TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ALC: NO.	1200		A. C.																
Esta	blis	hmen	t Nar		Persis Biryan	ii Indian Grill						-				O Farmer's Market Food Unit			
	ress				630 S Mt. Juliet Rd Ste 310 Type of Establishment O Temporary O Seasonal														
City					Mount Juliet		Time in	01	:3	8 P	M	41	/Ph	а ти	na /u	ut 01:52; PM AM/PM			
		on Da	da.		12/01/202	2 Establishment # 6		_				-	<u>0</u>						
		of In			O Routine	至 Establishment#	O Complaint			OPre			-		Cor	nsultation/Other			
		tegor		0011	01	\$122	03			04						up Required O Yes 鏡 No Number	of Seats	96	3
15.00					ors are food prep	aration practices an	d employee		vior	s mos				repo	rtec	to the Centers for Disease Control and Prev	ention		
				as c	ontributing facto											control measures to prevent illness or injury INTERVENTIONS			
		(14	rk de	algnat	ed compliance status											ach liem as applicable. Deduct points for category or sub	setegory	•)	
IN	⊨in c	ompii	ance		OUT=not in compliance Compl	e NA=not applicable iance Status	NO=not observe	d COS	R	_	S=cor	recte	t on-si	ite duri	ng ins	pection R=repeat (violation of the same code pr Compliance Status		R	WT
	IN	ουτ	NA	NO		Supervision			_			IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	_		
1	黨	0			Person in charge pre performs duties	esent, demonstrates know	vledge, and	0	0	5	16	2	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures		То	
2		OUT O	NA	NO		Employee Health od employee awareness:	reporting	0	0			Ő	Ó	Ó		Proper reheating procedures for hot holding	_	°	5
3	×	ŏ			Proper use of restric		reporting	ō	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control	•		
	IN	OUT	NA			Hygionic Practicos			_			0	0	0		Proper cooling time and temperature	0	0	
4	邕	0				g. drinking, or tobacco us yes, nose, and mouth	0	00	8	5	19 20	家族	00	0	0	Proper hot holding temperatures Proper cold holding temperatures	- 8	0	
	IN	OUT	NA	NO	Preventin	g Contamination by H	ands						ŏ		0	Proper date marking and disposition	ŏ		°
6	直截	0 0	0	0	Hands clean and pro No bare hand contact	peny washed t with ready-to-eat foods	or approved	0	0 0	5	22	\mathbb{X}	0	0	0	Time as a public health control: procedures and record	s O	0	
1		0	0	0	alternate procedures	followed properly supplied and acc	assible	-	0	-		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	-	-	
	IN	OUT	NA	NO		Approved Source	ressione		_	<u> </u>	23	0	0	黛		food	0	0	4
		0	0	-	Food obtained from a Food received at pro			0	8			IN	OUT	NA	NO	Highly Susceptible Populations	+-		-
11	X	ŏ			Food in good conditi	on, safe, and unadulterate		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	destruction	ailable: shell stock tags, p	parasite	0	0			IN	OUT			Chemicais			
43		OUT O		NO	Protect Food separated and	ion from Contaminatio	9 n	_	0	4	25	0 美	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	- 0	0	5
14	X	ŏ	ŏ			es: cleaned and sanitized				5	20			NA	NO	Conformance with Approved Procedures	Ť	10	
15	X	0		·	Proper disposition of served	unsafe food, returned for	od not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																		
				Goo	d Retail Practice	s are preventive me							-	_	gens	, chemicals, and physical objects into foods			
				-00	I=not in compliance		COS=corre			au All Suring			ICE	3		R-repeat (violation of the same code provisio	1)		
		0.07	_		Compli	ance Status		COS								Compliance Status		S R	WT
2		OUT	Past	eurize	d eggs used where n	equired			0		45		UT K	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0	0	1
_	9 0				lice from approved set obtained for specialize	ource of processing methods		0	0	2	\vdash	+	- 00			and used			'
		OUT				perature Control		_	-		46		_			g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		oling methods used; a	adequate equipment for te	emperature	0	0	2	47	_	£∣Ν UT	onfoo	d-con	ntact surfaces clean Physical Facilities	0	0	1
3	2		Plan	t food	properly cooked for h			0	-	1	48	1) ⊢			I water available; adequate pressure		0	2
	3 4		<u> </u>		thawing methods use eters provided and ac			00	0	1	49					stalled; proper backflow devices waste water properly disposed	- 0	0	2
	•	OUT	TIPET			dentification		Ū		<u> </u>	51	_				is: properly constructed, supplied, cleaned	ŏ	ŏ	
3	5	×	Food	i prop	erly labeled; original o	container; required record	is available	0	0	1	52	2	5 G	arbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of	Food Contamination					53	13	K Pi	hysica	il faci	lities installed, maintained, and clean	0	0	1
3	6	0	Inse	cts, ro	dents, and animals n	ot present		0	0	2	54	1	> A	dequa	te ve	ntilation and lighting; designated areas used	0	0	1
3	7	X	Cont	amina	tion prevented during	g food preparation, storag	e & display	0	0	1		0	υτ			Administrative items			
3	_				leanliness			0	0	1	55					nit posted	0	0	0
_	9 0			_	ths; properly used an ruits and vegetables	d stored		0	0		56		D M	lost re	cent	inspection posted Compliance Status	O YES		WT
		OUT			Proper L	Jse of Utensils			-			T				Non-Smokers Protection Act			
4	1 2				nsils; properly stored guipment and linens;	properly stored, dried, ha	andled	0	8		57 58	5				with TN Non-Smoker Protection Act ducts offered for sale	-8	8	0
- 4	34	26	Sing	le-use		s; properly stored, used		0	ŝ	1	58	5				oducts are sold, NSPA survey completed	Ō	ŏ	1
						an addition game white a	and in success								and a	Reported side time of an interaction data for the second side			
serv	ice e	stablis	hmer	t perm	sit, items identified as o	onstituting imminent health	hazards shall be	corre	cted in	nmedia	stely c	e ope	ration	s shall	ceas	Repeated violation of an identical risk factor may result in n e. You are required to post the food service establishment p	rmit in a	consp	picuous
repo	n, T	C.A.	sectio	ns (g)	4-703, 68-14-706, 68-14-	708, 68-14-709, 68-14-711, 68	1-14-715, 68-14-71	6, 4-5-	320.	anea	ning n	gard	\bigcirc	s repo		fling a written request with the Commissioner within ten (10)	ays of th	HE CAR	of thes
			\backslash	\mathcal{T}	X		12/0	1/2	022	,		(L	\leq	Ð	AF /	12/	01/	2022

12/01/2022

SCORE

Signature of Person In Charge

121	20	22	
		D	-

M Date Signature of Environmental Health Specialist

Date

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

Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

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)					

Equipment Temperature			
Description	Temperature (Fahrenheit)		
	1		

ood Temperature	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 9	
Repeated # 0	
35:	
37:	
39:	
41:	
12:	
13:	
45:	
17:	
53:	
"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:
1: 2: 3: 4: 5: 6: 7:
3:
4:
5:
6:
8: Item corrected. Paper towels placed at hand sink 9: 10: 11: 12:
9.
10.
12.
12. 13: Item corrected. Box of eggs moved during inspection
14 [·]
14: 15: 16:
16:
17:
17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:
19:
20:
21:
22:
23:
24:
25:
57. EQ
50.

***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.

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Sources		
Source Type:	Source:	
Additional Comments		

See routine inspection for comments