thawing	30					
Chicken mixture make line cooler	Cold Holding	40					
Yellow chicken mixture make line cooler	Cold Holding	39					
Raw chicken wic	Cold Holding	39					
Cooked curry chicken wic	Cold Holding	42					
Rice buffet tphc 3 hrs	Hot Holding	100					
Yellow chicken mixture buffet tphc 3 hrs	Hot Holding	95					
Cucumber salad with sliced tomatoes tphc 3 hrs	Cold Holding	45					
Cooked chicken wings ric	Cold Holding	40					

Total # 8

Repeated # 0

6: Observed employee come back inside from outdoor walk in cooler and handle clean dishes without washing hands first. Numerous tasks were changed throughout the kitchen and did not observe anyone washing their hands. 7: Observed employee handle ready to eat bread rolls with their bare hands.

11: Observed employee drop ready to eat bread rolls with their bare hands. 11: Observed employee drop ready to eat bread rolls on the floor and then immediately picked rolls up and place back into container with other stored rolls. Discussed with pic and embargoed rolls.

17: Cooked rice in microwave not within proper reheating temp. Rice was at 90 degrees. Pic stated they prepared the rice this morning and just cooked in microwave 5 mins ago to place in steam pot. Discussed proper reheating temps and had pic reheat rice to 165 or higher

31: Multiple containers of cooked rice and cooked curry chicken left out unattended. Pic stated they prepped and cooked rice and chicken an hour ago. Discussed 2 stage cooling process and placing foods in walk in cooler to rapidly cool back down.

33: Employee had covered pan of vegetable rolls sitting out on floor unattended, thawing. Discussed proper thawing methods.

37: Pan of covered vegetable rolls sitting directly on floor under utensil drying rack.

41: Frying utensil and wok pan stored wedged between wall and electrical pipping

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Curry House

Establishment Number : 605249077

Comments/Other Observations

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

2: Management awareness

- 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See food source

- 10: (NO): No food received during 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: Not observed, discussed cooking temps
- 18: Cooling foods were within proper range. Discussed methods methods, times and procedures for cooling foods.
- 19: Hot holding foods were within proper temp range
- 20: Cold holding foods were within proper temp range
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Time policy is posted. Discussed their procedures
- 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: Curry House

Establishment Number: 605249077

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Curry House

Establishment Number # 605249077

Sources			
Source Type:	Food	Source:	Restaurant depot
Source Type:	Water	Source:	Smyrna city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comments	;		

nlenterprisellc@gmail.com