## Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/7/2025			02	25	Time in: 1:20	Time out: <b>2:30</b>		15e/Permin		)					Est. Type Risk Category Page 1 of _	2		
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Nar										4-I	nves	tiga	tion		5-CO/Construction   6-Other   TOTAL/SCO   * Number of Repeat Violations:	RE		
Curry Express Indian Bistro							Ther I value							✓ Number of Violations COS:	/R			
	Physical Address: 2014 S Goliad  Pest control: XPert/7-25-2025							)25		Hood Grease t				ease ine	e trap : Follow-up: Yes   10/02/ e/250gal/7-17-2025			
Ma					Status: Out = not in copoints in the OUT box for Prio	r each numbered it			checl	kmaı	rk in	appro	priat	e bo	ox for IN, NO, NA, COS Mark an in appropriate box for R	ch		
Co	mpli I	iance N	Sta N	tus C		nperature for Fo		R				liance Status						
U T	N	0	A	o s	(F = d)	legrees Fahrenhe	eit)			U T	N O A		A	o S	Employee Health			
	~	Proper cooling time and temperature							~			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
3					2. Proper Cold Holding	g temperature(41°	°F/ 45°F)		-		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	/				3. Proper Hot Holding	temperature(135	°F)								Preventing Contamination by Hands			
	~				4. Proper cooking time	and temperature	)		-						14. Hands cleaned and properly washed/ Gloves used properly			
		~			5. Proper reheating pro Hours)	cedure for hot ho	olding (165°F i	n 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	T		
					6. Time as a Public Health Control; procedures & records						_				Highly Susceptible Populations			
					Ap	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked			
	<u> </u>			7. Food and ice obtaine good condition, safe, at			n											
				good condition, safe, and unadulterated; parasite destruction Restaurant Depot										Chemicals				
	v			8. Food Received at proper temperature						/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Check at receipt  Protection from Contamination				-		~				Water only 18. Toxic substances properly identified, stored and used			
					9. Food Separated & pr	rotected, prevente	ed during food		_						W. J. AD. M.			
3				~	preparation, storage, di			1	-						Water/Plumbing			
	~				10. Food contact surfact Sanitized at 200	ppm/temperature	re				~				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>						~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																		
					Pri	iority Founda	ation Items (		) vio		_	_		_	rrective Action within 10 days			
O U T	I N	N O	N A	C O S		iority Founda n of Knowledge/		2 Points	) vio	Olati O U T	I N	N	N A	Cor. C O S	Food Temperature Control/ Identification	R		
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Received by: (signature) Ravi Damularu	Print: Ravi Damularu	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Teachibrean Name:   Physical Address:   Christy Cortez, RS   Page 2 of 2 o											
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