TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Estat	vish	men	t Name	Persis I	Biryani	Indian (Grill						Tur	a of f	Establi	ehmo	O Farmer's Market Food Unit]		
Address 630 S Mt. Juliet Rd Ste 310								1.34	e ui t	Lotation	511110	O Temporary O Seasonal	/ _							
City Mount Juliet Time in				12	2:3	9 F	M	AJ	M/PI	M Tir	ne ou	ut 01:33: PM AM / PM								
Inspection Date 11/22/2021 Establishment # 60526098							Emba	_												
			spection	Routine		O Follow-up		O Complaint			_	elimin		-		Cor	nsultation/Other			
Risk	Cate	igon	,	01	3	102		03		,	04				Fo	ilow-	up Required O Yes 鋭 No Numb	er of Seat	<u>,</u> 90	6
	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																			
-						NA=not app				ltoma							ach Hom as applicable. Deduct points for category or		y.)	
INP-1	n co	mpīi	ance	OUT=not in a		nce Statu		O=not observe	cos	R			recter	a on-s	ate dun	ng ins	spection R=repeat (violation of the same code Compliance Status		5 R	WT
1	N	ουτ	NA NO			Supervisie	in .						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperat			
1 8	ĸ	0		Person in c performs du	-	ent, demonst	trates knowl	edge, and	0	0	5		23	0			Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	6
	NK	OUT	NA NO			mployee He d employee a		eporting	0			17	0	0	0	×	Proper reheating procedures for hot holding		0	<u>1 °</u>
2 3 3	R	õ		_		on and exclus		aportorig.	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Tim a Public Health Control			
h	_	_	NA NO			Hygienic Pr							0	0	0		Proper cooling time and temperature		0	
4 2		8		Proper eating No discharg					0	8	5	19 20	気気	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0		-
	N	OUT	NA NO	Pr	reventing	Contamina		nds					100			0	Proper date marking and disposition	ŏ	ŏ	- 5
_	K	0		Hands clea		erly washed with ready-to	aat foods o	r approved	0	0		22	0	0	×	0	Time as a public health control: procedures and records			1
		0	0 0	alternate rv	rocedures fr	hawallo			0	0	Ť		IN	OUT	NA	NO	Consumer Advisory		-	
8 2	N C	읈	NALNO	Handwashi	ing sinks pro	operly suppli proved Sou	ed and acce	ssible	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercool food	ed o	0	4
9 3	K	0		Food obtain	ned from ap	proved sour	ce		0				IN	OUT	NA	NO	Highly Susceptible Populations		-	-
10 (11)	D X	8	0 2	Food receiv	ved at prope	er temperatur	re In activitorator	đ	8	0	5	24	0	0	80		Pasteurized foods used; prohibited foods not offered	0	0	5
	_	ŏ	12 o	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite			ŏ	ŏ		H	IN	OUT	NA	NO	Chemicals		-			
Ьh	N	OUT	NA NO	destruction		n from Con	taminatio		Ľ	-	-	25	0	0			Food additives: approved and properly used	- 0	То	1
13 2	3	0	0	Food separ	rated and pr	rotected				0	_	26	×	0			Toxic substances properly identified, stored, used	0	ŏ	5
13) 14)	ĸ	0	0			cleaned and and and and and and and and and an		d not me	-		5		_		NA	10000	Conformance with Approved Procedure Compliance with variance, specialized process, and		-	
15 🕱 O Proper disposition of unsafe food, returned food not re- served O O 2 27 O O 🕱 Compliance with variance, specialized process, and O O								0	5											
			Go	od Retail P	Practices	are preve	ntive mea	sures to co	ntro	l the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foo	ds.		
									GOO					1CE	8					
			0(JT=not in comp		nce Statu		COS=corre		R		Inspe	ction				R-repeat (violation of the same code prov Compliance Status		S R	WT
28	_	OUT	Dectours	ed eggs used		d and Wate	br		~	0	_		_	UT	and or		Utensils and Equipment		-	
20		Ō	Water an	d ice from ap	proved sou	urce			0	0	2	4	5 8				infood-contact surfaces cleanable, properly designed and used	0	0	1
30		0 0UT	Variance	obtained for		processing r erature Cor			0	0	1	4	5 (o v	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	Ť		Proper co	oling method				mperature	6			4	7 8	R N	lonfoo	d-con	ntact surfaces clean	0	10	1
31		٥	control						0	0	2		_	UT			Physical Facilities			
32	_			d properly co thawing met					8	0	1		48 O Hot and cold water available; adequate pressure 49 O Plumbing installed; proper backflow devices					8		
34	_			eters provide					ŏ	ŏ	1	5	_	_			waste water properly disposed	- lõ	_	
	(OUT			Food Ide	entification	1					5	1 0	0 T	oilet fa	cilitie	es: properly constructed, supplied, cleaned	0	0	1
35		×	Food prop	perly labeled;	; original co	ntainer; requ	ired records	available	0	0	1	5	2 0	0 9	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
	-11	OUT				ood Contan	nination					5	-+	-			lities installed, maintained, and clean	0	-	-
36	\downarrow	٥	Insects, r	odents, and a	animals not	present			0	0	2	5	• •	0 A	\dequa	de ve	entilation and lighting; designated areas used	0	0	1
37	7 🐹 Contamination prevented during food preparation, storage & display			0	0	1		0	UT			Administrative Items								
38 O Personal cleanliness 39 X Wiping cloths; properly used and stored			0	0	1	5					nit posted inspection posted	0	0	. 0						
40 O Washing fruits and vegetables				0		F	<u> </u>	<u> </u>	wat re	vent	Compliance Status			wr						
OUT Proper Use of Utensils												Non-Smokers Protection Act								
In-use utensils; properly stored We utensils, equipment and linens; properly stored, dried, handled			8	8		5	8				with TN Non-Smoker Protection Act ducts offered for sale		8	•						
43	43 X Single-use/single-service articles; properly stored, used					0	0	1	5	<u>ا</u>				oducts are sold, NSPA survey completed	0	ŏ	1			
44	-	_								0	_									
servic	e est	tablis	ihment per	mit. Items ider	ntified as con	nstituting immi	inent health I	hazards shall b	e corre	cted in	mmedi	iately (or ope	mation	ns shall	cease	Repeated violation of an identical risk factor may result i e. You are required to post the food service establishment	t permit in a	t cons	picuous
report	nanner 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 68-14-702, 68-14-708, 68-14-709, 68-14-715, 78-14-715, 7																			

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Signature	of Perso	n In Cha	irge		

11/22/2021

Signature of Erm Date

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Specialist

11/22/2021

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

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class.

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 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)					
Dish mqchine	CI	100						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Ric	33			
Ric	34			

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Rice	Hot Holding	169				
Chicken	Cold Holding	35				
Shrimp	Cold Holding	34				
Lamb	Cold Holding	33				
Fried califlower	Cold Holding	38				
Chicken tikka masala sauce	Hot Holding	173				
Soup	Cooking	195				

Observed Violations

Total # 9 Repeated # 0

35: Several containers not labeled

37: Onions stored on floor by back door

39: Wiping cloth left on prep table behind cooler

41: Scoophandle down in salt

42: Dishes staked we on shelf over prep sink

43: To go containers turned up on shelf over cooler

45: Severely grooved cutting boarfs through out kitchen

47: Shelves storing frying pans is dirty

53: Grease and oil build up on floor around equipment

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Establishment Information

Establishment Name: Persis Biryani Indian Grill

Establishment Number : 605260986

Comments/Other Observations

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

2: (IN): An employee health policy is available.

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 after cleaning

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 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: (N.O.) No cooling of TCS foods during inspection.

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.

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

27: (NÁ) 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.

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

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

SourcesSource Type:WaterSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments