## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/4/2021		1	Time in: 11:17	Time out: 12:05	-	icense/Pe							Est. Type Risk Category Page 1 of 2					
Purpose of Inspection: 1-Routine 2-Follow Up 3-C					FS-9325  3-Complaint 4-Investigation							5-CO/Construction 6-Other TOTAL/SCORE						
Establishment Name: Curry Express Indian Bistro Contact/Owner Na Raja Vemire							lame:	× Number of Repe ✓ Number of Viola					* Number of Repeat Violations: Vumber of Violations COS:					
Physical Address:  2014 S Goliad Rockwall, TX  Pest control:  Xpert/monthly  Compliance Status: Out = rat is compliance IN = in compliance NO.								Ho Oil L	re trap : Follow-up: Yes 7 17/83/E									
Ma					Status: Out = not in co points in the OUT box for Prio	each numbered i	item	Mark '		eckm	ark in	appr	opria	te bo	policable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R			
O U				C	Time and Temperature for Food Safety (F = degrees Fahrenheit)				R	O I N N C U N O A O				C O	Employee Health			
T	<b>&gt;</b>			S	Proper cooling time and temperature					Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
2	2. Proper Cold Holding temperature(41°F/45°F)  3. Proper Hot Holding temperature(135°F)					temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
<u> </u>													Preventing Contamination by Hands					
	4. Proper cooking time and temperature							3					14. Hands cleaned and properly washed/ Gloves used properly					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)								~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )					
	~				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 USED for baking			
	V				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						L				Chemicals			
					8. Food Received at pro	urant Dep					Τ				17. Food additives; approved and properly stored; Washing Fruits			
	check at rece			check at rece	eipt					7				& Vegetables Water only  18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & pr		ted during fo	ood							Water/ Plumbing			
					preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and								1		19. Water from approved source; Plumbing installed; proper			
3				-	Sanitized at 200  11. Proper disposition of			ed or			<b>'</b>			1	20. Approved Sewage/Wastewater Disposal System, proper			
	~				reconditioned disc	arded	-				~				disposal			
					T. 1													
0	I N	N O	N A	C					ints) 1	0	I	N	N	С	rrective Action within 10 days  Food Temporature Control/ Identification			
O U T	N	N O	N A	C O S	Demonstration 21. Person in charge pr	n of Knowledge	e/ Personnel	owledge,	_	_	I N	_		_				
	N V	N O		О	Demonstration	esent, demonstratified Food Ma	e/ Personnel ration of kno nnager/ Poste	owledge,	_	O U T	I N	N	N	C O	Food Temperature Control/ Identification			
	N	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge resent, demonstr rtified Food Ma nauthorized pers rdkeeping and	ration of kno mager/ Postersons/ person	owledge, ed	_	O U	I N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	N V	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce 22. Food Handler/ no u	n of Knowledge resent, demonstr rtified Food Ma nauthorized pers rdkeeping and Labeling	e/ Personnel ration of kno unager/ Poste sons/ person Food Packa	owledge, ed anel	_	O U T	N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/			
	N /	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce 22. Food Handler/ no u Safe Water, Reco	resent, demonstr rtiffed Food Ma nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto	e/ Personnel ration of kno anager/ Poste sons/ person Food Packa	owledge, ed anel age	_	O U T	N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)			
	N	N O		О	Demonstration  21. Person in charge pr and perform duties/ Ce  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Wate  24. Required records as destruction); Packaged	resent, demonstratified Food Manauthorized personal Labeling ravailable; adequatible (shellstor Food labeled with Approved)	e/Personnel ration of kno unager/ Poste rsons/ person  Food Packa quate pressur ock tags; par	owledge, ed annel age re, safe rasite	_	O U T	N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2021  Utensils, Equipment, and Vending			
	N	N O		О	Demonstration  21. Person in charge pr and perform duties/ Ce  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Wate  24. Required records as destruction); Packaged	resent, demonstratified Food Manauthorized personal Labeling ravailable; adequatible (shellstor Food labeled with Approved ariance, Special e obtained for sp	e/Personnel ration of kno anager/ Poste sons/ person  Food Packa quate pressur ock tags; par  Procedures dized Process occialized	owledge, ed annel age re, safe rasite	_	O U T	N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2021			
	V V	NO		О	Demonstration  21. Person in charge prince and perform duties / Ce  22. Food Handler / no uited and perform duties / Ce  23. Hot and Cold Wate  24. Required records and destruction); Packaged  Conformance vides / Conformance with Video HACCP plan; Variance processing methods; miles / Conformance with video of the conformance with vide	resent, demonstratified Food Manauthorized personal Labeling ravailable; adequatible (shellstor Food labeled with Approved ariance, Special e obtained for sp	e/Personnel ration of kno anager/ Poste sons/ person Food Packa quate pressur ock tags; par Procedures lized Process secialized ructions	owledge, ed annel age re, safe rasite	_	O U T	I N V	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2021  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly			
	V V	NO		О	Demonstration  21. Person in charge prigned and perform duties/ Ce  22. Food Handler/ no uither and cold Water. Recoil 23. Hot and Cold Water. Acquired records and destruction); Packaged  Conformance vith Vigname and Cold Water. Variance processing methods; model and cold water. Conformance vith Vigname and Cold Water. Conformance vith Vigname and Cold Water. Variance processing methods; model Cold Posting of Consumer foods (Disclosure/Remonstration).	resent, demonstr rtified Food Ma nauthorized pers rdkeeping and Labeling r available; adeq vailable (shellsto Food labeled with Approved ariance, Special e obtained for sp anufacturer instr sumer Advisor; er Advisories; ra inder/Buffet Pla	ration of known an ager/ Poster sons/ person  Food Packar quate pressure ock tags; par  Procedures dized Process occialized ructions  Ty  aw or under	owledge, ed innel	_	W	I N V	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2021  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used			
	N V V V V V		A	OS	21. Person in charge prand perform duties/ Ce 22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Wate  24. Required records avdestruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Remmeats to require	resent, demonstratified Food Manauthorized personal Labeling ravailable; adequaliable (shellsto Food labeled with Approved ariance, Special cobtained for spanufacturer instrational summer Advisor; er Advisories; rainder/Buffet Placed temps	ration of known ager/ Poster sons/ persons/ persons/ persons/ Food Packarquate pressure pock tags; par Procedures lized Process pecialized ructions  y  aw or under tate)/ Allerger	owledge, ed intel age re, safe rasite s, and cooked n Label	Action	W Y Y Not	I N V	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2021  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
	N V V V	N O		О	Demonstration  21. Person in charge prand perform duties/ Ce  22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Wate  24. Required records and destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; m  Con  26. Posting of Consume foods (Disclosure/Rem meats to require  Core Items (1 Poin  Prevention	resent, demonstratified Food Manauthorized personal Labeling ravailable; adequaliable (shellston Food labeled with Approved fariance, Special explanatories in the sumer Advisor; and for Spanufacturer instration of Food Contary of Food Contary and Food Contary of Food Contary and Food Manager Advisors of Food Contary of Food Contary and Food Manager Advisors of Food Contary of Foo	Procedures lized Process lized Process lized Process lized Process lized ructions  Y  aw or under lite)/ Allerger  Require Commination	owledge, ed innel	R	W 2	I N V V V V V V V V V V V V V V V V V V	N O	N A	COSS	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2021  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
OU	N V V V V V	N	A	o s	21. Person in charge pr and perform duties/ Ce 22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Wate  24. Required records as destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Remmeats to require  Core Items (1 Poir  Prevention  34. No Evidence of Insanimals	resent, demonstratified Food Manauthorized personal Labeling ravailable; adequations and tabeling ravailable (shellstore) Food labeled with Approved rariance, Special explanation of the content of the	Personnel ration of known ager/ Poster sons/ person Food Packa quate pressur pock tags; par Procedures lized Process pecialized ructions y aw or under tate)/ Allerger Require Commination on, rodent/of	owledge, ed anel age re, safe rasite s, and cooked n Label orrective	Action	W Note of the state of the stat	I N V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2021  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
OU	N V V V V V V V V V V V V V V V V V V V	N	A	o s	21. Person in charge prand perform duties/ Ce 22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Wate  24. Required records and destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; m  Con  26. Posting of Consumation of	resent, demonstratified Food Manauthorized personal Labeling ravailable; adequation and tabeling ravailable (shellstore) Food labeled with Approved fariance, Special e obtained for spanufacturer instracturer Advisories; ratinder/Buffet Plated temps and Violations of Food Contartect contaminations:	Personnel ration of known ager/ Poster ration ager/ Poster	owledge, ed anel age re, safe rasite s, and cooked n Label orrective	Action	W Note of the state of the stat	I N V V V V V V V V V V V V V V V V V V	N O O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2021  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities			
OUTT	N V V V V V V V V V V V V V V V V V V V	N	A	o s	21. Person in charge prand perform duties/ Ce 22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Wate  24. Required records and destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; m  Con  26. Posting of Consume foods (Disclosure/Rem meats to require require to require to require to require to require to represent the same series of	resent, demonstratified Food Manauthorized personal Labeling ravailable; adequal and Labeling ravailable (shellston Food labeled ariance, Special explanaturer instrations) and the Market Mark	Personnel ration of known an ager/ Poster ration of known an ager/ Poster ration of known and ager/ Poster ration of known and ager/ Poster ration and Packa  Procedures lized Process pecialized ructions  y  aw or under ruction  Require Commination on, rodent/of ng or tobacce	owledge, ed anel age re, safe rasite s, and cooked n Label orrective	Action	W Note of the state of the stat	I N V V V V V V V V V V V V V V V V V V	N O O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  23. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  24. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean			
0 UT	N V V V V V V V V V V V V V V V V V V V	N	A	o s	21. Person in charge prand perform duties/ Ce 22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Wate  24. Required records avidestruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Remmeats to require  Core Items (1 Poin  Prevention  34. No Evidence of Insanimals  35. Personal Cleanlines  36. Wiping Cloths; productions of the content o	resent, demonstratified Food Manauthorized personal Labeling ravailable; adequalitable (shellston Food labeled with Approved ariance, Special explanaturer instration of Food Contarget Contamination of Food Contarget Contamination of Salenting of Salenting, drinking perly used and salamination	Personnel ration of known an ager/ Poster ration of known an ager/ Poster ration of known and ager/ Poster ration of known and ager/ Poster ration and Packa  Procedures lized Process pecialized ructions  y  aw or under ruction  Require Commination on, rodent/of ng or tobacce	owledge, ed anel age re, safe rasite s, and cooked n Label orrective	Action	W V V V V V V V V V V V V V V V V V V V	I N V V V V V V V V V V V V V V V V V V	N O O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2021  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  23. Worewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  24. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used			
O U T	N V V V V V V V V V V V V V V V V V V V	N	A	o s	21. Person in charge prand perform duties/ Ce 22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Wate  24. Required records and destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; m  Con  26. Posting of Consume foods (Disclosure/Rem meats to require require to require to require to require to require to represent the same series of	resent, demonstratified Food Manauthorized personal Labeling ravailable; adequalitable (shellston Food labeled with Approved ariance, Special explanaturer instration of Food Contarget Contamination of Food Contarget Contamination of Salenting of Salenting, drinking perly used and salamination	Personnel ration of known an ager/ Poster ration of known an ager/ Poster ration of known and ager/ Poster ration of known and ager/ Poster ration and Packa  Procedures lized Process pecialized ructions  y  aw or under ruction  Require Commination on, rodent/of ng or tobacce	owledge, ed anel age re, safe rasite s, and cooked n Label orrective	Action	W V V V V V V V V V V V V V V V V V V V	I N V V tto E I N V	N O O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  25. Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained			
O U T	N V V V V V V V V V V V V V V V V V V V	N	A	o s	21. Person in charge prand perform duties/ Ce 22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Wate  24. Required records and destruction); Packaged  Conformance v  25. Compliance with V  HACCP plan; Variance processing methods; m  Con  26. Posting of Consume foods (Disclosure/Remmeats to require require records and some series of the serie	resent, demonstratified Food Manauthorized personal Labeling ravailable; adequations and Labeling ravailable (shellston Food labeled ariance, Special explanation of Food Contarted temps and temps and temps are Advisories; rainder/Buffet Played temps and temps and temps are contamination of Food Contarted temps are contamination and temps are managed temps and temps are contamination and temps are managed temps and temps are contamination and temps are managed temps are contamination and temps are managed temps are contamination and temps are managed temps are contamination and temps	Personnel ration of kno anager/ Poste sons/ person Food Packa quate pressur ock tags; par Procedures lized Process occialized ructions Ty aw or under attel/ Allerger mination on, rodent/ot ng or tobacce stored	owledge, ed innel	Action	W V V V V V V V V V V V V V V V V V V V	I N V V V V V V V V V V V V V V V V V V	N O O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2021  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean			
O U T	N V V V V V V V V V V V V V V V V V V V	N	A	o s	21. Person in charge prand perform duties/ Ce 22. Food Handler/ no u  Safe Water, Reco  23. Hot and Cold Wate  24. Required records and destruction); Packaged  Conformance v  25. Compliance with V HACCP plan; Variance processing methods; m  Con  26. Posting of Consumfoods (Disclosure/Remmeats to require  Core Items (1 Poin  Prevention  34. No Evidence of Insanimals  35. Personal Cleanlines  36. Wiping Cloths; pro  37. Environmental cont  38. Approved thawing	resent, demonstratified Food Manauthorized persont and Labeling ravailable; adequations and Labeling ravailable (shellstof Food labeled with Approved ariance, Special electronic obtained for spanufacturer instrations and the contained for spanufacturer instration of Food Contained for Special electronic of Food Contained for Food Cont	ration of known ager/ Poster sons/ personnel ration of known ager/ Poster sons/ person	owledge, ed intel age re, safe rasite s, s, and cooked n Label orrective ther o use	Action	W V V V V V V V V V V V V V V V V V V V	I N V V V V V V V V V V V V V V V V V V	N O O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  25. Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained			

## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

	ment Name: Express Indian Bistro	Physical A		City/State:	ıll TX	License/Permit # FS-9325	Page <u>2</u> of <u>2</u>					
Ourry	Express maian bisho	2017	TEMPERATURE OBSERVAT		III, 17X	1 0-3323						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp 1					
hot we	ells/rice	138	rice in rice pot	177								
\	vegetables	149	2 door cooler/potatoes	40								
	chicken	137	rice/raw chicken	40/40								
cold h	holding/rice pudding	38	3 door cooler/chicken	40								
colc	top/tomatoes	46	lamb	37								
	potatoes	45	white freezer ambient	3								
la	mb/chicken	41/42	drink cooler/mango lassi	41								
und	er/yogurt sauce	38										
Tto:			SERVATIONS AND CORRECTIV									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	hand sink 100 +F											
14	Avoid re-use of sing	gle use g	gloves									
2	Cold top must cold	hold at 4	11 or below. Keep lids of	closed w	hen no	t using						
45	Clean behind cold t	op floor	s and walls									
36	Store wiping cloths in sani bucket											
10												
	3 comp sink 110+ F with sani sink setup to 200 ppm quats											
	Dishwasher not being used											
35												
45	Clean walls, ceilings											
42	Clean in/around/on equipment, shelves											
40	Avoid use of single use items like cans											
40			s as permanent storage	, not cle	anable							
42	Clean mixer		<u> р</u>	,								
37	Store items 6 inche	s off of f	loor to clean									
W												
32												
	Dining room open a	and serv	ice steam tables being ι	ısed. E	mploye	es serve food.						
	Dining room open and service steam tables being used. Employees serve food.  All disposable plates and cups, forks,, spoons only											
Received (signature)	` •		Print:			Title: Person In Charge	e/ Owner					
. 5	Kaja Vemireddy		Raja Ver	<u>mire</u> c	ddy	Owner						
Inspected (signature)	Raja Vemireddy d by: Christy Cov	tez. 1	RS Christy Co	ortez	RS							
	6 (Revised 09-2015)	0,,		· · · · · · · · ·		Samples: Y N	# collected					