

Retail Food Establishment Inspection Report

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

Date: 8/8/2023	Time in: 1:45	Time out: 2:30	License/Permit # FS-9325	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: Curry Express Indian Bistro	Contact/Owner Name: Raja Vemireddy	* Number of Repeat Violations: _____	15/85/B
Physical Address: 2014 S Goliad Rockwall, TX		✓ Number of Violations COS: _____	
Pest control : Xpert/7-27-2023		Hood Oil Less/6-30-2023	Grease trap : Alpine/7-28-2023/250gal
		Follow-up: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

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					
	✓					✓					
3						✓					
W						Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
						✓					
	✓					Water/ Plumbing					
3						✓					
	✓					✓					

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					
	✓					✓					
	✓					2					
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					
1						✓					
	✓					Physical Facilities					
1						1					
1						✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	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 top/cooked potatoes	49	white freezer ambient	9		
chicken	41	3 door cooler/potatoes	42		
goat/curry sauce	41/41	cooked onions	42		
under/cooked lamb	42	chicken	42		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 100 equipped. Need to post employee health poster
45	Need to clean wall behind hand sink and prep tables
45	Need to adhere hand sink to wall
42	Need to clean inside coolers
W	Rice in steam table/very small amount/discarded every 3 hours as they are open for 3 hours at a time for lunch
	Dinner is open for on demand only/no steam tables used
2	Cut potatoes cut today/need to cold hold at 41F or below
2	Milk was out and used today/must cold hold at 41F or below
45	Need to clean walls, food splatters, under equipment/ some food debris
32	Need to clean cutting boards where discolored/badly scored
42/10	Need to clean prep tables and keep clean
36	Need to store wiping cloths in sani buckets
45	Need to clean ceiling tiles
	Sani buckets at 200ppm quats
	3 comp sink 120 F
	Dishwasher not being used
	Discussed proper flow of warewashing
42/34	Need to clean under shelves in dry storage/food debris/could attract pests
45	Need to clean air return vents
37	Store all items 6 inches off of floor to clean
45	Need to replace caulking behind 3 comp sink
37	Time to defrost freezers
28	Need to date mark all food cooked or opened if not used within 24 hours/discard at day 7

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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