Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

ניוניו	10	\mathbf{a}	1	Time in:		Time out:		License/Po							Est.	Type	Risk Category	Page 1	of 2
2/3				12:1	-Routine	1:28 2-Follow 1		FS-9 3-Complain			Inve	cting	tion		5-CO/Construct	tion	6-Other	TOTAL/	
Estab	lish	ment	Nan	ne:	n Bistro	2-Follow 0	Conta	act/Owner N Vemir	lame:		·IIIVE	suga	шоп		* Number of Rep ✓ Number of Viol	eat Violat	ions:		
Physi	cal	Addr	ess:	ockwall, T		Хp	est contro pert/2m	10		Ho Oil L		6mo	Gr Alp	ease oine	e trap : e/ 250gal/3mo	I I	Follow-up: Yes 🗸 No 🗌	15/8	55/B
Mark						each numbered		Mark '		eckm	ark in	appr	opria	te bo	plicable COS = correct for IN, NO, NA, COS ve Action not to exce		ite \mathbf{R} = repeat vio	e box for R	Watch
Comp O I U N	N	N	C O	Ti	ime and Tem	perature for F	Food Safe		R	_	ompl						yee Health		R
Т		,	S	1. Proper o		grees Fahrenho nd temperature				T				Š	12. Management, food	d employe	ees and conditional	employees;	
				2. Proper (Cold Holding	temperature(41	1°F/ 45°F)			-				knowledge, responsib			charge from	
-								~				eyes, nose, and mout			8				
~	A Proper cooking time and temperature												Preven	Ü	tamination by Han		V		
	4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding (165°F in 2)					65°F in 2		3					15. No bare hand con		•				
	S. Proper reneating procedure for not noiding (16 Hours) 6. Time as a Public Health Control; procedures				Q			_				alternate method prop	perly follo	wed (APPROVED	Y. ,N.	.)			
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				o. Time as	a Public Heal	ith Control; pro	ocedures	& records			I				High 16. Pasteurized foods		ptible Populations		
						oroved Source					~				Pasteurized eggs used eggs cooked	d when red			
-					lition, safe, and	I from approve d unadulterated epot										Ch	emicals		
-					eceived at pro	per temperatur	·e				_				17. Food additives; ap & Vegetables	pproved a	nd properly stored;	Washing Fr	uits
				CHECK	at recei	from Contam	ination			3					18. Toxic substances	properly i	identified, stored an	d used	
~						otected, preven play, and tastin		g food								Water	/ Plumbing		
				10. Food c Sanitized	contact surface at <u>200</u> p	es and Returnat opm/temperatu	bles ; Clea ire	aned and			~			î	19. Water from appro backflow device	oved source	e; Plumbing install	ed; proper	
V																			
~				11. Proper recondition		f returned, prev arded	viously se	rved or			~				20. Approved Sewage disposal	e/Wastew	ater Disposal System	m, proper	
\(\frac{1}{2}\)					ned disca	arded			ints) 1	riolat	tions	Requ	uire	Cor			ater Disposal Syste	m, proper	
	N C	N N A	C O S	recondition	disca Prio	arded	ation It	ems (2 Po	ints) 1	o U T	I N	Requi	uire N A	Corr C O S	disposal rective Action within	ı 10 days	ater Disposal System Control/ Identific		R
O I U N	N		О	De 21. Person	Prior	arded	ation It	ems (2 Po		O U	I N	N	N	C O	disposal rective Action within	10 days	Control/ Identific	ation	R
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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)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>			
Curry	Express Indian Bistro	2014	*	Rockwa	all, TX	FS-9325				
Item/Loc	estion	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Loca	ation	Temp F			
	op/lamb	41	raw chicken	41	Item/Loca	iuon	Temp I			
	icken/potato	41/41	front cooler/rice pudding	+						
un	nder/chicken	41	rice pot/rice	178						
curry	y sauce on stove	178	white freezer/ambient	4						
cu	ırry chicken	177	reach in cooler/chicken	41						
	curry goat	200	cheese	41						
	ch in/Potatoes	41	upright white freezer ambient	15						
Tout	rice	41		10						
	TICE		SERVATIONS AND CORRECTI	VE ACTION	VS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSER	RVED AND			
	Hand sink 116 F									
36	Must store wiping c	loths in	Sani buckets							
40	i		es instead of a to go cup)						
45	Clean walls, floors		<u> </u>							
42	Clean spice contain	ers/ bot	tles							
42	Clean handles of co									
47	Organize front area	to clea	n							
			s. Hot wells in front not	being u	sed					
W	Date mark food iter	ns if not	used within 24 hours.	7 day to	tal time	then discard				
18	Sani sink setup to v	vell over	400 ppm. Will dilute a	nd use s	trips to	check				
18	Sani bucket setup v	vell ove	r 400 ppm quats. Will c	lilute an	d used	strips to check.	ı			
	3 comp sink 114 F									
45	Replace caulking behind 3 comp sink									
	Dishwasher not sar		ıp sink.							
42	Clean bottom floor									
	Need weather strip									
14										
45	' '									
40										
37										
32	· · · · · · · · · · · · · · · · · · ·									
42		equipm	ent							
Received			Print:		_	Title: Person In Charge	/ Owner			
(signature)	Raja Vemireddy d by: CWisty C		Raja Ver	nired	dy	Owner				
Inspected (signature)	d by:	. 1	Print:	<u> </u>						
	CM isty C	orte		Cort	ez	Samples: Y N	# collected			