TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ALC: NO			D		FOOD SERVICE ES	TABL	ISł	IMI	ENT	r II	NSI	PEC	TIC	ON REPORT SC	CORI	E	
Feb	abist	imen	t Nan		Persis Biryani Indian Grill									O Fermer's Market Food Unit ent @ Permanent O Mobile)	
	iress				630 S Mt. Juliet Rd Ste 310				_	Тур	pe of i	Establi	shme	O Temporary O Seasonal			
City					Mount Juliet	ne in O	1:1	5 F	PM	A	M/P	M Tir	me o	иt <u>02:14</u> : <u>РМ</u> ам/рм			
Insp	ectio	n Da	te		04/26/2022 Establishment # 605260	986		_	Embe	irgoe	d O)					
Pur	pose	of In	spect		Routine O Follow-up O Compl			_	elimin				Cor	nsuitation/Other			
Risi	c Cat	egon	,		O1))2 O3			04				Fo	low-	up Required O Yes 🕱 No Number	of Seat	s 96	5
		R			ors are food preparation practices and employ ontributing factors in foodborne illness outbro									to the Centers for Disease Control and Prev	entio		
					FOODBORNE ILLNESS												
		<u> </u>		elgnet	ed compliance status (IK, OUT, KA, HO) for each numbered		llem			_						7.)	
IN	⊧in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not ob Compliance Status		R		»s=co	recte	d on-s	site duri	ng ins	pection R=repeat (violation of the same code pro Compliance Status		S R	WT
	IN	ουτ	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	鼠	0			Person in charge present, demonstrates knowledge, and performs duties	¹ 0	0	5		14				Control For Safety (TCS) Foods Proper cooking time and temperatures	0	8	6
2	IN XX		NA	NO	Employee Health Management and food employee awareness, reporting	0	10		17	0	0	0	*	Proper reheating procedures for hot holding	_	0	1°
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control	•		
			NA		Good Hygienic Practices					K	0			Proper cooling time and temperature	0	8	
4	黨	00			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		0	5	19 20		0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	
6	IN X	OUT O	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0			*	<u> </u>			Proper date marking and disposition	- °	<u> </u>	1
7	×	ŏ	0	0	No bare hand contact with ready-to-eat foods or approve		ō	5	22	×	0	0	-	Time as a public health control: procedures and record	5 O	0	
8	X	0	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2	23	IN O	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
9	IN 宸		NA	NO	Approved Source Food obtained from approved source	-	0		–	IN	OUT		NO	food Highly Susceptible Populations		10	•
10	0	0	0	20	Food received at proper temperature	0	0		24		0	22	140	Pasteurized foods used: prohibited foods not offered	0	То	5
	×	0	22	_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-	_	-					10	l °
12	0	0	NA	O NO	destruction Protection from Contamination	0	0		25	IN O	OUT	NA	NO	Chemicals Food additives: approved and properly used		То	
13	12	0	0	110	Food separated and protected		0	4		Ř	0		·	Toxic substances properly identified, stored, used		ŏ	5
		_	Ō		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	-	5		IN	-	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			1
15	篾	0			served	0	0	2	27	0	0	黨		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to	contro	d the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods			
						GO	DD R	ET/A	L PR	ACT	TICE	8					
				00	T=not in compliance COS= Compliance Status	corrected of	n-site		inspe	ction				R-repeat (violation of the same code provisio Compliance Status		SR	WT
	_	OUT			Safe Food and Water			_		0	TUK			Utensils and Equipment			
	8 9				d eggs used where required lice from approved source		8	1 2	4	s 1				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0	0 OUT	Varia	nce d	btained for specialized processing methods Food Temperature Control	0	0	1	4	6	o v	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	1				oling methods used; adequate equipment for temperature	0	0	2	4			Vonfoo	d-cor	ntact surfaces clean	0	0	1
	2	-	contr Plant		properly cooked for hot holding		0		4		UT O⊦	iot and	t cold	Physical Pacilities water available; adequate pressure		0	2
	3	0	Appr	oved	thawing methods used	0	0		4	9	ΟP	Numbir	ng ins	stalled; proper backflow devices	0	0	2
3	4	O OUT	Then	morme	eters provided and accurate Food Identification	0	0	1	5	_	-			waste water properly disposed s: properly constructed, supplied, cleaned		-	2
3	5	_	Food	prop	erly labeled; original container; required records available	, o	0	1	5	_				use properly disposed; facilities maintained	10		1
		OUT			Prevention of Food Contamination				5	3 2	R P	hysica	al faci	lities installed, maintained, and clean	0	0	1
3	6	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	4	0 4	\dequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	7	X	Cont	amina	ation prevented during food preparation, storage & displa	y O	0	1		0	τυκ			Administrative Items			
_	8				leanliness	0	0	1	5					nit posted	0	0	0
_	9				ths; properly used and stored ruits and vegetables	0	0		F	6		nost re	cent	Compliance Status			WT
	_	OUT			Proper Use of Utensils			_	5	,		Same	10.0-	Non-Smokers Protection Act		· ·	
- 4	1 2	25	Uten	sils, e	nsils; properly stored quipment and linens; properly stored, dried, handled	0	0	1	5	8	ī	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	8	6	0
_					/single-service articles; properly stored, used ed properly		8		5	9	H	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
					alere af det franze incorrection and the second the second term	in the state							and a	Reported side line of an identical side forter may evold in a			

rmit in a co ۱ai all be corrected i tely or d to post the ds s/ мp a conspicuous manner. You have the right to request a hearing reg 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th ort in a con ith the C

ONOX 40

04/26/2022

Signature of Person In Charge

Date

Signature of En nental Health Specialist 04/26/2022

Date

**** 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 cla	RDA 6		
(192201 (1004. 0-10)	Please call () 6154445325	to sign-up for a class.	nur des

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.	
Sarage 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 machine	CI	100								

Equipment Temperature				
Decoription	Temperature (Fahrenheit)			
Walk in cooler (wic)	38			
Walk in freezer (wif)	0			
Reqch in cooler (ric)	36			

Food Temperature	ood Temperature					
Decoription	State of Food	Temperature (Fahrenheit)				
Chicken On counter for 5 mins	Cooling	180				
Shrimp	Cold Holding	39				
Cooked califlower	Cold Holding	36				
Cooked chicken	Cold Holding	40				
Fried tofu	Cold Holding	40				
Rice	Hot Holding	138				
Butter chicken	Cooking	189				
Mutter paneer	Cooking	201				
Curried goat	Cold Holding	39				

Observed Violations

Total # 8

Repeated # ()

35: Several containers of spices and sauces not labeled

37: Mildew buildup in ice machine. Boxes of food stacked on floor in wif. Sauces stored uncovered in wic

41: Scoop handle stored laying down in flour and in ice

42: Large pots stored on floor in kitchen

43: To go containers are turned up on shelf over prep area

45: Severely grooved cutting board on line cooler and on prep table

47: Shelves where frying pans are stored are dirty

53: Grease and food debris 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 when changing gloves. Employee washed hands after picking trash up off floor

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: See food temps

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: Fried chicken held in tilt. Thrown out at break time

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.

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

Water	Source:	City
Food	Source:	Restaurant depot
	Source:	
	Source:	
	Source:	
		Food Source: Source: Source:

Additional Comments