Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

Date: Time in: Time out: License/Po 8/8/2024 1:05 1:55 FS-9									Est. Type	Risk Category	Page 1	of <u>2</u>					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Setablishment Name: Contact/Owner N						4-Investigation					5-CO/Construction 6-Other Number of Repeat Violations:		TOTAL/SCORE				
Establishment Name: Curry Express Indian Bistro Physical Address: Contact/Owner Name: Raja Vemiro Pest control:							ly	Hood Grease			rease	✓ Number of Violations C	Number of Violations COS: Follow-up: Yes 🗸		2/B		
20	14	ŠĊ	Solia	ad	Rockwall, TX	Xp	pert/7-24-20	24		ess/7-3	-2024	Alp	oine	e/250gal/7-12-2024	No 🗌		
Ma					Status: Out = not in core points in the OUT box for our prior	each numbered i	item N		heckm	nark in	appı	opria	te bo	plicable COS = corrected on sox for IN, NO, NA, COS Mar ive Action not to exceed 3 day	site \mathbf{R} = repeat violate \mathbf{R} in appropriate	lation W-W e box for R	Vatch
	mpl	iance			THO	Tity Items (3	of omes) vious		C	Compl	iance	e Stat	tus	ve Action not to exceed 3 day	ys		
U T	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$				R	U T	J N	N O	N A	C O S	Empl		R				
3					Proper cooling time a	nd temperature	,			~			~	12. Management, food employ knowledge, responsibilities, ar		employees;	
3					2. Proper Cold Holding	temperature(41	°F/ 45°F)			~				13. Proper use of restriction ar eyes, nose, and mouth	nd exclusion; No disc	charge from	
	~				3. Proper Hot Holding to	emperature(135	5°F)							Preventing Con	ntamination by Han	ds	
		~			4. Proper cooking time a	and temperature	e			~				14. Hands cleaned and proper	rly washed/ Gloves u	sed properly	
		/			5. Proper reheating proc Hours)	edure for hot ho	olding (165°F in	12		~				15. No bare hand contact with alternate method properly follows:			
	~				6. Time as a Public Health Control; procedures & reco			ords						Highly Susce			
						\ <u>\</u>				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered							
						proved Source		-						Pasteurized eggs used when re eggs used for bake			
destruction			good condition, safe, and		l; parasite	cod in Chemicals					hemicals						
	~				8. Food Received at pro	•				~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruit	ts
					Protection	from Contami	ination			~				18. Toxic substances properly	identified, stored and	d used	_
	~				9. Food Separated & pro- preparation, storage, dis									Water	r/ Plumbing		
3					10. Food contact surface Sanitized at 200			nd		~				19. Water from approved sour backflow device	rce; Plumbing installe	ed; proper	
	•/				11. Proper disposition of	f returned, prev	viously served or	r					1	20. Approved Sewage/Wastew disposal	vater Disposal Syster	n, proper	
	•				reconditioned disca	arded				ľ				disposur			
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O U	I N	N O	N A	C O	Prio Demonstration			2 Points)	U) I J N	Req N O	N A	C O	rective Action within 10 days Food Temperature	re Control/ Identific	ation	R
O U T						of Knowledge	e/ Personnel	R	O	I J N	N	N	С	Food Temperature 27. Proper cooling method use	re Control/ Identificated; Equipment Adec		R
	N			О	Demonstration 21. Person in charge pre and perform duties/ Cert 1	of Knowledge esent, demonstratified Food Man	e/ Personnel ration of knowle mager/ Posted	R	U T	I J N	N	N	C O	Food Temperature	re Control/ Identificated; Equipment Adec		R
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1st followup is free. Any additional followups will result in a \$50 fee. 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)

	ment Name:	Physical A	ddress:	City/State:	. II. T.V.	License/Permit # FS-9325	Page	2 of <u>2</u>		
Curry	Express Indian Bistro	2014	S Goliad TEMPERATURE ORSERVA	Rockwa	all, IX	FS-9325				
Item/Loc	eation	Temp F	TEMPERATURE OBSERVA Item/Location	Temp F	Item/Loca	ition		Temp F		
cold top/chicken potatoes		41			goat/rice			175/157		
		49	tomatoes		spinach			178		
	tomatoes	48	3 door cooler/potatoes	41	rice pudding)	41		
С	urry sauce	41	butter	42	drink cooler/mango lassie		ssie	41		
unde	er curry chicken	41	chicken	41						
fr	fried chicken		upright freezer	6						
	chicken	46	white freezer	3						
	rice in pot	158	steam well/chicker	169						
T ₄ -			SERVATIONS AND CORRECTI							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO T	HE CONDITIONS OBSER	RVED A	ND		
	Back hand sink 105		•							
36	Need to store soiled	d wiping	cloths in sani buckets							
10/42	Need to clean cold	tops, ur	der lids, surfaces of pre	p tables	;					
2	Tomatoes and potatoes cut the	nis morning	need to cool to 41F after prep be	ore placing	in cold top	to cold hold at 41F or b	pelow			
1	· · · · · · · · · · · · · · · · · · ·	•	cool/instead place in big cooler				elow			
27			cold top to avoid heating	foods a	round i	t				
1	Discarded Rice made yesterday ay 51F									
27	Must aggressively cool using shallow metal pans, avoid use of deep plastic tubs to cool									
40	2 hours to 70F then 4 hours to 41F or below when cooling									
42	Need to clean spice									
45	Need to clean floor									
42	Need to clean shelv		<u> </u>							
32	Rusty shelves/to ac		storage/not cleanable							
35	-		w and senarate/ not or	nren ta	hlas					
- 55	To store employee drinks low and separate/ not on prep tables Sani buckets at 200ppm quats									
45	Sani buckets at 200ppm quats To clean floor under dry storage and around mixer/lots of flour									
45										
42	Need to clean walls throughout/ food splatters Need to clean inside coolers									
Received	•		Print:			Title: Person In Charge	/ Owner			
(signature)	Raja Vemireddy		Raja Ve	mire	ddy	Owner	_			
Inspected (signature)		tez. 1	RS Christy C	ortez.	RS					
F FIL 04	6 (Revised 09-2015)	0, '		,		Samples: Y N	# collect	ed		