



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 93

Establishment Name CURRY BOWL INDIAN CUISINE Type of Establishment ☒ Permanent ☐ Mobile  
 Address 4141 HACKS CROSS  
 City Memphis Time in 02:45 PM AM / PM Time out 03:10 PM AM / PM  
 Inspection Date 02/10/2023 Establishment # 605263739 Embargoed 0  
 Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 99

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)										
<b>Supervision</b>															COS	R	WT	<b>Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods</b>															COS	R	WT
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties													16	IN	OUT	NA	NO	Proper cooking time and temperatures												
2	IN	OUT	NA	NO	Management and food employee awareness, reporting													17	IN	OUT	NA	NO	Proper reheating procedures for hot holding												
3	IN	OUT	NA	NO	Proper use of restriction and exclusion													<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>																	
4	IN	OUT	NA	NO	Good Hygienic Practices													18	IN	OUT	NA	NO	Proper cooling time and temperature												
5	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use													19	IN	OUT	NA	NO	Proper hot holding temperatures												
6	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth													20	IN	OUT	NA	NO	Proper cold holding temperatures												
7	IN	OUT	NA	NO	Preventing Contamination by Hands													21	IN	OUT	NA	NO	Proper date marking and disposition												
8	IN	OUT	NA	NO	Hands clean and properly washed													22	IN	OUT	NA	NO	Time as a public health control: procedures and records												
9	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed													<b>Consumer Advisory</b>																	
10	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible													23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food												
11	IN	OUT	NA	NO	Approved Source													<b>Highly Susceptible Populations</b>																	
12	IN	OUT	NA	NO	Food obtained from approved source													24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered												
13	IN	OUT	NA	NO	Food received at proper temperature													<b>Chemicals</b>																	
14	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated													25	IN	OUT	NA	NO	Food additives: approved and properly used												
15	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction													26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used												
<b>Protection from Contamination</b>																		<b>Conformance with Approved Procedures</b>																	
13	IN	OUT	NA	NO	Food separated and protected													27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan												
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized																														
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served																														

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

## GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																				
<b>Safe Food and Water</b>										COS	R	WT	<b>Utensils and Equipment</b>										COS	R	WT					
28	OUT	Pasteurized eggs used where required											45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used															
29	OUT	Water and ice from approved source											46	OUT	Warewashing facilities, installed, maintained, used, test strips															
30	OUT	Variance obtained for specialized processing methods											47	OUT	Nonfood-contact surfaces clean															
<b>Food Temperature Control</b>													<b>Physical Facilities</b>																	
31	OUT	Proper cooling methods used; adequate equipment for temperature control											48	OUT	Hot and cold water available; adequate pressure															
32	OUT	Plant food properly cooked for hot holding											49	OUT	Plumbing installed; proper backflow devices															
33	OUT	Approved thawing methods used											50	OUT	Sewage and waste water properly disposed															
34	OUT	Thermometers provided and accurate											51	OUT	Toilet facilities: properly constructed, supplied, cleaned															
<b>Food Identification</b>													52	OUT	Garbage/refuse properly disposed; facilities maintained															
35	OUT	Food properly labeled; original container; required records available											53	OUT	Physical facilities installed, maintained, and clean															
<b>Prevention of Food Contamination</b>													54	OUT	Adequate ventilation and lighting; designated areas used															
36	OUT	Insects, rodents, and animals not present											<b>Administrative Items</b>																	
37	OUT	Contamination prevented during food preparation, storage & display											55	OUT	Current permit posted															
38	OUT	Personal cleanliness											56	OUT	Most recent inspection posted															
39	OUT	Wiping cloths: properly used and stored											<b>Compliance Status</b>										YES	NO	WT					
40	OUT	Washing fruits and vegetables											<b>Non-Smokers Protection Act</b>																	
<b>Proper Use of Utensils</b>													57	OUT	Compliance with TN Non-Smoker Protection Act															
41	OUT	In-use utensils; properly stored											58	OUT	Tobacco products offered for sale															
42	OUT	Utensils, equipment and linens; properly stored, dried, handled											59	OUT	If tobacco products are sold, NSPA survey completed															
43	OUT	Single-use/single-service articles; properly stored, used																												
44	OUT	Gloves used properly																												

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food 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, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Karen Tugle Date 02/10/2023 Signature of Environmental Health Specialist E. L. Ivner Date 02/10/2023

\*\*\*\* Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> \*\*\*\*

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FOOD INSPECTION DATA**



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Establishment Name: **CURRY BOWL INDIAN CUISINE**

Establishment Number #: **605263739**

**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)

**Equipment Temperature**

Description	Temperature ( Fahrenheit)

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)

### Observed Violations

Total # 8

Repeated # 0

35: Food containers not label in cooler or food prep area  
37: Bag of carrots stored on floor  
37: Food uncovered on prep table  
38: Employee prepping food without wearing hair restraint  
39: Wiping cloths improperly stored on counter  
41: Ice scoop improperly stored in ice machine  
43: Single use bowls improperly stored on counter  
47: Worn food containers under prep table

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***Comments/Other Observations***

14: Violation corrected  
Black build up inside of ice machine  
14: Violation corrected  
Cutting board on prep cooler excessively worn  
21: Violation corrected  
No date marking on cold holding foods in cooler

\*\*\*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.***

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

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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**Sources**

Source Type: Source:

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**Additional Comments**

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