

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 2/27/2026	Time in: 1:10	Time out: 2:10	License/Permit # FS-9325	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Curry Express Indian Bistro			Contact/Owner Name: Raja Vemireddy		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		24/76/C
Physical Address: 2014 S Goliad		Pest control : XPert/1-14-2026	Hood Oil Less/1-11-2026	Grease trap : Alpine/250gal/1-14-2026		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
			✓				✓				
			✓			Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination											
3				✓		3					
3						Water/ Plumbing					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
2						2					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						2					
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
1						1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

1st followup is free. Any additional followup will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Raja Vemireddy</i>	Print: Raja Vemireddy	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Curry Express Indian Bistro	Physical Address: 2014 S Goliad	City/State: Rockwall, TX	License/Permit # FS-9325	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
front steam wells/goat	183	chicken	42	3 door cooler/yogurt	42
cheese cubes	177	curry sauce	41	2 door cooler/yogurt	39
basmati rice	156	under/lamb	38	chicken	41
rice	143	cooked cauliflower	138	potatoes	39
chicken	145	on stove/chicken	182	white coffin freezer	-8
pudding on ice	39	2 door cooler/goat	42		
reach in cooler/mango	39	chicken	48		
cold top/goat	40	white upright freezer	13		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Kitchen hand sink 110 F equipped
45/42	Need to adhere hand sink to wall and caulk behind, to clean around handles as well
28	Need to date mark mango shakes/to discard at day 7
45	To clean around trash can in front, walls behind
10/42	Need to clean cold top, under lids, all over
42	To clean in/around/on equipment/food debris and grease
	Dial thermos/check for calibration
42	To clean equipment/ microwaves/food debris and grease
	Sani bucket setup to 200ppm quats
	Test strips current/exp 4/2027
	3 comp sink 127F
32/39	To clean dough mixer/store clean
	Not using dishwasher/not working
37	To store items 6 inches off of floor to clean
45	Need to clean floor under dough bowl
18	Need to label spray bottles in dining area
28	To date mark all foods once cooked or opened/discard at day 7
37/ 32	Time to defrost white freezer/also broken handle held together with tape/need to replace
9	Need to store raw chicken low and separate/not over raw veggies/raw chicken is always low and separate
34	Large gap under back door/need to seal
36	Need to store wiping cloths in sani buckets
45	Need to address maintenance, walls, broken baseboards, exposed drywall
42	Need to clean storage containers in dry storage
3	Chicken in 2 door cooler/was out for portioning, unclear if ever made it to 41F or below. Must cold hold at 41F or below
22	All employees prepping or serving must have food handlers license
32	Do not re-use single use containers as not cleanable/need to use NSF containers instead (yogurt)

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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