						Reta	il Fo	od Esta	ıblisl	nm	ent	In	spe	ecti	ion Report	도 First ai Allergy 도 Vomit cl 도 Employ	policy		
	Date:         Time in:         Time out:         License/Pe           2/9/2022         1:30         2:45         FS-93														Est. Type	Risk Category	Page <u>1</u> of	age <u>1</u> of <u>2</u>	
_					tion: 1-Routine	2.4J		3-Compla			Inve	stig	atioı	n	5-CO/Construction	6-Other	TOTAL/SCO	RE	
Es	stabli	ishm	ent	Nan	ne:		Conta	act/Owner 1	Name:			~8			<ul> <li>★ Number of Repeat Vie</li> <li>✓ Number of Violations</li> </ul>	olations:			
Pł	iysic	al A	ddre	ess:	ss Indian Bistro	Pes	st contr	a Vemir		Но	od		G	reas	e trap :	Follow-up: Yes 🗸	14/86/	/B	
20					Rockwall, TX	$\frac{Xpe}{\text{ompliance } IN = in e}$	ert/ ev	ery 2 mo					4	•	e/4mo			1	
М					points in the OUT box for	r each numbered ite	em	Mark		eckm	ark ir	appi	ropria	ate bo	ox for IN, NO, NA, COS	on site $\mathbf{R}$ = repeat vi Mark an $\mathbf{X}$ in appropria		ch	
С	Priority Items (3 Points) violations										nmea Compl				ive Action not to exceed 3 a	lays			
O U T	I N	N O	N A	C O S		nperature for Fo legrees Fahrenhei		ety	R	O U T	Ν	N O	N A	C O S	Employee Health				
Ŵ				0	1. Proper cooling time a	5	,			1	~			6	12. Management, food emp knowledge, responsibilities,		l employees;		
••					2. Proper Cold Holding	temperature(41°	F/ 45°F	)			•				13. Proper use of restriction	scharge from			
3					2. Hoper Cold Holding	, temperature( 11	17 13 1	,			~				eyes, nose, and mouth				
3					3. Proper Hot Holding to	temperature(135°	°F)				<u> </u>				Preventing C	nds			
	~				4. Proper cooking time	and temperature				✓ 14. Hands cleaned and properly washed/ Gloves used						used properly			
					5. Proper reheating proc Hours)	cedure for hot ho	lding (1	65°F in 2			~				15. No bare hand contact wi alternate method properly for				
╞					,	alth Control: proc	edures	& records	+		Ľ								
	6. Time as a Public Health Control; procedures & records							Highly Susceptible Population 16. Pasteurized foods used; prohibited food not o											
Appro					Арј	proved Source					<ul> <li>Pasteurized foods used; prohibited</li> <li>Pasteurized eggs used when required</li> <li>eggs cooked</li> </ul>								
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Rest Depot</b>							_										
	8. Food Received at proper temperature										17. Food additives; approve	d and properly stored	; Washing Fruits						
	Check at receipt							~				& Vegetables water only 18. Toxic substances proper	1:dautified stands						
						n from Contamir		a food			~				18. Toxic substances proper	iy identified, stored a	liu useu		
	~		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting												ter/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>400</u> ppm/temperature						~				19. Water from approved so backflow device	burce; Plumbing instal	lled; proper		
	2				11. Proper disposition of returned, previously served or reconditioned						~				20. Approved Sewage/Wast disposal	ewater Disposal Systematics	em, proper		
	I	N	N	С	Prie	iority Founda	tion It	ems (2 Po	ints) v	violat 0		Req N		Cor	rrective Action within 10 da	iys		R	
U T	N	0	A	o s	Demonstration	n of Knowledge/	Person	nel	ĸ	U T	Ν	0	A	o s	Food Temperat	ure Control/ Identifi	cation	ĸ	
	~			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1					2					27. Proper cooling method u Maintain Product Temperat	ure	equate to			
	22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking an	<b>^</b>							
					Safe Water, Recor			~				29. Thermometers provided Thermal test strips <b>digital</b>	, accurate, and calibra	ated; Chemical/					
	23. Hot and Cold Water available; adequate pressure,				ssure, safe							•	nt, Prerequisite for (	Operation					
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				30. Food Establishment Pe 12/31/2022	ermit (Current/insp 1	eport sign posted)	)				
	ل 					with Approved I					1 1				Utensils, Eq	uipment, and Vendi	0		
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	e obtained for spe	cialized				~				31. Adequate handwashing supplied, used	facilities: Accessible	and properly		
					Cons	sumer Advisory					~				32. Food and Non-food Cor designed, constructed, and u		le, properly		
	~				26. Posting of Consume foods (Disclosure/Remi all meats to requ	er Advisories; rav inder/Buffet Plate uired temps	w or und e)/ Aller	ler cooked rgen Label			~				33. Warewashing Facilities; Service sink or curb cleanin		, used/		
0	I	N	N	С	Core Items (1 Poin	nt) Violations I	Require	Corrective	Action	0	Ι	Ν	ed 90 N	0 Da C	ys or Next Inspection , Wh	ichever Comes First	t	R	
Ŭ T	N	Õ	A	0 S		of Food Contam				Ŭ T		0	A	0 S		d Identification			
	~				34. No Evidence of Inse animals		,				~				41.Original container labeli	ng (Bulk Food)			
1					35. Personal Cleanlines		-	acco use			-					vsical Facilities			
1					36. Wiping Cloths; prop		ored			1					42. Non-Food Contact surfa				
1		$\square$			37. Environmental conta						~				43. Adequate ventilation and				
	~	38. Approved thawing method						~				44. Garbage and Refuse pro							
					-	er Use of Utensil				1					45. Physical facilities install				
1	1			_	39. Utensils, equipment			1 . 1	1 1	1			_						
	~				dried, & handled/ In us						~				46. Toilet Facilities; properl	ly constructed, supplie	ed, and clean		

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

Form EH-06 (Revised 09-2015)

Establishment Name: Curry Express Indian Bistro	Physical A <b>2014</b>	Goliad	City/State: Rockwa	II, TX	License/Permit # Page <u>2</u> of FS-9325		<u>2</u> of <u>2</u>					
Item/Location	Temp F	TEMPERATURE OBSERVAT	TIONS Temp F	Item/Locat	Item/Location							
hot wells serving line/chicke			156			h	Temp F					
goat/rice	156/147	rice pot/rice	191	potatoes cooked white freezer ambient			-5					
				glass front drink cooler/mango milkshak								
vanilla pudding on ice	_	2 door cooler/rice		-	-		41					
cold top/chicken	41	cooked chicken	41	white up	pright freezer ambi	ent	4					
cut tomatoes	41	cooked goat	40									
chicken on counter	50	cheese	41									
under cooler/cooked cauliflower	41	chicken on skewers	87									
chicken	41	3 door cooler/chicker	י 37									
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item AN INSPECTION OF YOUR E. Number NOTED BELOW:	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
Hand sink 100+F	Hand sink 100+F											
	Replace foil on baskets daily											
	Store wiping cloths in sani buckets											
	Chicken on counter/used for cooking. Advised to place back in cooler to cold hold at 41 or below											
	Chicken out for an hour, placed back into cooler to be used first for today											
	Curry sauce on stove at 121. Made at 11. Will be used by end of lunch (closed from 2:30 to 5) or then discarded											
	3 comp sink 121 F Dishwasher not sanitizing so 3 comp used for washing dishes											
		•	ning aisn	ies								
	Sani sink setup to 200 ppm quats											
	Sani bucket 400 ppm quats/watch to make sure not too strong Chicken on skewers made an hour previous. Advised to rapid cool. 2 hours to 70 then hours to 41. Placed in cooler											
	•	ore boxes 6 inches off c				00010	1					
		eparate. drinks low, no										
		de on site, ingredients u		1								
		ained by maintenance p			nonths							
45 Clean air return ve												
45 Clean walls, behind												
45/42 Clean floors, under	equipm	ent and in/around/on ec	quipment	, shelv	es, spice contai	ners	;					
45 Maintence to front	cabinet/	serving area										
RR sink 100+F												
45 Replace caulking b	6 Replace caulking behind 3 comp sink											
Received by:		Print:			Title: Person In Charge/	Owner						
<sup>(signature)</sup> Raja Vemireddy		Raja Ve	mirec	ldy	Owner							
(signature) Raja Vemireddy Inspected by: (signature) Christy Cor	ton a	Print:	ortoz									
Form EH-06 (Revised 09-2015)	<i>iez</i> , 1	RS Christy Co	JILEZ,	кð	Samples: Y N #	collecte	ed					