Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: Time out: 1:10			License/Permit # FS-9325							Est. Type Risk Category Page 1 of	2					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na Curry Express Raja Vemire Physical Address: Pest control:					wner Nar	ne:	y Number of Violations COS:					* Number of Repeat Violations: ✓ Number of Violations COS:				
Pł 20	ysic 14	al A S C	ddre Goli	ess: ad I	Rockwall, TX	X	Pest control : (pert/ 1-15-2	2024	(Hoo Oil Les		2024	Gr Alp	rease oine	e trap : Follow-up: Yes 7 1 3/01 / No 1	<u> </u>
M					Status: Out = not in co points in the OUT box for Prio	r each numbered			a che	ckma	ark in	appr	opria	te bo	oplicable COS = corrected on site R = repeat violation W- Wat ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	ch
O U	mpli I N	iance N O	e Sta N A	tus C O	Time and Ten	-	•	1	₹	O U	ompli I N	N O	Stat N A	C O	Employee Health	R
Т				S	1. Proper cooling time a	legrees Fahrenh and temperatur	-			Т				S	12. Management, food employees and conditional employees;	
	~				2. Proper Cold Holding	temperatura(A	11°F/ 45°F)				•				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	-
3					2. Proper Cold Holding	g temperature(+	11 17 43 17				~				eyes, nose, and mouth	
	~				3. Proper Hot Holding t										Preventing Contamination by Hands	
	~				4. Proper cooking time			in 2			•				14. Hands cleaned and properly washed/ Gloves used properly	_
		~			5. Proper reheating prod Hours)	cedure for not i	noiding (163°F)	ın z			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	~				6. Time as a Public Hea	alth Control; pr	rocedures & rec	ords							Highly Susceptible Populations	
					Approved Source						16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required used for baking bread only				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required USED for baking bread only	
	V			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite			in							Chemicals		
					Restau 8. Food Received at pro	urant De	•						1		17. Food additives; approved and properly stored; Washing Fruits	
	~				check at rece						•				& Vegetables water only	
						n from Contan					~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & pr preparation, storage, dis		_	l							Water/ Plumbing	
	~				10. Food contact surfac Sanitized at <u>200</u>	ces and Returna ppm/temperatu	ables; Cleaned a ure	and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc		eviously served o	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	T	N	N	C	Pri	iority Found	dation Items			_		_		_	rrective Action within 10 days	D
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledg	ge/ Personnel	I	ts) vi	o U T		Requ N O	uire N A	Cor C O S	rrective Action within 10 days Food Temperature Control/ Identification	R
		N O		О	Demonstration 21. Person in charge pr and perform duties/ Cer 1	n of Knowledg resent, demonst rtified Food M	ge/ Personnel tration of knowl Ianager/ Posted	edge,		O U	I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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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	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishn	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>								
Curry	/ Express	2014	S Goliad	Rockwa	II, TX	FS-9325									
Item/Loca	ation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Loca	tion	Temp F								
	op/chicken	41	serving line/chicken	<u> </u>		cken cooked									
lamb		41	-												
	goat	41	rice	163 136	<u> </u>										
unde	er/yogurt sauce	41	chicken	158		ked chicker									
	in cooler/tomatoes	41		41			192								
			Rice pudding white freezer ambient	3	curry chicken		192								
ice to	ea for reference	43		_											
	chicken	47	reach in freezer ambient	-2											
	rice	43	2 door cooler/chicken raw	41											
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CORRECTIVE			HE CONDITIONS OPSERVE	D AND								
Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	ı ABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CIED TO TI	HE CONDITIONS OBSERVE	LD AND								
	Line hand sink 100-	⊦F equi _l	oped												
	Several items had been	n pulled o	out of reach in cooler for pre	p/need to	only tak	ce out what is neede	d								
2	Reach in cold top be	orderlin	e temps/needs to cold h	old at 4	1F or be	elow									
	3 comp sink 120 F														
	Not using dishwash	er/not v	vorking												
29	Need chemical test	strips fo	or quats sanitizer												
	Sanitizer bucket set		•												
	Need to discard cardboard after initial use/not cleanable and could attract pests														
42/45 Need to thoroughly clean walls, floors, ceiling tiles, equipment 28 Need to date mark if not used within 24 hours, discard at day 7 36 Need to store wiping cloths in sani buckets and store clean when dry 45 Need to clean floors under dry storage															
								37	Need to defrost bug	white f	reezer				
								39 Need to clean mixer and store clean							
								42	Need to clean spice containers						
			3 comp sink/moldy cau	lking											
	All equipment to be		,												
	Discussed proper cool down methods														
D			l n · .		П	ma n x co									
Received (signature)	•		Raja Vei	mired	ddy	Owner	wner								
Inspected (signature)	Raja Vemireddy Iby: Christy Cov	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N # co									