Retail Food Establishment Inspection Report ビ First aid kit 이 Allergy policy 이 Vomit clean up Employee health											policy ean up								
Date: Time in: Time out: License/Pe]	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>		
2/8/2023 1:25 2:54 FS-9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai								_	Inve	stio	atio	_	5-CO/Constr	uction	6-Other	TOTAL/SCORE			
Es	tabli	ishm	nent	Nan	ne:		Cont	act/Owner I	Name:		mve	54154	11101		× Number of I ✓ Number of I	Repeat Viol	ations:	TOTAL/SCORE	
Ph	vsic	al A	.ddre	ess:	ss Indian Bistro	Р	est contr			Но			G	rease	e trap :		Follow-up: Yes	20/80/A	
2014 Goliad Rockwall, TX Xpert/12-17-22/every 2								ess/12			1	e/250gal/1-4-2		No					
Ma					e points in the OUT box for	r each numbered	item	Mark '		eckm	ark in	appr	opria	ate bo			site \mathbf{R} = repeat vidents an \mathbf{X} in appropriate	blation W- Watch te box for R	
Co	mpli	ance	e Sta	tus	Prio	ority Items (3	8 Points	s) violations	Requi	-	<i>nmea</i> 'ompl				ive Action not to e	xceed 3 da	iys		
O U T	I N	N O	N A	C O S	(F = d	nperature for l legrees Fahrenh	eit)	ety	R	O U T	I N	N O	N A	C O S	Employee Health				
W					1. Proper cooling time a	and temperature	2				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
3					2. Proper Cold Holding	g temperature(4	1°F/ 45°F	7)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
3					3. Proper Hot Holding t	temperature(13	5°F)					<u> </u>			Preventing Contamination by Hands				
5	~				4. Proper cooking time	and temperatur	e			3							erly washed/ Gloves		
	•	~			5. Proper reheating prod Hours)	cedure for hot h	olding (1	65°F in 2		5	~						h ready to eat foods of lowed (APPROVED		
	~				6. Time as a Public Hea	alth Control; pr	ocedures	& records							F	lighly Susa	entible Populations		
	-			<u> </u>											Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered				
						proved Source					~				Pasteurized eggs used when required eggs cooked				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Restaurant Depot											Chemicals			
-	8. Food Received at proper temperature													s; approved	and properly stored;	Washing Fruits			
	~				check at rece	eipt					~				& Vegetables water onl	<u>у</u>	11.1011.1		
				1		n from Contam		6 1		3				~	18. Toxic substand	ces properi	y identified, stored ar	ia usea	
	~				 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and 						T						er/ Plumbing		
W					Sanitized at <u>200</u>	ppm/temperatu	re				~				backflow device	- 	rce; Plumbing install		
	~				11. Proper disposition of reconditioned disc	of returned, pre-	viously se	erved or			~				20. Approved Sew disposal	vage/Waste	water Disposal Syste	m, proper	
0	I	N	N	С	Pri	iority Found	ation It	tems (2 Po	ints) v R	iolai 0		Ν	uire N	Cor	rective Action with	hin 10 day	S	R	
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel					U T		0	A	O S	Food 7	Temperatu	re Control/ Identifie	cation	
	~				21. Person in charge pr and perform duties/ Cer 1	ertified Food Ma	anager/ P	osted		W	/				Maintain Product	Temperatu		quate to	
	~				22. Food Handler/ no us	inauthorized per	rsons/ per	rsonnel			~				28. Proper Date M	e	*		
Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers Thermal test strip digital		accurate, and calibra	ted; Chemical/					
	~		23. Hot and Cold Water available; adequate pressure, safe												•	t, Prerequisite for O	-		
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~						mit (Current/insp re	eport sign posted)				
				<u> </u>	Conformance v	with Approved	Procedu	ires			<u> </u>				12/31/202 Ut		ipment, and Vendir	ıg	
	~				25. Compliance with V HACCP plan; Variance processing methods; ma	ariance, Specia e obtained for sp	lized Pro pecialized	cess, and			~						acilities: Accessible a		
		-		I	Cons				$ \longrightarrow $	┣					22 Each and Non	6 10		I	
						sumer Advisor	у			2					designed, construct		act surfaces cleanable ed	e, properly	
	v				26. Posting of Consume foods (Disclosure/Remi meats to require	er Advisories; r inder/Buffet Pla	aw or un			2	~				designed, construc	rted, and us	ed nstalled, maintained,		
0		N	N		foods (Disclosure/Remi	er Advisories; r inder/Buffet Pla ed temps	aw or un ate)/ Alle	rgen Label		n Noi	t to E				designed, construct 33. Warewashing Service sink or cu	cted, and us Facilities; i rb cleaning	ed nstalled, maintained, facility provided	used/	
O U T	V I N	N O	NA	C O S	foods (Disclosure/Remi meats to require Core Items (1 Poir Prevention	er Advisories; r inder/Buffet Pl ed temps nt) <i>Violations</i> of Food Conta	aw or un ate)/ Alle <i>Require</i> minatior	rgen Label 2 <i>Corrective</i>	Action R		t to E	Excee N O	ed 90 N A) Da C O S	designed, construct 33. Warewashing Service sink or cu tys or Next Inspect	cted, and us Facilities; i rb cleaning tion , Whio Food	ed nstalled, maintained, facility provided thever Comes First Identification		
	I			0	foods (Disclosure/Remi meats to require Core Items (1 Poir Prevention 34. No Evidence of Inse animals	er Advisories; r inder/Buffet Pla ed temps nt) Violations of Food Conta sect contaminati	aw or und ate)/ Alle <i>Require</i> mination on, roder	rgen Label <i>Corrective</i> t/other		n Non O U	t to E	Ν	N	C O	designed, construct 33. Warewashing Service sink or cu	cted, and us Facilities; i rb cleaning tion , Whio Food	ed nstalled, maintained, facility provided thever Comes First Identification	used/	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Curry Express Indian Bistro	Physical A 2014	Goliad	City/State: Rockwa	all, TX	License/Permit # Page <u>2</u> FS-9325		<u>2</u> of <u>2</u>				
Item/Location	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Itom/Logot	Item/Location						
	_						Temp F				
curry sauce in stove	137	chicken	186	glass front cooler/mango milk			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								
	OB	SERVATIONS AND CORRECT	VE ACTION	NS							
Item AN INSPECTION OF YOUR ES Number NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	FION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	/ED Al	ND				
	Hand sink 115 with soap and paper towels. Need to post employee health poster										
45 Need to clean walls											
36 Store wiping cloths					Discord in		J				
		void hanging on wall behi	nd prep a	irea atter	use. Discard in	stead	נ				
40 Change foil on brea 3 Chicken fried on counter		Fried 45 minutes previous. R	obootod to	165E thou	a placed in steam w	olle					
		ours to 41F OR hot hold at			•						
		cold holding at 41F or below.			•						
		from 2 door cooler/nev			-						
36 Avoid lining shelves				50 4 11 0		ueu					
37 Time to defrost whi											
		re 6 inches off of floor t	o clean								
Ŭ	1	en equipment and stor									
47 Organize back stor		1.1	o oroan								
42 Need to Clean outs	- v										
45 Need to Clean floor											
Sani buckets @ 20											
		cleaner low and separ	ate								
42 Need to clean in/are	Need to clean in/around/on equipment, shelves										
32 Some rusty shelves	Some rusty shelves/ inside coolers										
45 Moldy caulking beh											
45/42 Thorough detailed of	42 Thorough detailed cleaning needed throughout										
Received by:		Print:			Title: Person In Charge/	Owner					
^(signature) Raja Vemireddy		Raja Ve	Owner								
(signature) Raja Vemireddy Inspected by: (signature) Christy Cov	to- A	Print:									
Christy Cortez, RS Christy Cortez, RS Form EH-06 (Revised 09-2015) Samples: Y N # college											