

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 2/3/2021	Time in: 12:15	Time out: 1:28	License/Permit # FS-9325	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Curry Express Indian Bistro	Contact/Owner Name: Raja Vemireddy	* Number of Repeat Violations: _____	15/85/B
Physical Address: 2014 Goliad Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Xpert/2mo	Hood Oil Less/6mo	Grease trap : Alpine/ 250gal/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓					3					
			✓				✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						3					
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						2					
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
1						1					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Curry Express Indian Bistro	Physical Address: 2014 Goliad	City/State: Rockwall, TX	License/Permit # FS-9325	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/lamb	41	raw chicken	41		
chicken/potato	41/41	front cooler/rice pudding	35		
under/chicken	41	rice pot/rice	178		
curry sauce on stove	178	white freezer/ambient	4		
curry chicken	177	reach in cooler/chicken	41		
curry goat	200	cheese	41		
reach in/Potatoes	41	upright white freezer ambient	15		
rice	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 116 F
36	Must store wiping cloths in Sani buckets
40	Use handled scoop in spices instead of a to go cup
45	Clean walls, floors
42	Clean spice containers/ bottles
42	Clean handles of coolers
47	Organize front area to clean
	No dine in, only to go orders. Hot wells in front not being used
W	Date mark food items if not used within 24 hours. 7 day total time then discard
18	Sani sink setup to well over 400 ppm. Will dilute and use strips to check
18	Sani bucket setup well over 400 ppm quats. Will dilute and used strips to check.
	3 comp sink 114 F
45	Replace caulking behind 3 comp sink
	Dishwasher not sanitizing/ not used . Using 3 comp sink.
42	Clean bottom floor of upright freezer
34	Need weather stripping at back door
14	Avoid reuse of gloves. Change often and discard after changing stations, going outside, mopping, etc
45	Gaps in walls, broken baseboards
40	Avoid use of to go cups as permanent containers. Use a cleanable surface instead.
37	Store items 6 inches off of floor to clean
32	Rusty shelves, seal exposed wood, make walls cleanable where needed
42	Clean in/around/on equipment

Received by: (signature) <i>Raja Vemireddy</i>	Print: Raja Vemireddy	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez</i>	Print: Christy Cortez	Samples: Y N # collected

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