Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

8 <i>i</i>		/2()2	23	Time in: 1:45	Time out: 2:30		S-93		5					Est. Type	Risk Category	Page 1 o	of <u>2</u>
					tion: 1-Routine	2-Follow U		Complaint		4-I	Inves	stiga	tion		5-CO/Construction	6-Other	TOTAL/SC	ORE
Establishment Name: Curry Express Indian Bistro Physical Address: Contact/Owner N Raja Vemire Pest control:							ly					* Number of Repeat Violat ✓ Number of Violations Co	15/85	5/R				
Ph 20	ysic 14	al A S G	ddre iolia	ess: ad l	Rockwall, TX	Xr	pert/7-27-2	2023	C	Hoo Dil Less		2023	Gr Alp	rease oine	e trap : e/7-28-2023/250gal	Follow-up: Yes ✓ No ☐	10,00	
Ma					Status: Out = not in core points in the OUT box for	each numbered	n compliance item		not o						plicable COS = corrected on s ox for IN, NO, NA, COS Mark	site $\mathbf{R} = \text{repeat vio}$ k an \mathbf{X} in appropriate	lation W-W	atch
	,,		G4		Prior	rity Items (3	3 Points) vio	olations R	equir	_					ive Action not to exceed 3 day	vs.		
O U	mpii I N	N O	N A	C		nperature for F		1	R	O U	ompli I N	ance N O	N A	C	Emplo	oyee Health		R
Т				S	1. Proper cooling time a	egrees Fahrenhe and temperature				T				S	12. Management, food employ		employees;	
	~				2 P C.11 W.11	4	10E/450E\				_				knowledge, responsibilities, an		1 C	
3					2. Proper Cold Holding	temperature(41	1 F/ 43 F)				~				13. Proper use of restriction an eyes, nose, and mouth	id exclusion; No disc	charge from	
W					3. Proper Hot Holding t	temperature(135	5°F)								Preventing Con	tamination by Han	ds	
	~				4. Proper cooking time	and temperature	re				~				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
	~				5. Proper reheating proc Hours)	cedure for hot h	nolding (165°F	Fin 2			~				15. No bare hand contact with alternate method properly follows:			
	~				6. Time as a Public Hea	alth Control; pro	ocedures & re	ecords							Highly Susce	eptible Populations		
						1.0							T		16. Pasteurized foods used; pro	ohibited food not off	ered	
						proved Source		1.0							Pasteurized eggs used when re	quired		
	~				7. Food and ice obtained good condition, safe, an destruction			a in							Ch	nemicals		
					8. Food Received at pro	oper temperature	·e				1		<u> </u>		17. Food additives; approved a	and properly stored:	Washing Fruits	s
	~				check at rece						~				& Vegetables water only			
		•				from Contam	ination				~				18. Toxic substances properly	identified, stored and	d used	
	~				Food Separated & propagation, storage, disconnection			od							Water	r/ Plumbing		
3					10. Food contact surface Sanitized at		,	and			~			-	19. Water from approved source backflow device	ce; Plumbing installe	ed; proper	Т
	/				11. Proper disposition or reconditioned	of returned, prev	viously served	or			7				20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	+
															•			
					Dwi	anity Found	ation Itama	(2 Doin	ta)			Dag		Com	maatina Aatian within 10 dana			
O U	I N	N O	N A	C O	Prio Demonstration				ts) vi	O U	ions . I N	Requ N O	n N A	C O	rective Action within 10 days Food Temperature	e Control/ Identific	ation	R
O U T					Demonstration 21. Person in charge pro	n of Knowledge	e/ Personnel	vledge,		0	I	N	N	С	Food Temperature 27. Proper cooling method use	e Control/ Identificated; Equipment Adec		R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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	nent Name: Express Indian Bistro	Physical A 2014		ity/State: Rockwa	II. TX	License/Permit # FS-9325	Page	<u>2</u> of <u>2</u>		
,			TEMPERATURE OBSERVAT		,					
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Loca			Temp F		
steam	table/chicken	167	2 door reach in/chickpeas	42	white freezer			7		
	chicken	143	rice	42	large white freezer ambient			11		
	rice/rice	138/103	milk	48						
	goat	145	Rice in rice pot	163						
cold t	op/cooked potatoes	49	white freezer ambient	9						
	chicken	41	3 door cooler/potatoes	42						
goa	t/curry sauce	41/41	cooked onions	42						
unde	er/cooked lamb	42	chicken	42						
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ON IS DIRE	CTED TO T	HE CONDITIONS OBSER	VED AN	ĺD		
	Hand sink 100 equi	pped. N	leed to post employee h	ealth po	oster					
45	Need to clean wall	behind h	nand sink and prep table	S						
45	Need to adhere har	nd sink t	o wall							
42	Need to clean insid	e cooler	·s							
W	Rice in steam table/very	small amo	unt/discarded every 3 hours as	they are o	open for 3	hours at a time for	lunch			
	Dinner is open for o	n dema	nd only/no steam tables	used						
2	Cut potatoes cut to	day/nee	d to cold hold at 41F or	below						
2	Milk was out and us	sed toda	y/must cold hold at 41F	or belov	N					
45	Need to clean walls	, food s	platters, under equipmer	nt/ some	e food c	lebris				
			ls where discolored/badl	y score	d					
	Need to clean prep		•							
	Need to store wipin	_	in sani buckets							
45	Need to clean ceiling tiles									
		ouckets at 200ppm quats								
	3 comp sink 120 F									
	Dishwasher not being used Discussed proper flow of warewashing									
40/04	•			la .a! a / a a		-11-				
			es in dry storage/food de	Dris/cou	iid attra	ct pests				
45 37	Need to clean air return vents									
45	Store all items 6 inches off of floor to clean									
37	Need to replace caulking behind 3 comp sink Time to defrost freezers									
28	Need to date mark all food cooked or opened if not used within 24 hours/discard at day 7									
20	Treed to date mark a	1000 0	ooked of opened if flot de	OG WIGH	11 2 - 110	aro, arocara ar ar	<u>ау т</u>			
Received (signature)			Raja Ver	nired	ddy	Title: Person In Charge/Owner	Owner			
Inspected (signature)	Raja Vemireddy Iby: Christy Cov	tez, 1	RS Christy Co	rtez,	RS	Samples: Y N #	‡ collecte	ed		