Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: 8/5/2022 3:30			Time out: 4:27	License/Po							Est. Type Risk C	Category	Page 1 of	<u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						_	Inve	stiga	tion		5-CO/Construction 6-C	Other	TOTAL/SC	ORE			
Establishment Name: Contact/Owner N Curry Express Raja Vemire												* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: Pest control: Xpert/monthly						<u> </u>	Hood Grease					e trap : Follow-u e/250gal/6mo No	15/85	/B			
Ma	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 NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch Mark '\s' a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R										itch						
Co	mnli	iance	o Sta	tne	Prio	rity Items (3 Poi	nts) violations	Requi	_					ive Action not to exceed 3 days			ſ
O U						R	Compliance Status						alth		R		
	~			~	1. Proper cooling time a	and temperature				~			~	12. Management, food employees and knowledge, responsibilities, and report		employees;	
3					2. Proper Cold Holding	temperature(41°F/4	5°F)			~				13. Proper use of restriction and excluse eyes, nose, and mouth	sion; No disc	charge from	
	~	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands						
		~			4. Proper cooking time	and temperature				~				14. Hands cleaned and properly washe	•		
		~			5. Proper reheating proc Hours)	cedure for hot holding	g (165°F in 2			~				15. No bare hand contact with ready to alternate method properly followed (A			
	~				6. Time as a Public Hea	alth Control; procedur	res & records							Highly Susceptible P	Populations		
					App	Approved Source								16. Pasteurized foods used; prohibited Pasteurized eggs used when required eggs cooked/used in b		fered	
	~				7. Food and ice obtained good condition, safe, and destruction	nd unadulterated; para								Chemicals			
					8. Food Received at pro	urant Depot								17. Food additives; approved and propo	erly stored;	Washing Fruits	
	~				check at rece	ipt				~				& Vegetables water only 18. Toxic substances properly identifie	nd storad an	ducad	
		1 1	1			from Contamination				~				18. Toxic substances properly identifie	ed, stored an	a usea	
	~				9. Food Separated & propreparation, storage, dis		iring food							Water/ Plumb	bing		
3				~	10. Food contact surface Sanitized at 200		Cleaned and			~			î	19. Water from approved source; Plum backflow device	bing installe	ed; proper	
	/				11. Proper disposition of reconditioned discarding	of returned, previously arded	y served or			~				20. Approved Sewage/Wastewater Disdisposal	posal Syster	m, proper	
					Pri	ority Foundation	Items (2 Po							rective Action within 10 days			
O U T	I N	N O	N A	C O S		of Knowledge/ Per		R	U T	N	N O	N A	C O S	Food Temperature Contro	ol/ Identific	ation	R
					21. Person in charge pro	esent, demonstration			2					27. Proper cooling method used; Equi Maintain Product Temperature			
	~				and perform duties/ Cer 2	rtified Food Manager	/ Posted							Maintain Froduct Temperature	ipment Adeo	quate to	
E	'								V					28. Proper Date Marking and disposition	on		
					22. Food Handler/ no un		personnel			~				28. Proper Date Marking and disposition 29. Thermometers provided, accurate, a Thermal test strips	on		
					22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water	nauthorized persons/ rdkeeping and Food Labeling r available; adequate	personnel Package pressure, safe			~				28. Proper Date Marking and disposition 29. Thermometers provided, accurate, a	on and calibrate	ed; Chemical/	
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Retail Food Establishment Inspection Report

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

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

Form EH-06 (Revised 09-2015)

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	nent Name: / Express	Physical A		ity/State: Rockwa	II. TX	License/Permit # Pag	e <u>2</u> of <u>2</u>				
_	•	1	TEMPERATURE OBSERVAT	ONS							
Item/Loca		Temp F	Item/Location	Temp F	Item/Loca		Temp F				
2 door	cooler/rice	48	chicken	41	white freezer ambient		11				
	chicken	89	cit tomatoes	41	rice in rice pot		165				
	goat	72	cooked chicken under	41							
	cheese	46	chicken on stove	168							
	potatoes	129	reach in white freezer ambient	7							
chic	ken on skewers	82	2 door cooler/lamb	41							
chicl	ken on counter	121	chicken	41							
CC	old top/goat	41	rice	41							
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:		SERVATIONS AND CORRECTIVE INT HAS BEEN MADE. YOUR ATTENTION			HE CONDITIONS OBSERVED A	AND				
	Hand sink 100+F										
39	Avoid leaving utensils out on counter during break from lunch to dinner. store clean instead										
	A lot of food being prepped for dinner placed in 2 door cooler perhaps raising the temps on everything.										
	All TCS foods prepped one hour ago still cooling 2 hours to 70 then 4 hours to 41 F										
2			rded as undetermined if								
27			n counter made at 3. Pla	ced in f	reezer	to rapid cool. COS					
	Potatoes moved to										
36	Store wiping cloths										
42	Clean in/around/on	equipm	ent								
	3 comp sink 113 F										
40	Dishwasher not bei										
42	Clean equipment/ n			\ <u>C</u>							
10 42	Clean spice contair	•	0 to 400 ppm quats. CC	3							
	•		IA Araa								
39	Clean mixer in back		je alea								
45			age area								
W	, ,										
42											
32 Use NSF equipment in kitchen											
Ragaired	hv•		Print:		ı	Title: Person In Charge/ Owne	P*				
Received (signature)	•			<u>nire</u> c	ddy	Owner					
Inspected (signature)		tez, 1	RS Christy Co	rtez,	RS	Samples: Y N # collec	ted				