TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		HALL N	and a state		Dereie Dirveni Indian Crill									O Fermer's Market Food Unit	ſ		
Est	abisl	nen	t Nar	me	Persis Biryani Indian Grill 630 S Mt. Juliet Rd Ste 310				_	Тур	xe of E	Establi	ishme	nt Permanent O Mobile		1	
Add	iress								_					O Temporary O Seasonal			
City	,						L:4	4 A	M	_ A	M / PI	M Ti	me o	л <u>12:50</u> : <u>РМ</u> ам/рм			
Insp	pectio	n Da	rte		05/02/2023 Establishment # 6052609	36		_	Embe	irgoe	d 0						
Puŋ	pose	of In	spec	tion	Routine O Follow-up O Complain	t		O Pro	limin	ary		c	Cor	sultation/Other			
Risi	k Cat	egon			O1)))22 O3			O 4						up Required 🛍 Yes O No Number of	Seats	96	
		R	isk		ors are food preparation practices and employed contributing factors in foodborne illness outbrea										ntion		
					FOODBORNE ILLNESS R	ISK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
				elgne	ted compliance status (IN, OUT, HA, NO) for each numbered he		ltem:										
	Pinc	ompili	ance	_	OUT=not in compliance NA=not applicable NO=not obser	cos	R			recie	d on-s	ne dun	ng ins	Compliance Status		R	WT
	IN	ουτ	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	X	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		XI.	0	0		Proper cooking time and temperatures	0	8	5
2	IN XX		NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	÷
	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
	IN XX		NA	NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			区区	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	8	
5	澎	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	N N	001	NA	NO O	Preventing Contamination by Handa Hands clean and properly washed	0	0		21	<u>×</u>	0	0		Proper date marking and disposition Time as a public health control: procedures and records	0	0	
7	0	ж	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT		-	Consumer Advisory	ľ	<u> </u>	
8	X	<u></u>	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 11	0 ※	8	0		Food received at proper temperature Food in good condition, safe, and unadulterated	8	00	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ	NA	NO	Chemicals			
13				NO	Protection from Contamination Food separated and protected	0	0	4	25	0	0 123	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
14	x	ŏ			Food-contact surfaces: cleaned and sanitized		ŏ	5	_	IN	OUT	NA	NO	Conformance with Approved Procedures	Ľ	<u> </u>	
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	0	5
				-	d Retail Practices are preventive measures to c	ontro		Inte	adue	tion	d	atho		chemicals and obvaical objects into foods			
				George								activ	gena	, chemicale, and physical objects into locas.			
				Goo				ET AL									
					T=not in compliance COS=con	COC ected o	DD R		L PR	ACT	ICE	3		R-repeat (violation of the same code provision)	1000		1.1.00
		OUT				ected o COS	DD R	during WT	L PR	ACT ction	ICE	3		R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	COS	R	WT
	18	0		OU	T=not in compliance COS=con Compliance Status	ected o COS	D R n-site R	during WT	L PR	ction	ाति इ जा	ood a		Compliance Status	C05	R	wт 1
2		0000	Wate	OU teurize	T=not in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required tice from approved source obtained for specialized processing methods	ected o COS	DD R	during WT	inspe	AGi ction 5 (iCes जा	ood a	cted,	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		_	
3	19 10	000000	Wate Varia Prop	OU teurize er and ance o	T=not in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required tice from approved source	ected o cos 0 0	0 R R 0 0	during WT	inspe 4	Ction Ction S 2 S 2 7 2	ut ≊ ^F o Q V ≅ N	ood a onstru Varew	cted, ashin	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	19 10	00000	Wate Varia Prop cont	OU teurize er ance ance o rol	T=not in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature	ected o COS 0 0 0 0	R O O O O	during WT 1 2 1	44 44	Action Clion 5 2 7 2 0	UT S O V S N UT	ood a onstru Varew Ionfoo	cted, ashin d-cor	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities	0 0 0	0 0 0	1 1 1
233333	19 10 11 12 13	000000000000000000000000000000000000000	Wate Varia Prop contr Plant Appr	ou teurize er and ance o rol t food roved	T=not in compliance COS=con Compliance Status Safe Food and Water ad eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used	COS COS O O O O O O	R 000	during WT 1 2 1 2 1	4 4 4 4	Ction S 2 S 2 S 2 S 2 S 2 S 2 S 2 S 2 S 2 S 2	0 V 0 V 0 F 0 F 0 F 0 F	ood a onstru Varew Ionfoo Iot and	cted, ashin d-cor f cold	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices	0 0 0 0	0 0 0	1 1 1 2 2 2
233333	19 10 11	0 0 0 0 0 0 0 0	Wate Varia Prop contr Plan Appr Ther	ou teurize er and ance o rol t food roved	T=not in compliance COS=con Compliance Status Safe Food and Water ad eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding	COS COS O O O O	R 0000	during WT 1 2 1 2	44 44 44	Cition 5 2 5 2 6 7 7 2 6 7 7 2 7 2 7 2 7 2 7 2 7 2 7 2 7 2 7 2 7		ood a onstru Varew Ionfoo Iot and iumbig	cted, ashin d-cor d cold ng ins e and	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure	0 0 0	0 0 0	1 1 2
2333333	19 10 11 12 13		Vati Varia Prop cont Plan Appr Ther	eurize er and ance o rol t food roved mome	Trinot in compliance CO\$=con Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate	COS COS O O O O O O	R 000	during WT 1 2 1 2 1	44 44 44 44 44 56	Con Con S (C S (C S (C C S S (C C S S (C C S S (C C S S (C C S S (C C S S (C C S S (C C S (C C S (C C S (C S (C S (C)S) (C S (C)S) (C)S (C)S (ood a onstru Varew lonfoo lot and lumbii iewag oilet fa	cted, ashin d-con d cold ng ins e and scilitie	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities water available; adequate pressure Italled; proper backflow devices waste water properly disposed	0000	0 0 0	1 1 1 2 2 2 2
2 3 3 3 3 3 3 3 3 3 3 3 3	19 10 11 12 13 14	<u>2 × 2×00 0 2000</u>	Vati Varia Prop contb Plan Appr Ther Food	OU teurize ance o per co- rol t food mom-	Trinot in compliance CO\$=con Compliance Status Safe Food and Water ed eggs used where required frice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erfly labeled; original container; required records available Prevention of Food Contamination	ected o COS 0 0 0 0 0 0 0 0 0 0 0 0 0	0000 0000 0000	during WT 1 2 1 1 1 1 1 1	44 44 44 44 55 55 55	Action Ction 5 2 6 7 7 2 6 7 7 2 7 2 7 2 7 2 7 2 7 2 7 2 7		ood al onstru Varew lonfoo lot and lumbii ewag oilet fa karbag	cted, ashin d-cor d cold ng ins e and acilitie e/refu	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities water available; adequate pressure Italed, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained Ities installed, maintained, and clean	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 2 2 2 1
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	19 10 11 12 13 14 15	※ 2 ※ 2 ※ 0 0 2 0 0 0 2 0 0 0 0 0 0 0 0	Vate Varia Prop contr Plan Appr Ther Food	ou teurize ance o per co rol t food t food t food d prop	Trinot in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot hoking thawing methods used eters provided and accurate Food Identification werly labeled; original container; required records available Prevention of Food Contamination edents, and animals not present	COS COS 0 0 0 0 0 0 0 0 0 0 0 0 0	0000 0000 0000	during WT 1 2 1 2 1 1 1	44 44 44 44 56 55	Control Contro		ood al onstru Varew lonfoo lot and lumbii ewag oilet fa karbag	cted, ashin d-cor d cold ng ins e and acilitie e/refu	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0 0 0 00 0 0	0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	19 10 11 12 13 14	※ 第 2 第 2 第 0 0 0 2 0 0 0 0 0 0 0 0 0 0 0	Vation Variation Variatio	OU teurize ance o per coo rol t food moment d prop cts, ro tamini	T=not in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification werly labeled; original container; required records available Prevention of Food Contamination edents, and animals not present ation prevented during food preparation, storage & display	COS COS 0 0 0 0 0 0 0 0 0 0 0 0 0	0 R R 0000 0000 0000 0000 0000 0000 000	during WT 1 2 1 1 1 1 1 1	44 44 44 44 55 55 55	Control Contro		ood al onstru Varew Ionfoo Iot and Iumbig Gilet fi Sarbag hysici dequa	cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci de ve	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	9 10 11 12 13 13 14 15 16 17 18	O 数 率 3 % 3 % 0 0 0 3 0 0 0 0 0 0 0 0 0 0 0 0	Vani Vani Prop Prop Plan Appr Ther Food Cont Pers	OU teurize ance of momonia d prop cts, ro tamini conal of	T=not in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification werly labeled; original container; required records available Prevention of Food Contamination edents, and animals not present ation prevented during food preparation, storage & display cleanliness	COS COS 0 0 0 0 0 0 0 0 0 0 0 0 0		during WT 1 2 1 1 1 1 1 1 1 1 1	41 44 44 44 45 55 55 55	Conception Conception		ood al onstru Varew Ionfoo Iot and Iumbii Sarbag Gilet fi Sarbag hysici dequa	cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci de ve	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items it posted	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	9 10 11 12 13 13 14 15 16	000 % % 5 % 5 % 00 0 5 000	Wate Varia Prop contr Plan Appr Ther Food Contr Pers Wipi	OU teurize er anc ance o rol t food moment t food t food f	Trinot in compliance CO\$=con Compliance Status Safe Food and Water ed eggs used where required fice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erry labeled; original container; required records available Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables	COS COS O O O O O O O O O O O O O O O O	0 R R 0000 0000 0000 0000 0000 0000 000	during WT 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55	Conception Conception		ood al onstru Varew Ionfoo Iot and Iumbii Sarbag Gilet fi Sarbag hysici dequa	cted, ashin d-cor d cold ng ins e and acilitie de/refi al faci de ve	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items nit posted inspection posted Compliance Status		0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
2 3 3 3 3 3 3 3 3 3 3 3 3 3 4 4 4	29 10 11 12 13 13 14 15 15 16 17 17 18 19 10	※목이이이 照 照 목 第 몸 第 이이 이 몸이이이	Wate Varia Prop contr Plan Appr Ther Food Cont Pers Wipi Was	OU teunzei er and ance o cer co- rol t food roved d prop cts, ro tamini conal o ing clo hing f se ute	Trinot in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification werly labeled; original container; required records available Prevention of Food Contamination wdents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored	COS COS COS COS COS COS COS COS		during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 45 55 55 55 55 55	A + 1 ction 5 2 6 7 7 2 7 2 0 0 8 7 7 2 0 0 1 1 7 2 0 0 5 1 0 0 5 2 1 1 7 2 0 0 5 2 1 1 7 2 0 0 5 3 1 1 7 2 7 2 7 2 7 2 7 2 7 3 7 2 7 3 7 3 7 4 7 4 7 7 7 7		ood al onstru Varew Ionfoo olet fo Sarbag hysica dequa dequa fost re foot re	cted, ashin d-cor d cold ng ins e and acilitie we/refu al faci te ve t perm cent	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 4 4 4	29 10 11 12 13 13 14 15 15 15 16 17 18 18 19 10	※ ※ ※ ※ ※ ※ ※ ※ ※ ※ ※ ※ ※ ※ ※ ※ ※ ※ ※	Wate Varia Prop contr Plan Appr Ther Food Insec Contr Pers Wipi Was Uten	OU teurize ance o ance o cor col t food rooved d prop cts, ro tamini conal o ching fi se ute tsils, o	Trinct in compliance CO\$=con Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification werly labeled; original container; required records available Prevention of Food Contamination etents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils	COS COS COS COS COS COS COS COS		during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44444444444444444444444444444444444444	A + 1 ction 5 2 7 2 0 5 7 2 0 1 7 5 7 7 8 7 8 7 7 8 7 7		ood al onstru Varew Ionfoo Iot and fumbii ewagi oilet fi Sarbag fhysica dequa dequa fost re foot re	cted, ashin d-cor d cold ng ins e and colitie we/refu al faci te ve cent cent ance o pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 4 4 4 4 4 4	29 10 11 12 13 13 14 15 16 16 17 18 19 10 11 12 13 14 15 16 17 17 18 19 10 10 11 11 12 13 13 14 14 15 15 16 17 17 17 17 17 17 17 17 17 17	※該部을000 號 ጆ 을 減 을減00 0 을000	Wate Varia Prop contr Plan Appr Ther Food Cont Pers Wipi Was Uten Sing	OU teurizic er ance corrol t food rooved d prop cts, ro tamina conal (ong cio hing f se ute ssils, (le-use	Trinot in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot hoking thawing methods used eters provided and accurate Food Identification refly labeled; original container; required records available Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled	COS COS COS COS COS COS COS COS		during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44444444444444444444444444444444444444	A + 1 ction 5 2 7 2 0 5 7 2 0 1 7 5 7 7 8 7 8 7 7 8 7 7		ood al onstru Varew Ionfoo Iot and fumbii ewagi oilet fi Sarbag fhysica dequa dequa fost re foot re	cted, ashin d-cor d cold ng ins e and acilitie we/refu al faci te ve cent cent ance o pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 4 4 4 4 4	29 i0 i1 i2 i3 i3 i4 i5 i6 i5 i6 i7 i8 i9 i0 i0 i1 i2 i3 i4 i4 i2 i3 i4 i4 i2 i3 i4 i4 i4 i4 i4 i4 i4 i4 i4 i4	○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○ ○	Wate Varia Prop contr Plan Ther Ther Food Cont Pers Wipi Was In-us Uten Sing Glov	OU teurize ance o rol t food roved t food roved d prop cts, ro tamini conal o se ute sits, o le-use ves us y violi	Trinot in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature I properly cooked for hot hoking thawing methods used eters provided and accurate Food Identification werly labeled; original container; required records available Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled avaingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspentive. Items identified as constituting imminent health hazerds shall	COS COS O O O O O O O O O O O O O O O O		during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55 55 55 55 55 55 5	A + 1 ction C S S C S C S C S C S C S C S C S C S C S C S C S C S C S C S C S C S C C S C S C C S C C S C C C S C C C C C C C C C C		ood al onstru Varew lonfoo iot and iwag oolet fi dequa dequa dequa dequa compli obacc tobac tobac	cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci te ve s perm cent ance o pro co pro co pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted Compliance Status Non-Smokers Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo . You are required to post the food service establishment perm	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 1 0 WT 0 0
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	29 60 11 12 12 13 14 15 15 15 16 17 18 18 19 10 11 12 13 14 14 14 14 14 14	O (例)	Wate Varia Prop contr Plan Appr Ther Food Cont Pers Wipi Was In-us Uben Sing Glow	OU teurize er and ance (rol t food t food t food d prop cts, ro tamini tamini tamini tamini tamini tamini teusis, (lie-use ves us y viol th prop	Trinot in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification werly labeled; original container; required records available Prevention of Food Contamination werly labeled; original container; required records available Prevention of Food Contamination when s, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored truts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled a/single-service articles; properly stored, used ed properly stores of risk factor items within ten (10) days may result in suspen- stores of risk factor items within ten (10) days may result in suspen-	COS COS O O O O O O O O O O O O O		during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55 55 55 55 55 55 5	A + 1 ction C S S C S C S C S C S C S C S C S C S C S C S C S C S C S C S C S C S C C S C S C C S C C S C C C S C C C C C C C C C C		ood al onstru Varew lonfoo iot and iwag oolet fi dequa dequa dequa dequa compli obacc tobac tobac	cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci te ve s perm cent ance o pro co pro co pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted Compliance Status Non-Smokers Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo . You are required to post the food service establishment perm	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 1 0 WT 0 0
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	29 60 11 12 12 13 14 15 15 15 16 17 18 18 19 10 11 12 13 14 14 14 14 14 14	O (例)	Wate Varia Prop contr Plan Appr Ther Food Cont Pers Wipi Was In-us Uben Sing Glow	OU teurize er and ance (rol t food t food t food d prop cts, ro tamini tamini tamini tamini tamini tamini teusis, (lie-use ves us y viol th prop	Trinot in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot hoking thawing methods used eters provided and accurate Food Identification werly labeled; original container; required records available Prevention of Food Contamination werly labeled; original container; required records available Prevention of Food Contamination when an animals not present ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored squipment and linens; properly stored, dried, handled avisingle-service articles; properly stored, used ed properly stores of risk factor items within ten (10) days may result in suspenit. Items identified as constituting imminent health hazards shall recent inspection report in a conspicuous manner. You have the r 14-703, 08-14-706, 08-14-708, 08-14-709, 08-14-711, 08-14-715, 08-14	COS COS O O O O O O O O O O O O O O O O		during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55 55 55 55 55 55 5	A + 1 ction C S S C S C S C S C S C S C S C S C S C S C S C S C S C S C S C S C S C C S C S C C S C C S C C C S C C C C C C C C C C		ood al onstru Varew lonfoo iot and iwag oolet fi dequa dequa dequa dequa compli obacc tobac tobac	cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci te ve s perm cent ance o pro co pro co pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned itses installed, maintained, and clean Itilation and lighting; designated areas used Administrative Items It posted Inspection posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo time a written request with the Commissioner within ten (10) day	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1 1 1 1 1 1 0 WT 0 WT
2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	29 10 11 12 13 14 15 16 15 16 17 18 18 19 10 10 11 12 13 14 14 15 16 17 18 19 10 10 11 12 13 14 14 15 16 17 18 19 10 10 10 10 10 10 10 10 10 10		Wate Varia Prop contr Plan Ther Food Cont Pers Wipi Was Cont Uten Sing Glov	OU teurizit er and ance o rol t food t food	Trinot in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required Dice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature I properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erfy labeled; original container; required records available Prevention of Food Contamination edents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled avisingle-service articles; properly stored, used ed properly stores of risk factor items within ten (10) days may result in suspenti, terms identified as constituting imminent health hazards shall recent inspection report in a conspicuous manner. You have the re 14-700, E6-14-708, E6-14-709, E8-14-711, E8-14-715, E8-14-	COS COS O O O O O O O O O O O O O		during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55 55 55 55 55 55 5	A + 1 ction C S S C S C S C S C S C S C S C S C S C S C S C S C S C S C S C S C S C C S C S C C S C C S C C C S C C C C C C C C C C		ood al onstru Varew lonfoo iumbii ewag oliet fr dequa dequa frysica dequa frysica dequa frysica foot re foot r	cted, ashin d-corr d cold ng ins e and acilitie ee/refi al faci ite ve e/refi al faci ite ve e/refi al faci o pro co pro co pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned itses installed, maintained, and clean Itilation and lighting; designated areas used Administrative Items It posted Inspection posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo time a written request with the Commissioner within ten (10) day	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1 1 1 1 1 1 0 WT 0 WT

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
P192201 (1004. 0=10)	Please call () 6154445325	to sign-up for a class.	hDr 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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 wenty-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)			
Auto-Chlor	CI	100				

l	Equipment Temperature		
l	Description	Temperature (Fahrenheit)	
ĺ	Wic	33	
	Wif	0	
	Trubo air ric	38	

Food Temperature				
Decoription	State of Food	Temperature (Fahrenheit)		
White rice	Hot Holding	145		
Fried califlower	Cooling	134		
Cooked chicken	Cold Holding	40		
Shrimp raw	Cold Holding	42		
Curry goat	Cold Holding	36		
Chicken khorma	Cooking	189		
Hard boiled eggs	Cold Holding	41		
Butter chicken	Hot Holding	170		
Sweet corn soup	Hot Holding	159		

Total # 12 Repeated # ()

7: Employee handled cooked naan bread with bare hands.

26: Spray bottle being used to clean tables is not labeled.

34: No thermometer in 3 door ric

35: Several containers of spice and spice mixtures not labled throughout kitchen

36: Back door propped open during the whole inspection.

37: Several, boxes of food stored on floor in wif and cae of cabbage stored on floor in kitchen

41: Knife laying between cooler lids. Area is dirty. Spoons used for coking and stirring are stored in dirty water at 74°

42: Pans stacked wet on shelf beside dish machine

43: To go containers turned up on shelf and beside rice warmer

45: Several severely grooved cutting boards through out kitchen

47: Shelves across from fryers are dirty with built up food debris

53: Grease build up and food debris on flor around equipment. Food splater on wall in prep area

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: (IN): ANSI Certified Manager present.
- 2: Discussed policy with pic
- 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: Employee washed hands when changing gloves
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Fried califlower has just started cooling on sheet pan on counter.
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.

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:	Food	Source:	Restaurant Depot
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments