## **Retail Food Establishment Inspection Report**

First aid kit

Allergy policy

Vomit clean up

Employee health

8 8	/7	/2	02	20	Time in: 11:40	Time out: 12:51	FS-							Est. Type	Risk Category	Page 1	$\mathrm{of}\underline{2}$
P	urpo	se o	f In	spec	tion: 1-Routine	2-Follow U	Jp 3-Com	olaint	4	l-Inv	estig	atior	n	5-CO/Construction	6-Other	TOTAL/S	SCORE
С	urr	nblishment Name: rry Express Indian Bistro					Contact/Owner Name: Raja Vemireddy					* Number of Repeat Violations: V Number of Violations COS: Se trap : Follow-up: Yes			a/R		
Pl 20	hysic 14	al A Go	ddre liad	ess: Ro	ockwall, TX	Xp	est control : perts/monthly		Ho Oil	ood Less	/3mc	G All	rease IPin	e trap : ie/3mo	Follow-up: Yes V	1 1/0	טופי
М	ark t	Com	plia prop	nce S	Status: Out = not in con points in the OUT box for e	npliance IN = in each numbered i	tem Ma	<b>NO</b> = no rk '✓' a c						plicable COS = corrected ox for IN, NO, NA, COS	on site $\mathbf{R}$ = repeat vio Mark an in appropriate	lation W-	Watch
	ompl							ons Requ		<i>mme</i> Comp				ive Action not to exceed 3			
O U	I N	N O	N A	C	Time and Tem			R	Ţ	O I U N	N	N	C	En	mployee Health		R
Т				S	1. Proper cooling time an	egrees Fahrenhe nd temperature				Γ			S	12. Management, food emp		employees;	
	-						07/4507			~				knowledge, responsibilities		1 0	
	~				Proper Cold Holding to	temperature(41	°F/ 45°F)			~				13. Proper use of restriction eyes, nose, and mouth	n and exclusion; No disc	charge from	
	~				3. Proper Hot Holding to	emperature(135	i°F)							Preventing (	Contamination by Han	ıds	
		~			4. Proper cooking time a	and temperature	e			~				14. Hands cleaned and pro	operly washed/ Gloves u	ised properly	7
		~			5. Proper reheating proce Hours)	edure for hot he	olding (165°F in 2			~				15. No bare hand contact walternate method properly f			)
	~				6. Time as a Public Heal	lth Control; pro	ocedures & record	s						Highly Co	usceptible Populations		
				<u> </u>						Ι.				16. Pasteurized foods used	; prohibited food not off		
			1		••	proved Source								Pasteurized eggs used whe eggs cooked	n required		
	~				7. Food and ice obtained good condition, safe, and	d unadulterated									Chemicals		
					destruction Rest D  8. Food Received at prop		<u> </u>			T		1 1		17. Food additives; approve	yed and properly stored:	Washing Err	nite
	~				check at recei	•	-			~				& Vegetables water only	ed and property stored,	washing 110	nts
				l		from Contami	ination			~				18. Toxic substances prope	erly identified, stored an	d used	
	~				<ol><li>Food Separated &amp; propreparation, storage, disp</li></ol>									W	ater/ Plumbing		
					10. Food contact surface					Ι.				19. Water from approved s	source; Plumbing install	ed; proper	
3					Sanitized at 100 p					~			1	backflow device			
	~				11. Proper disposition of reconditioned disca	f returned, prev arded	riously served or			~				20. Approved Sewage/Was disposal	stewater Disposal Syster	m, proper	
1																	
														rective Action within 10 d	lays		
O U T	I N	N O	N A	C O S		ority Founda	ation Items (2	Points)	) U	I C	Req N O		C C O S		days nture Control/ Identific	ation	R
		N O		О	Prio Demonstration 21. Person in charge pre and perform duties/ Cert	ority Founda of Knowledge esent, demonstr	/ Personnel ation of knowledge	R	) U	D I U N	N	N	C	Food Tempera 27. Proper cooling method	uture Control/ Identific		R
	~	N O		О	Prio  Demonstration  21. Person in charge pre	of Knowledge esent, demonstratified Food Mar	/ Personnel ation of knowledgnager/ Posted	R	) U	O I N N T	N	N	C	Food Tempera	nture Control/ Identific  used; Equipment Adec		R
		N O		О	Prio  Demonstration  21. Person in charge pre and perform duties/ Cert 2	of Knowledge esent, demonstratified Food Manauthorized personant	/ Personnel ation of knowledgnager/ Posted sons/ personnel	R	) U	D I U N	N	N	C	Food Tempera  27. Proper cooling method Maintain Product Tempera  28. Proper Date Marking a  29. Thermometers provided	used; Equipment Adeature  and disposition	quate to	
	~	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor	ority Founda of Knowledge esent, demonstr tified Food Ma nauthorized pers rdkeeping and Labeling	Action Items (2 / Personnel ation of knowledg nager/ Posted sons/ personnel Food Package	R e,	) U	O I N N T	N	N	C	Food Tempera  27. Proper cooling method Maintain Product Tempera  28. Proper Date Marking a	used; Equipment Adeature  and disposition	quate to	
	~	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water	of Knowledge essent, demonstratified Food Manauthorized personauthorized personauthorized particular descriptions and Labeling available; adequates	/ Personnel ation of knowledgenager/ Posted sons/ personnel Food Package  puate pressure, safe	R e,	) U	O I N N T	N	N	C	Food Tempera  27. Proper cooling method Maintain Product Tempera  28. Proper Date Marking a  29. Thermometers provided Thermal test strips dial  Permit Requirement	ature Control/ Identific  I used; Equipment Adective  and disposition  ad, accurate, and calibrate  ent, Prerequisite for O	quate to	al/
	v	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor	of Knowledge esent, demonstratified Food Manauthorized personauthorized personauthorized parauthorized available; adequallable (shellstogallable)	/ Personnel ation of knowledgenager/ Posted sons/ personnel Food Package  puate pressure, safe	R e,	) U	O I N N T	N	N	C	Food Tempera  27. Proper cooling method Maintain Product Tempera  28. Proper Date Marking a  29. Thermometers provided Thermal test strips dial	ature Control/ Identific  I used; Equipment Adective  and disposition  ad, accurate, and calibrate  ent, Prerequisite for O	quate to	al/
	\( \tau \)	N O		О	Prio  Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records ava destruction); Packaged F	of Knowledge essent, demonstratified Food Manauthorized personal description of the control of t	Action Items (2  / Personnel ation of knowledgenager/ Posted sons/ personnel  Food Package  Juate pressure, safetick tags; parasite  Procedures	R e,	) U	V V	N	N	C	Food Tempera  27. Proper cooling method Maintain Product Tempera  28. Proper Date Marking a  29. Thermometers provided Thermal test strips dial  Permit Requireme  30. Food Establishment F  12/31/2020  Utensils, Ed	ature Control/ Identific  I used; Equipment Adective and disposition  ad, accurate, and calibrate  ent, Prerequisite for Opermit (Current/insp re	quate to	al/
	\( \tau \)	N O		О	Prio  Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records ava destruction); Packaged F	of Knowledge, esent, demonstratified Food Manauthorized personal authorized personal Labeling available; adequailable (shellstoffood labeled with Approved ariance, Special obtained for sp	Action Items (2  / Personnel ation of knowledgenager/ Posted sons/ personnel  Food Package  quate pressure, safetock tags; parasite  Procedures ized Process, and ecialized	R e,	) U	V V	N	N	C	Food Tempera  27. Proper cooling method Maintain Product Tempera  28. Proper Date Marking a  29. Thermometers provided Thermal test strips dial  Permit Requirement  30. Food Establishment F  12/31/2020	ature Control/ Identific  I used; Equipment Adective and disposition  ad, accurate, and calibrate  ent, Prerequisite for Opermit (Current/insp re	quate to	al/
	\( \times \)	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records ava destruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance oprocessing methods; man	of Knowledge, esent, demonstratified Food Manauthorized personal authorized personal Labeling available; adequailable (shellstoffood labeled with Approved ariance, Special obtained for sp	Action Items (2  / Personnel ation of knowledgenager/ Posted sons/ personnel  Food Package  Juate pressure, safetock tags; parasite  Procedures ized Process, and ecialized ructions	R e,			N	N	C	Food Tempera  27. Proper cooling method Maintain Product Tempera  28. Proper Date Marking a  29. Thermometers provided Thermal test strips dial  Permit Requireme  30. Food Establishment F  12/31/2020  Utensils, Ed  31. Adequate handwashing	ature Control/ Identific  I used; Equipment Adecenture  and disposition  and, accurate, and calibrate  ent, Prerequisite for Opermit (Current/insp re  acquipment, and Vendin  g facilities: Accessible and	quate to  red; Chemica  peration  port sign pos	al/
	\( \times \)	N O		О	Prio  Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records ava destruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance e processing methods; mar	of Knowledge esent, demonstratified Food Manauthorized personal and Labeling available; adequatilable (shellstoffood labeled with Approved uriance, Special obtained for spunfacturer instraumer Advisorgamer Advisorgamer Advisorgamer Advisorgamer Special obtained for spunfacturer instraumer Advisorgamer A	Action Items (2  / Personnel  ation of knowledge nager/ Posted  sons/ personnel  Food Package quate pressure, safe ock tags; parasite  Procedures ized Process, and ecialized ructions  y	e,	) U		N	N	C	Food Tempera  27. Proper cooling method Maintain Product Tempera  28. Proper Date Marking a  29. Thermometers provided Thermal test strips dial  Permit Requireme  30. Food Establishment F  12/31/2020  Utensils, E  31. Adequate handwashing supplied, used  32. Food and Non-food Codesigned, constructed, and	ature Control/ Identific  I used; Equipment Adea ature and disposition ad, accurate, and calibrate ant, Prerequisite for Opermit (Current/insp re  Iquipment, and Vendin g facilities: Accessible and antact surfaces cleanable used	quate to  red; Chemica  reperation  report sign pose  g  nd properly  e, properly	al/
	\( \times \)	NOO		О	Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records ava destruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance oprocessing methods; man	of Knowledge essent, demonstratified Food Manauthorized personal desired and Labeling available; adequatilable (shellstof Food labeled with Approved ariance, Special obtained for spenufacturer instrumer Advisor; radvisories; r	Action Items (2 / Personnel ration of knowledge ration of knowledge ration of knowledge ration of knowledge rations/ personnel  Food Package rational processure, safe rock tags; parasite  Procedures rized Process, and recialized ructions  y  www.or.under.cooke	e,			N	N	C	Food Tempera  27. Proper cooling method Maintain Product Tempera  28. Proper Date Marking a  29. Thermometers provided Thermal test strips dial  Permit Requirement  30. Food Establishment F  12/31/2020  Utensils, Ed  31. Adequate handwashing supplied, used	ature Control/ Identificature  I used; Equipment Adectature  and disposition  ad, accurate, and calibrate  ent, Prerequisite for Opermit (Current/insp re  Equipment, and Vending facilities: Accessible and contact surfaces cleanable aused  s; installed, maintained,	quate to  red; Chemica  reperation  report sign pose  g  nd properly  e, properly	al/
	\(\nu \)	N O		OS	Prio  Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance opprocessing methods; man  Consider the Consumer of Consumer foods (Disclosure/Remin	of Knowledge. esent, demonstratified Food Manauthorized personal description of the Manauthorized personal descrip	Action Items (2 / Personnel ration of knowledge ration of knowledge ration of knowledge ration of knowledge rations/ personnel  Food Package rational process rational procedures rational	e, e, dd	2	O I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a 29. Thermometers provided Thermal test strips dial  Permit Requireme 30. Food Establishment F 12/31/2020  Utensils, E 31. Adequate handwashing supplied, used  32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities	ature Control/ Identificature  I used; Equipment Adectature  and disposition  India, accurate, and calibrate  I used; Equipment Adectature  India disposition  India accurate, and calibrate  I used  I used  I used  I used  I used  I installed, maintained, and facility provided	quate to  red; Chemica  reperation  report sign pose  g  nd properly  e, properly	al/
OUU	\( \tau \)	N O		О	Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records ava destruction); Packaged F  Conformance with Va HACCP plan; Variance processing methods; man  Const  26. Posting of Consumer foods (Disclosure/Remin	of Knowledge. esent, demonstratified Food Manauthorized personal description of the Manauthorized personal descrip	Ation Items (2 / Personnel ation of knowledge nager/ Posted sons/ personnel Food Package quate pressure, safe ock tags; parasite  Procedures ized Process, and ecialized ructions  y  aw or under cooke te)/ Allergen Labe  Require Correct	e, e, dd dd dd dd	2	O I N N N N N N N N N N N N N N N N N N	NO	N A	C O S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a 29. Thermometers provided Thermal test strips dial  Permit Requireme 30. Food Establishment F 12/31/2020  Utensils, Ed 31. Adequate handwashing supplied, used  32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleaning sys or Next Inspection, Wilesting Product Temperature 19. Product Tem	ature Control/ Identificature  I used; Equipment Adectature  and disposition  India, accurate, and calibrate  I used; Equipment Adectature  India disposition  India accurate, and calibrate  I used  I used  I used  I used  I used  I installed, maintained, and facility provided	quate to  red; Chemica  reperation  report sign pose  g  nd properly  e, properly	al/
T 0	\( \tau \)	N	A	O S	Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records ava destruction); Packaged F  Conformance with Va HACCP plan; Variance processing methods; man  Const  26. Posting of Consumer foods (Disclosure/Remin	of Knowledge. esent, demonstratified Food Manauthorized personal description of the Manauthorized personal descrip	Action Items (2 / Personnel ation of knowledge nager/ Posted sons/ personnel Food Package quate pressure, safe ock tags; parasite  Procedures ized Process, and ecialized ructions  y  aw or under cooke te)/ Allergen Labe  Require Correct mination	e, e, dd	2	O I N N N N N N N N N N N N N N N N N N	N O	N A	C O S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a 29. Thermometers provided Thermal test strips dial  Permit Requireme 30. Food Establishment F 12/31/2020  Utensils, Ed 31. Adequate handwashing supplied, used  32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleaning sys or Next Inspection, Wilesting Product Temperature 19. Product Tem	ature Control/ Identification  I used; Equipment Adectature  and disposition  India, accurate, and calibrate  I used; Equipment Adectature  India, accurate, and calibrate  I used; Equipment Adectation  I used I used  I used I used  I used I used  I installed, maintained, and facility provided  I inchever Comes First  I used I dentification	quate to  red; Chemica  reperation  report sign pose  g  nd properly  e, properly	al/ ssted)
OUU	v v	N	A	O S	Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance with Va HACCP plan; Variance processing methods; man  Const.  26. Posting of Consumer foods (Disclosure/Remin or Prevention or Manager of Prevention	of Knowledge esent, demonstratified Food Manauthorized personauthorized (shellstorized personal and personauthorized personau	ation Items (2 / Personnel ation of knowledge nager/ Posted sons/ personnel Food Package quate pressure, safe ock tags; parasite  Procedures ized Process, and ecialized ructions  y  aw or under cooke te)/ Allergen Labe Require Correct mination on, rodent/other	e, e, dd	2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a 29. Thermometers provided Thermal test strips dial  Permit Requireme 30. Food Establishment F 12/31/2020  Utensils, E 31. Adequate handwashing supplied, used  32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleanings or Next Inspection, Wiesen 41. Original container label	ature Control/ Identification  I used; Equipment Adectature  and disposition  India, accurate, and calibrate  I used; Equipment Adectature  India, accurate, and calibrate  I used; Equipment Adectation  I used I used  I used I used  I used I used  I installed, maintained, and facility provided  I inchever Comes First  I used I dentification	quate to  red; Chemical  reperation  report sign pose  g  nd properly  e, properly	al/ ssted)
OUT	v v	N	A	O S	Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records ava destruction); Packaged F  Conformance with Va HACCP plan; Variance of processing methods; man  Consider the Constant of Consumer foods (Disclosure/Reminator of Core Items (1 Point)  Prevention of Consumer foods (Disclosure/Reminator of Core Items (1 Point)  Prevention of Consumer foods (Disclosure of Insertion of Core Items (1 Point)	of Knowledge esent, demonstratified Food Manauthorized personauthorized pe	Action Items (2 / Personnel ation of knowledge nager/ Posted sons/ personnel Food Package quate pressure, safe ock tags; parasite  Procedures ized Process, and ecialized ructions y aw or under cooke te)/ Allergen Labe Require Correct mination on, rodent/other ng or tobacco use	e, e, dd	2		N O	N A	C O S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a 29. Thermometers provided Thermal test strips dial  Permit Requireme 30. Food Establishment F 12/31/2020  Utensils, E 31. Adequate handwashing supplied, used  32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleanings or Next Inspection, Wiesen 41. Original container label	ature Control/ Identification  I used; Equipment Adectature  I used; Equipment Adectature  Indidisposition  Indidentification  Indidentificat	quate to  red; Chemical  reperation  report sign pose  g  nd properly  e, properly	al/ ssted)
O U T	v v	N	A	O S	Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance with Va HACCP plan; Variance of processing methods; man  Construction  26. Posting of Consumer foods (Disclosure/Remin of Safe Water)  Prevention of Safe Widence of Insertainals  35. Personal Cleanliness  36. Wiping Cloths; propersonal Cleanliness  37. Environmental contains	ority Founda of Knowledge esent, demonstratified Food Manauthorized personal description of the Manauthorized pers	Action Items (2 / Personnel ation of knowledge nager/ Posted sons/ personnel Food Package quate pressure, safe ock tags; parasite  Procedures ized Process, and ecialized ructions y aw or under cooke te)/ Allergen Labe Require Correct mination on, rodent/other ng or tobacco use	e, e, dd	2		N O	N A	C O S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a 29. Thermometers provided Thermal test strips dial Permit Requireme 30. Food Establishment F 12/31/2020  Utensils, E 31. Adequate handwashing supplied, used 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleanings or Next Inspection, With Food 41. Original container label 42. Non-Food Contact surfusion and 43. Adequate ventilation and 43. Adequate ventilation and 44. Adequate ventilation and 44. Adequate ventilation and 45. Properties of the product of the p	ature Control/ Identification  I used; Equipment Adectature  and disposition  ad, accurate, and calibrate  and Current/insp re  aquipment, and Vendin  g facilities: Accessible and  and calibrate  and calibrate  and vendin  g facilities: Accessible and  and calibrate  and disposition  and calibrate  and vendin  and vendin  and vendin  and vendin  and vendin  and vendin  and calibrate  and vendin  and vendi	quate to  red; Chemical  reperation  report sign pose  red  red; Chemical  reperation  report sign pose  red  red; Chemical	R R
O U T	\( \times \)	N	A	O S	Prior Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records ava destruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance opposessing methods; man  Const  26. Posting of Consumer foods (Disclosure/Remir Core Items (1 Point)  Prevention o  34. No Evidence of Insertanimals  35. Personal Cleanliness  36. Wiping Cloths; propositions of the constraint o	ority Founda of Knowledge esent, demonstratified Food Manauthorized personal description of the Manauthorized pers	Action Items (2 / Personnel ation of knowledge nager/ Posted sons/ personnel Food Package quate pressure, safe ock tags; parasite  Procedures ized Process, and ecialized ructions y aw or under cooke te)/ Allergen Labe Require Correct mination on, rodent/other ng or tobacco use	e, e, dd	2		N O	N A	C O S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a 29. Thermometers provided Thermal test strips dial  Permit Requireme 30. Food Establishment F 12/31/2020  Utensils, Ed 31. Adequate handwashing supplied, used  32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleanings or Next Inspection, WI Food 41. Original container label 42. Non-Food Contact surfus 43. Adequate ventilation and 44. Garbage and Refuse products 28. Property of the surfus products	ature Control/ Identific  I used; Equipment Adea ature and disposition  Ed, accurate, and calibrate  ent, Prerequisite for Op  Permit (Current/insp re  Equipment, and Vendin ag facilities: Accessible an  ontact surfaces cleanable and ing facility provided  hichever Comes First  od Identification  ling (Bulk Food)  aysical Facilities  faces clean  and lighting; designated a  roperly disposed; facilities	quate to  red; Chemical  reperation  report sign pose  red; Chemical  report sign pose  red; Chemical  report sign pose  red; Chemical	R R
O U T	\( \text{\chi} \)	N	A	O S	Prio  Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; mai  Const  26. Posting of Consumer foods (Disclosure/Remin of Safe Water)  Prevention of Safe No Evidence of Insensing Safe	of Knowledge esent, demonstratified Food Manauthorized personauthorized pe	Action Items (2 / Personnel ation of knowledge nager/ Posted sons/ personnel Food Package quate pressure, safe ock tags; parasite  Procedures ized Process, and ecialized ructions  y  aw or under cooke te)/ Allergen Labe Require Correct mination on, rodent/other ng or tobacco use tored  ils	e, e, dd	2		N O	N A	C O S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a 29. Thermometers provided Thermal test strips dial  Permit Requireme 30. Food Establishment F 12/31/2020  Utensils, E 31. Adequate handwashing supplied, used  32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleanings or Next Inspection, WI Food 41. Original container label 42. Non-Food Contact surfus 43. Adequate ventilation and 44. Garbage and Refuse products and 45. Physical facilities instational 28. Physical facilities instational 29. Physical	ature Control/ Identification  I used; Equipment Adectature  and disposition  India, accurate, and calibrate  I used; Equipment Adectature  India, accurate, and calibrate  I used, accurate, and calibrate  I used I used I used I used I used I used  I used I used I used I used I used I used  I used I use	quate to  red; Chemica  reperation  report sign pos  red; Chemica  report sign pos  red; Chemica  reperation	R R
O U T	\( \text{\chi} \)	N	A	O S	Demonstration  21. Person in charge pre and perform duties/ Cert 2  22. Food Handler/ no un  Safe Water, Recor  23. Hot and Cold Water  24. Required records avadestruction); Packaged F  Conformance w  25. Compliance with Va HACCP plan; Variance processing methods; man  Const  26. Posting of Consumer foods (Disclosure/Remir  Prevention o  34. No Evidence of Insenting and St. Personal Cleanliness  35. Personal Cleanliness  36. Wiping Cloths; proposition of the senting and the	ority Founda of Knowledge esent, demonstratified Food Manauthorized personal description of the food Manauthorized personal description of the food labeled with Approved uriance, Special obtained for special obtained fo	Action Items (2 / Personnel ation of knowledge nager/ Posted sons/ personnel Food Package quate pressure, safe ock tags; parasite  Procedures ized Process, and ecialized ructions  y  aw or under cooke tee)/ Allergen Labe Require Correct mination on, rodent/other ng or tobacco use tored  ils erely used, stored,	e, e, dd	2		N O	N A	C O S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a 29. Thermometers provided Thermal test strips dial  Permit Requireme 30. Food Establishment F 12/31/2020  Utensils, Ed 31. Adequate handwashing supplied, used  32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleanings or Next Inspection, WI Food 41. Original container label 42. Non-Food Contact surfus 43. Adequate ventilation and 44. Garbage and Refuse products 28. Property of the surfus products	ature Control/ Identification  I used; Equipment Adectature  and disposition  India, accurate, and calibrate  I used; Equipment Adectature  India, accurate, and calibrate  I used, accurate, and calibrate  I used I used I used I used I used I used  I used I used I used I used I used I used  I used I use	quate to  red; Chemical  reperation  report sign pose  g  nd properly  used/  areas used  res maintained  rean	R R

## **Retail Food Establishment Inspection Report**

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

E-4-hill-h	N	Di 1 A	11	C:4/C44		L I :/D:4 #				
	ment Name: Express Indian Bistro	Physical A 2014	Goliad	City/State: Rockwa	all, TX	License/Permit # FS-9325	Page <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA	TIONS						
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F			
	op/chicken/lamb	41/41								
un	<u>ider/chicken</u>	41	glass front cooler/rice pudding	41						
2 dc	oor cooler/tofu	37								
	chicken	39								
3 do	or cooler/chicken	40								
	lamb	33								
white	e freezer ambient	-4								
upright	t white freezer/ambient	6.8								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:		SERVATIONS AND CORRECTION HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSER	VED AND			
	Hand sink 111									
	3 comp sink				_					
10	See comment below referring to lack of sanitizer at three Comp and									
35	Store personal item	is low a	nd separate			Dishmachii	ne			
42	Clean spice contair	ners/lids								
32	Rusty shelves throu	ıghout								
45										
40										
39	Discard frayed/peel	ing ute	nsils (rice spoon)							
39	Store cooking utens	sils clea	n							
42	Cleaning/organizing	g throug	hout							
36	Store wiping cloths	in Sani	buckets/not on counter	S						
10	Dishwasher not sar washing.	nitizing. l	Jsing 3 comp sink instead	also not	sanitizir	ng/MUST sanitize	dishes afte			
	Covid-19 Response									
	Gloves and masks worn by all employees									
	No dine in. Only to go. All order cooked on request. Nothing pre-made.									
	Monitoring employee health. Testing if sick or have contact.									
	Curbside pickup only.									
Do	Sanitizing contact s	urfaces				Title, Desert I. Class /	Overno			
Received (signature)	ž		Raja Ve	<u>mire</u> c	ddy	Title: Person In Charge/ Owner	Owner			
Inspected (signature)		orte	Christy	Cort	ez	Samples: Y N #	collected			