

Retail Food Establishment Inspection Report

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

Date: 2/8/2023	Time in: 1:25	Time out: 2:54	License/Permit # FS-9325	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
--------------------------	-------------------------	--------------------------	------------------------------------	-----------	---------------	---------------------------

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: _____	20/80/A
Physical Address: 2014 Goliad Rockwall, TX	Pest control : Xpert/12-17-22/every 2 mo	Grease trap : Alpine/250gal/1-4-23/3mo	

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					
W						✓					
3						✓					
3						Preventing Contamination by Hands					
✓						3					
	✓					✓					
✓						Highly Susceptible Populations					
Approved Source						✓					
✓						Chemicals					
✓						✓					
Protection from Contamination						3				✓	
✓						Water/ Plumbing					
W						✓					
✓						✓					

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					
✓						W					
✓						✓					
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					
✓						✓					
✓						Physical Facilities					
1						1					
1						✓					
✓						✓					
Proper Use of Utensils						1	✓				
✓						✓					
1	✓					1					

Retail Food Establishment Inspection Report

Received by: <small>(signature)</small> <i>Raja Vemireddy</i>	Print: Raja Vemireddy	Title: Person In Charge/ Owner Owner
Inspected by: <small>(signature)</small> <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 Goliad	City/State: Rockwall, TX	License/Permit # FS-9325	Page 2 of 2
---	---	------------------------------------	------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
curry sauce in stove	137	chicken	186	glass front cooler/mango milk tea	41
fried chicken on counter	82	rice	138	rice pot/rice	156
cold top/cut potatoes	50	white freezer ambient	7		
curry goat	42	3 door cooler/tomatoes	40		
under/cooked chicken	41	cooked spinach	41		
2 door cooler/all TCS	47-50	raw chicken	40		
steam wells /goat	182	cheese	41		
chicken	178	white upright freezer ambient	1		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 115 with soap and paper towels. Need to post employee health poster
45	Need to clean walls behind prep/food splatters
36	Store wiping cloths in sani bickets
14	Gloves are single use only. Avoid hanging on wall behind prep area after use. Discard instead
40	Change foil on bread baskets daily
3	Chicken fried on counter for lunch. Fried 45 minutes previous. Reheated to 165F then placed in steam wells
	Must either cool 2 hours to 70/4 hours to 41F OR hot hold at 135+F. Avoid leaving at room temperature.
2	2 door reach in cooler in kitchen not cold holding at 41F or below. Discarded all TCS and precooked foods in cooler
2	Baked potatoes in cold top from 2 door cooler/never reached 41F or below/ discarded
36	Avoid lining shelves with wiping cloths
37	Time to defrost white freezer
37	Floor storage in hallway/store 6 inches off of floor to clean
42	Clean mixer and other kitchen equipment and store clean
47	Organize back storage to better clean
42	Need to Clean outside of spice containers
45	Need to Clean floor under all equipment
	Sani buckets @ 200 ppm quats
18	Store chemical sprays/oven cleaner low and separate
42	Need to clean in/around/on equipment, shelves
32	Some rusty shelves/ inside coolers
45	Moldy caulking behind sinks/to be replaced
45/42	Thorough detailed cleaning needed throughout

Received by: <small>(signature)</small> <i>Raja Vemireddy</i>	Print: Raja Vemireddy	Title: Person In Charge/ Owner Owner
Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)