### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Aller Contract												_	
Establishment Name	CURRY BOWL INDIAN CUISINE									Farmer's Market Food Unit     Permanent O Mobile			
Address	4141 HACKS CROSS				_	Тур	e of E	stabli	shme	O Temporary O Seasonal			
		- 02	2.1	2 F	PM			. To		t 02:19: PM AM / PM			
City	05/19/2022 Establishment # 6052637								ne ou				
Inspection Date Purpose of Inspection	ORoutine BFollow-up OComplain			-	Emba elimina				0.00	sultation/Other			
Risk Category	O1<第2         O3	n		04	Carrierie	ary				up Required O Yes K No Number of a	Caste	99	
Risk Fac	ors are food preparation practices and employe		vior	8 mo				repo	rted	to the Centers for Disease Control and Prever			
	contributing factors in foodborne illness outbrea FOODBORNE ILLNESS F		_				_	_					
(Mark design	ted compliance status (IH, OUT, NA, NO) for each numbered in										egory.	)	
IN=in compliance	OUT=not in compliance NA=not applicable NO=not obse Compliance Status		R		S=con	recter	t on-si	ite durir	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
IN OUT NA NO						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1 眞 0	Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0	0			Control For Safety (TCS) Foods Proper cooking time and temperatures	0	8	
2 X O	Employee Health Management and food employee awareness, reporting	0		_	17	0	0			Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	Ĵ
3 実 0	Proper use of restriction and exclusion	0	0	5			OUT		NO	a Public Health Control			
IN OUT NA NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	- 0			18 19	0	0			Proper cooling time and temperature Proper hot holding temperatures	8	0	
	No discharge from eyes, nose, and mouth	0	0	-	20	10	0	0		Proper cold holding temperatures Proper date marking and disposition	0	0	5
6 <u>実</u> 0 0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved		0	5			0	×		Time as a public health control: procedures and records	ō	ō	
7 武 O O O 8 武 O	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	Ħ	IN	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
IN OUT NA NO	Approved Source			<u> </u>	23	O IN	O OUT	XX NA	10	food	0	0	4
10 0 0 0 5	Food obtained from approved source Food received at proper temperature	0	0	5	24	11 12	0	0	NU	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	5
11 <u>実</u> 0 12 0 0 某 0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	°	-	IN	OUT	-	NO	Chemicals	-		-
IN OUT NA NO	Protection from Contamination				25	25	0	0		Food additives: approved and properly used	0	0	5
13 <u>泉</u> O O 14 <u>実</u> O O	Food separated and protected Food-contact surfaces: cleaned and sanitized	_	8	4 5	26	<u>美</u>		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	<u> </u>	0	
15 溴 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
	od Retail Practices are preventive measures to			Inte	-	tion	<b>ed a</b>	atho			· ·		_
					L PR		-	_		, chemicale, and physical objects into room.			
0	JT=not in compliance COS=co Compliance Status	mected o		during						R-repeat (violation of the same code provision) Compliance Status	Icos	R	WT
TUO	Safe Food and Water					0	UT			Utensiis and Equipment			
29 O Water an	ed eggs used where required d ice from approved source	0	0	2	45	5 0				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
30 O Variance OUT	obtained for specialized processing methods Food Temperature Control	0	0	1	46	6	o  v	/arews	ashing	g facilities, installed, maintained, used, test strips	0		1
31 O Proper of control	coling methods used; adequate equipment for temperature	0	0	2	47	7 0				tact surfaces clean	-	0	1
32 O Plant foo	d properly cooked for hot holding					_	-	onfood	s-con		0	0	
		0		1	48	0	υτ D ⊟	ot and	cold	Physical Facilities water available; adequate pressure	0	0	2
	I thawing methods used eters provided and accurate	0	0	1	49		UT D H	ot and lumbin	cold	Physical Facilities water available; adequate pressure talled; proper backflow devices	0	0 0	2
	thawing methods used eters provided and accurate Food Identification			_			UT D H D PI D Si	ot and lumbin ewage	cold g ins	Physical Facilities water available; adequate pressure	0	0	
34 凝 Thermon OUT 35 O Food pro	Peed Identification Peed Identification perly labeled; original container; required records available	0	0	1	49 50 51 52			ot and lumbin ewage oilet fa arbag	cold g ins and cilitie	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 0 0	0 0 0 0 0	2
34 💥 Thermon OUT 35 O Food pro OUT	Prevention of Food Contamination	0	0	1	49 50 51 52 53			ot and fumbin ewage oilet fa arbag hysica	l cold ig ins and cilitie e/refu	Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned se properly disposed; facilities maintained ities installed, maintained, and clean	0 00 00 0 0 0	0 0 0 0 0 0	2 2 1
34         35         Out           35         O         Food pro           0UT         0UT         0UT           36         O         Insects, r	Prevention of Prevention Prevention of Prevention present and animals not present	0 0 0 0	0 0 0	1 1 2	49 50 51 52			ot and fumbin ewage oilet fa arbag hysica	l cold ig ins and cilitie e/refu	Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used	0 0 0 0 0	0 0 0 0 0	2 2 1
34         X         Thermon           OUT         0UT         35         0         Food pro           35         O         Food pro         0UT         36         0         Insects, r           37         X         Contamin         Contamin	Prevention of Food Contamination Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & display	0 0 0 0 0	0 0 0 0	1 1 1 2 1	49 50 51 52 53 54		UT D H D P D S D TO D G S D TO D A UT	ot and lumbin ewage oilet fa arbag hysica dequa	i cold og ins and cilitie e/refu I facil	Physical Facilities water available; adequate pressure tailed; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise 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	2 2 1
34         35         Thermon           001         001         001           35         O         Food pro           001         001         001           36         O         Insects, it           37         &         Contamir           38         O         Personal           39         O         Wiping c	Peed Identification Food Identification perly labeled; original container; required records available Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & display cleanliness oths; properly used and stored	0 0 0 0 0 0 0	0 0 0 0 0 0 0	1 1 1 2 1 1 1 1	49 50 51 52 53			ot and lumbin ewage oilet fa arbag hysica dequa	e/refu l faci te ve	Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items it posted nspection posted	0 00 00 0 0 0 0 0 0		2 2 1 1 1 1 0
34         35         Thermon           001         001         001           35         O         Food pro           001         001         001           36         O         Insects, it           37         &         Contamir           38         O         Personal           39         O         Wiping c	revention of Food Identification     Food Identification     perly labeled; original container; required records available     Prevention of Food Contamination     odents, and animals not present     ation prevented during food preparation, storage & display     cleanliness     oths; properly used and stored     fruits and vegetables	0 0 0 0 0 0 0	0 0 0 0 0 0 0	1 1 1 2 1 1	49 50 51 52 53 54 54			ot and lumbin ewage oilet fa arbag hysica dequa	e/refu l faci te ve	Physical Facilities water available; adequate pressure tailed; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items it posted nspection posted Compliance Status	0 00 00 0 0 0 0 0 0		2 2 1 1 1 1 0
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34         35         Thermonout           001         001         001           35         O         Food pro           001         001         001           36         O         Insects, r           37         &         Contamir           38         O         Personal           39         O         Wiping c           001         Out         001           41         O         In-use ut           42         O         Utensils, 43	Provided and accurate     Food Identification     perly labeled; original container; required records available     Prevention of Food Contamination     odents, and animals not present     ation prevented during food preparation, storage & display     cleanliness     oths; properly used and stored     fruits and vegetables     Proper Use of Utensits ensils; properly stored     equipment and linens; properly stored, dried, handled     e/single-service articles; properly stored, used		0 0 0 0 0 0 0 0 0 0	1 1 2 1 1 1 1 1	49 50 51 52 53 54 55 56			ot and lumbin ewage oilet fa arbag hysica dequa urrent lost re omplia obacco	elrefu elrefu i faci te ve perm cent i	Physical Facilities water available; adequate pressure tailed; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items it posted nspection posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 9 2 9 2 9	0 0000 0 0 0 0 0 0	2 2 1 1 1 1 0
34         35         Thermonout           000         000         000           35         O         Food pro           000         000         000           36         O         Insects, it           37         &         Contamir           38         O         Personal           39         O         Wiping c           40         O         Washing           000         Utensits,         0	Provided and accurate     Food Identification     perly labeled; original container; required records available     Prevention of Food Contamination     odents, and animals not present     ation prevented during food preparation, storage & display     cleanliness     oths; properly used and stored     fruits and vegetables     Proper Use of Utensits ensils; properly stored     equipment and linens; properly stored, dried, handled     e/single-service articles; properly stored, used		0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 1 1 1 1 1 1 1 1 1	49 50 51 52 53 54 55 56 56 56 57 58			ot and lumbin ewage oilet fa arbag hysica dequa urrent lost re omplia obacco	elrefu elrefu i faci te ve perm cent i	Physical Facilities     water available; adequate pressure     tailed; proper backflow devices     waste water properly disposed     s: properly constructed, supplied, cleaned     ise properly disposed; facilities maintained     ities installed, maintained, and clean     ntilation and lighting; designated areas used     Administrative items     it posted     nspection posted     Compliance Status     Non-Smokers 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	2 2 1 1 1 1 0 WT
34       X       Thermonous         OUT       0UT         35       O       Food pro         0UT       0UT       0UT         36       O       Insects, it         37       X       Contaminous         38       O       Personal         39       O       Wiping c         40       O       Washing         0UT       In-use ut         41       O       In-use ut         42       O       Utensits, 43         43       O       Single-ut         44       O       Gloves ut	Food Identification     Food Identification     perly labeled; original container; required records available     Prevention of Food Contamination     odents, and animals not present     ation prevented during food preparation, storage & display     cleanliness     oths; properly used and stored     fruits and vegetables     Proper Use of Utensils     ensils; properly stored     equipment and linens; properly stored, dried, handled     elsingle-service articles; properly stored, used     sed properly     lations of risk factor items within ten (10) days may result in sup     mit, items identified as constituting imminent health hazards shall			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	49 50 51 52 53 54 55 56 56 56 57 58 59 59 59 59			ot and lumbin ewage oilet fa arbag hysica dequa urrent lost re- lost re- lo	i cold gg ins and cilibe e/refu i faci te ve perm cent i ance v o pro co pro	Physical Facilities     water available; adequate pressure     tailed; proper backflow devices     waste water properly disposed     s: properly constructed, supplied, cleaned     ise properly disposed; facilities maintained     ities installed, maintained, and clean     nitilation and lighting; designated areas used     Administrative items     it posted     nospection posted     Compliance Status     Non-Smoker Protection Act     with TN Non-Smoker Protection Act     ducts offered for sale     oducts 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		2 2 1 1 1 1 0 WT 0
34     35     Thermon       0UT     0UT       35     O     Food pro       0UT     0UT       36     O     Insects, r       37     & Contamir       38     O     Personal       39     O     Wiping c       40     O     Washing       0UT     0UT       41     O     In-use ut       42     O     Ubensits, 43       43     O     Single-us       44     O     Gloves u	Food Identification     Food Identification     perly labeled; original container; required records available     Prevention of Food Contamination     odents, and animals not present     ation prevented during food preparation, storage & display     cleanliness     oths; properly used and stored     fruits and vegetables     Proper Use of Utensils     msils; properly stored     equipment and linens; properly stored, dried, handled     el'single-service articles; properly stored, used     sed properly     lations of risk factor items within ten (10) days may result in susp			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	49 50 51 52 53 54 55 56 56 56 57 58 59 59 59 59			ot and lumbin ewage oilet fa arbag hysica dequa urrent lost re- lost re- lo	i cold gg ins and cilibe e/refu i faci te ve perm cent i ance v o pro co pro	Physical Facilities     water available; adequate pressure     tailed; proper backflow devices     waste water properly disposed     s: properly constructed, supplied, cleaned     ise properly disposed; facilities maintained     ities installed, maintained, and clean     nitilation and lighting; designated areas used     Administrative items     it posted     nospection posted     Compliance Status     Non-Smoker Protection Act     with TN Non-Smoker Protection Act     ducts offered for sale     oducts 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		2 2 1 1 1 1 0 WT 0
34     35     Thermon       0UT     0UT       35     O     Food pro       0UT     0UT       36     O     Insects, r       37     & Contamir       38     O     Personal       39     O     Wiping c       40     O     Washing       0UT     0UT       41     O     In-use ut       42     O     Ubensits, 43       43     O     Single-us       44     O     Gloves u	Provided and accurate  Food Identification  perly labeled; original container; required records available  Prevention of Food Contamination  odents, and animals not present  ation prevented during food preparation, storage & display cleanliness oths; properly used and stored fruits and vegetables  Proper Use of Utensils  Proper Use of Utensils  ensils; properly stored equipment and linens; properly stored, dried, handled e/single-service articles; properly stored, used sed properly  ations of risk factor items within ten (10) days may result in sup mit, items identified as constituting imminent health hazards shall recent inspection report in a conspicuous manner. You have the 14-703, 68-14-705, 68-14-705, 68-14-715, 68-14		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	49 50 51 52 53 54 55 56 56 56 57 58 59 59 59 59			ot and lumbin ewage oilet fa arbag hysica dequa urrent lost re- lost re- lo	i cold gg ins and cilibe e/refu i faci te ve perm cent i ance v o pro co pro	Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items it posted nspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act with TN Non-Smoker Protection Act ducts offered for sale bducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo b. You are required to post the food service establishment perm ling a written request with the Commissioner within ten (10) day	O O O O O O O O O O O O O O O O O O O	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 0 WT 0
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34       35       Thermonon         0UT       0UT         35       O       Food pro         0UT       0UT       0         36       O       Insects, in         37       &       Contaminon         38       O       Personal         39       O       Wiping c         40       O       Washing         0UT       0UT       0         41       O       In-use ut         42       O       Utensits, 43         43       O       Single-us         44       O       Gloves ut         Failure to correct any vio service establishment per manner and post the most report. T.C.A. sections (6)	Provided and accurate Food Identification perly labeled; original container; required records available Provention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & display cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misls; properly stored equipment and linens; properly stored, dried, handled ersingle-service articles; properly stored, used sed properly lations of risk factor items within ten (10) days may result in supp mit. Items identified as constituting imminent health hazards shall recent inspection report in a conspicuous manner. You have the 14-703, 68-14-705, 68-14-705, 68-14-711, 68-14-715, 68-14	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 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	49 50 51 52 53 54 55 56 57 58 59 59 59 59 59 59 59 59 59 59 59 59 59	0 5 6 6 7 5 6 7 5 6 7 5 6 7 7 8 9 1 0 0 1 0 0 1 0 0 1 0 0 0 0 0 0 0 0 0 0 0 0 0		ot and lumbin ewage olet fa arbag hysica dequa dequa urrent lost re- oopploi tobaco tobaco tobaco	cold gg ins and cilibe elrefu if acii te ve permi cent i co pro co pro co pro co pro co pro co pro	Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned ise properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items it posted nspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale aducts 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 ling a written request with the Commissioner within ten (10) day mtal Health Specialist ealth/article/eh-foodservice ****	O O O O O O O O O O O O O O O O O O O	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 0 WT 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0

Please call ( ) 9012229200 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training cl	asses are available each mor	nth at the county health department.	RDA 6
	PH-2207 (Nev. 0-10)	Piease call (	) 9012229200	to sign-up for a class.	1040

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information 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 inflitrating 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				
Decoription	Temperature (Fahrenheit)			

Food Temperature	State of Food	Temperature ( Fahrenheit

Observed Violations	
Total # 3	_
Repeated # 0	_
	_
34:	
37:	
53:	

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: CURRY BOWL INDIAN CUISINE Establishment Number: 605263739

Comments/Other Observations	
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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: CURRY BOWL INDIAN CUISINE Establishment Number : 605263739

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: CURRY BOWL INDIAN CUISINE

Establishment Number #: 605263739

Source:
Source:
Source:
Source:
Source:

## Additional Comments