

City of Plano Environmental Health Retail Food Establishment Inspection Report

Date:		Time in: Time out:	License/Pe		#			Туре	Risk Category	Page 1 of 4	
12/14/2022		01:15 PM	14754_10)5-1			Food	Establishment Type III with Grease Tra	ap III	TOTAL/SCOR	17
Purpose of Inspection: Follow-Up Establishment Name: Contact/Owner Name			Jame:			_				L	
Kuppanna Sangameshwasan						Number of Repeat Violations: _0		,			
Physical Addr	ess:	C	City/County:		Zip Coo	de:	Phon		Follow-up: Yes	N/A	
1301 Custer	Rd S	te 510 P	Plano		75075-9	400	(469)	666-0682	(No) (circle one)	1 4/ 2 2	
Compliance Status: Out = not in compliance IN = in compliance Mark an "X" in appropriate box for COS			NO		= not observed NA = not applicable COS = corrected on site R = repeat violation Mark an 'X' for Repeat Column shown as R						
		TANK THE PROPERTY OF THE PROPE	Character and the contract	Rear	10 10000	Carrier St. 1		tive Action not to exceed 3 da	ve		
Compliance Sta	tus	Triority recins (c	o I omes, rivations	, reg.			Status	Tre renor nor to exceed 5 th	,,,		
O I N N U N O A	C	Time and Temperature for l	Control of the Contro	R	O I U N	N O	N C A O	Emn	loyee Health		R
T	s	(F = degrees Fahrenh	7		Ť		S				
		Proper cooling time and temperature	е					 Management, food emplo knowledge, responsibilities, a 	그리는 아니라 이 아이에 가는 아니라 아니는 아니는 아니라 아니라 아니는 아니라 아니라 아니다.	employees;	
		2. Proper Cold Holding temperature(4)	1°F/ 45°F)					13. Proper use of restriction a		charge from	
		Proper Hot Holding temperature(13)	50E)					eyes, nose, and mouth	ntamination by Har	nde	
		Proper cooking time and temperature			OUT			14. Hands cleaned and prope		The state of the s	
		Proper reheating procedure for hot h		П				15. No bare hand contact with	ready to eat foods of		
	H	Hours) 6. Time as a Public Health Control; pre	onedures & records	H				alternate method properly foll	owed eptible Populations		
		Approved Source				T		16. Pasteurized foods used; pr			
							ㅗ	Pasteurized eggs used when r			
		 Food and ice obtained from approve good condition, safe, and unadulterated destruction 						C	hemicals		
		8. Food Received at proper temperatur	re		72		Т	17. Food additives; approved	and properly stored;	Washing Fruits	
	L	Protection from Contam	·ldla	\vdash				& Vegetables 18. Toxic substances properly	identified staned on	nd mood	
OUT	Г	9. Food Separated & protected, preven	ited during food	П	OUT				er/ Plumbing	id used	
		preparation, storage, display, and tastin 10. Food contact surfaces and Returnal		+		П		19. Water from approved sou	rce: Plumbing install	led; proper	
IN		Sanitized atppm/temperatu	ire					backflow device	1/2/	1900 USA	
		 Proper disposition of returned, pre- reconditioned 	viously served or					Approved Sewage/Waster disposal	water Disposal Syste	em, proper	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
		THOTHY TOURG	ation ftems (2 Po	ints)	violations	Requ	ure Co	rrective Action within 10 day.	S		
O I N N N U N O A	C O S	Demonstration of Knowledge		R	O I U N T	-	N C A O S		s re Control/ Identific	cation	R
U N O A		Demonstration of Knowledge 21. Person in charge present, demonstr	e/ Personnel ration of knowledge,	_	0 I	N	N C	Food Temperatur 27. Proper cooling method us	re Control/ Identific ed; Equipment Ade		R
U N O A OUT		Demonstration of Knowledge 21. Person in charge present, demonstr and perform duties/ Certified Food Ma	e/ Personnel ration of knowledge, anager (CFM)	_	0 I	N	N C	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur	re Control/ Identific ed; Equipment Ade		R
U N O A		Demonstration of Knowledge 21. Person in charge present, demonstr	e/ Personnel ration of knowledge, nager (CFM) rsons/ personnel	_	0 I	N	N C	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a	re Control/ Identific ed; Equipment Ade e disposition	equate to	R
U N O A OUT		21. Person in charge present, demonstrand perform duties/ Certified Food Ma 22. Food Handler/ no unauthorized per Safe Water, Recordkeeping and Labeling	e/ Personnel ration of knowledge, mager (CFM) rsons/ personnel I Food Package	_	0 I	N	N C	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips	re Control/ Identific ed; Equipment Ade e disposition accurate, and calibrat	equate to	R
U N O A OUT		21. Person in charge present, demonstrated perform duties/ Certified Food Ma 22. Food Handler/ no unauthorized per Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade	e/ Personnel ration of knowledge, mager (CFM) rsons/ personnel Food Package	_	0 I	N	N C	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a	re Control/ Identific ed; Equipment Ade e disposition accurate, and calibrat	equate to	R
U N O A OUT		21. Person in charge present, demonstrand perform duties/ Certified Food Ma 22. Food Handler/ no unauthorized per Safe Water, Recordkeeping and Labeling	e/ Personnel ration of knowledge, mager (CFM) rsons/ personnel Food Package	_	0 I	N	N C	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips	re Control/ Identific ed; Equipment Ade e disposition accurate, and calibrate , Prerequisite for O	equate to ted; Chemical/ Operation	R
U N O A OUT		21. Person in charge present, demonstrand perform duties/ Certified Food Ma 22. Food Handler/ no unauthorized per Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved	e/ Personnel ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite	_	0 I	N	N C	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per	re Control/ Identific ed; Equipment Ade e disposition accurate, and calibrate , Prerequisite for O	equate to ted; Chemical/ Operation id)	R
U N O A OUT		21. Person in charge present, demonstrand perform duties/ Certified Food Ma 22. Food Handler/ no unauthorized per Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for special contents of the second se	ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized	_	0 I	N	N C	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per	re Control/ Identificated; Equipment Adelered disposition accurate, and calibrate, Prerequisite for Omit (Current & Validament, and Vendir	equate to ted; Chemical/ peration id)	R
U N O A OUT		21. Person in charge present, demonstrand perform duties/ Certified Food Ma 22. Food Handler/ no unauthorized per Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Specia	ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized tructions	_	O I N T	N	N C	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Conta	re Control/ Identificated; Equipment Aderedisposition accurate, and calibrate, Prerequisite for Omit (Current & Validipment, and Vendir cilities: Accessible and calibrate act surfaces cleanable	equate to ted; Chemical/ peration id) ng and properly	R
U N O A OUT		21. Person in charge present, demonstrated perform duties/ Certified Food Mater. Proof Mater. Pr	ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized tructions ry raw or under cooked	_	O I N T	N	N C	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; in	re Control/ Identificated; Equipment Aderedisposition accurate, and calibrate present, and calibrate present (Current & Validament, and Vendir actistics: Accessible and calibrate and c	equate to ted; Chemical/ peration id) ng and properly e, properly	R
U N O A OUT		21. Person in charge present, demonstration and perform duties/ Certified Food Ma 22. Food Handler/ no unauthorized per Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for special processing methods; manufacturer instances Consumer Advisor 26. Posting of Consumer Advisories; refoods (Disclosure/Reminder/Buffet Plantage)	ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized tructions ry aw or under cooked ate)/ Allergen Label	R	OUT	N O	N C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning	re Control/ Identificated; Equipment Aderedisposition accurate, and calibrate present, and Validipment, and Vendir cilities: Accessible and calibrate act surfaces cleanable	equate to ted; Chemical/ peration id) ng and properly e, properly , used/	R
OUT OUT		21. Person in charge present, demonstrated perform duties/ Certified Food Mater. Proof Mater. Pr	ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized tructions ry aw or under cooked ate)/ Allergen Label	R Actio	OUT OUT	xcee	A O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning	re Control/ Identificated; Equipment Aderedisposition accurate, and calibrate present, and Validipment, and Vendir cilities: Accessible and calibrate act surfaces cleanable	equate to ted; Chemical/ peration id) ng and properly e, properly , used/	
U N O A OUT		21. Person in charge present, demonstration of Endogeness and perform duties/ Certified Food Ma 22. Food Handler/ no unauthorized per Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for special processing methods; manufacturer instemporal Consumer Advisories; responds (Disclosure/Reminder/Buffet Plater) Core Items (1 Point) Violations Prevention of Food Contains	ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized tructions ry raw or under cooked rate)/ Allergen Label Require Corrective	R	OUT	N O	N C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning Tys or Next Inspection, Whice Food	re Control/ Identification ed; Equipment Ader disposition accurate, and calibrate prerequisite for O mit (Current & Validation) cilities: Accessible a act surfaces cleanable act surfaces cleanable ed	equate to ted; Chemical/ peration id) ng and properly e, properly , used/	
U N O A OUT OUT OIT OI N N	C	21. Person in charge present, demonstration and perform duties/ Certified Food Mater 22. Food Handler/ no unauthorized personate Material Record Reco	ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized tructions ry raw or under cooked ructions ry raw or under cooked ructions ry raw or under Corrective Require Corrective mination on, rodent/other	R Actio	OUT OUT OUT	N O	N C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Contadesigned, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning and the strips of Next Inspection, Whice Food 141. Original container labeling	re Control/ Identification ed; Equipment Ader disposition accurate, and calibrate present, and Vendir cilities: Accessible a act surfaces cleanable ed act surfaces cleanable act surfaces cleanable ed act surfaces cleanable ed act surfaces cleanable act surfaces cleana	equate to ted; Chemical/ peration id) ng and properly e, properly , used/	
U N O A OUT OUT OUT OUT OUT OUT OUT OUN ON ON A T	C	21. Person in charge present, demonstrated perform duties/ Certified Food Mater. Provided Foo	ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized tructions ry raw or under cooked ate)/ Allergen Label Require Corrective mination on, rodent/other	R Actio	OUT OUT OUT OUT OU N T	N O	N C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; is Service sink or curb cleaning Tys or Next Inspection, Whice Food 41. Original container labeling	re Control/ Identification ed; Equipment Ader disposition accurate, and calibrate present, and calibrate ipment, and Vendir cilities: Accessible a act surfaces cleanable act surfaces	equate to ted; Chemical/ peration id) ng and properly e, properly , used/	
U N O A T OUT OUT OUT OUT OUT OUT OUT OUN ON ON A T N O A	C	21. Person in charge present, demonstration and perform duties/ Certified Food Mater 22. Food Handler/ no unauthorized personate Material Record Reco	ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized tructions ry raw or under cooked ate)/ Allergen Label Require Corrective mination on, rodent/other	R Actio	OUT OUT OUT OUT OU N T	N O	N C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; is Service sink or curb cleaning Tys or Next Inspection, Whice Food 41. Original container labeling Physi 42. Non-Food Contact surface	re Control/ Identification ed; Equipment Aderedisposition accurate, and calibrate present, and calibrate present, and Vendir cilities: Accessible and stalled, maintained, facility provided present Comes First Identification g (Bulk Food) cal Facilities es clean	equate to ted; Chemical/ peration id) ng and properly e, properly , used/	
U N O A OUT OUT OUT OUT OUT OUT OUT OUN ON ON A T	C	21. Person in charge present, demonstrand perform duties/ Certified Food Ma 22. Food Handler/ no unauthorized per Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Specia HACCP plan; Variance obtained for special processing methods; manufacturer inst Consumer Advisor 26. Posting of Consumer Advisories; refoods (Disclosure/Reminder/Buffet Plater) Core Items (1 Point) Violations Prevention of Food Contact animals 35. Personal Cleanliness/eating, drinking 36. Wiping Cloths; properly used and so 37. Environmental contamination 38. Approved thawing method	ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized tructions ry raw or under cooked ate)/ Allergen Label Require Corrective mination on, rodent/other ing or tobacco use stored	R Actio	OUT OUT OUT OUT OU N T	N O	N C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; is Service sink or curb cleaning Tys or Next Inspection, Whice Food 41. Original container labeling Physi 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse proper	re Control/ Identification ed; Equipment Ader disposition accurate, and calibrate present, and calibrate ipment, and Vendir cilities: Accessible a act surfaces cleanable ed act surfaces cleanable act surfaces cleanable ed act surfaces cleanable ed act surfaces cleanable act surfaces clean	equate to ted; Chemical/ peration id) ng and properly e, properly used/ areas used ies maintained	
U N O A T OUT OUT OUT OUT OUT OUT OUT OUN ON ON A T N O A	C	21. Person in charge present, demonstrand perform duties/ Certified Food Ma 22. Food Handler/ no unauthorized per Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Specia HACCP plan; Variance obtained for special processing methods; manufacturer inst Consumer Advisor 26. Posting of Consumer Advisories; refoods (Disclosure/Reminder/Buffet Plater) Core Items (1 Point) Violations Prevention of Food Conta 34. No Evidence of Insect contamination 35. Personal Cleanliness/eating, drinking and State of Contamination and State of Conta	ration of knowledge, anager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized tructions ry raw or under cooked ate)/ Allergen Label Require Corrective amination on, rodent/other ang or tobacco use stored	R Actio	OUT OUT OUT OUT OU N T	N O	N C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; is Service sink or curb cleaning Tys or Next Inspection, Whice Food 41. Original container labeling Physi 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse proper 45. Physical facilities installe	re Control/ Identification ed; Equipment Ader disposition accurate, and calibrate present, and calibrate act surfaces cleanable act surfa	equate to ted; Chemical/ peration id) ng and properly e, properly used/ areas used ies maintained lean	
OUT	C	21. Person in charge present, demonstrand perform duties/ Certified Food Ma 22. Food Handler/ no unauthorized per Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for special processing methods; manufacturer instemprocessing methods; manufacturer instemprocessing of Consumer Advisories; refoods (Disclosure/Reminder/Buffet Plater) Core Items (1 Point) Violations Prevention of Food Contact and St. No Evidence of Insect contamination and St. Personal Cleanliness/eating, drinking St. Personal Cleanliness/eating St. Personal Cle	ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized tructions ry raw or under cooked ructions ry raw or under Corrective mination on, rodent/other ing or tobacco use stored	R Actio	OUT OUT OUT OUT OUT	N O	N C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; is Service sink or curb cleaning Tys or Next Inspection, Whice Food 41. Original container labeling Physi 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse proper	re Control/ Identification ed; Equipment Ader disposition accurate, and calibrate present, and calibrate act surfaces cleanable act surfa	equate to ted; Chemical/ peration id) ng and properly e, properly used/ areas used ies maintained lean	
U N O A T OUT OUT OUT OUT OUT OUT OUT OUN ON ON A T N O A	C	21. Person in charge present, demonstration of perform duties. Certified Food Ma 22. Food Handler on unauthorized per Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for special processing methods; manufacturer instemply consumer Advisors Consumer Advisors 26. Posting of Consumer Advisories; refoods (Disclosure/Reminder/Buffet Plater Core Items (1 Point) Violations Prevention of Food Contains 34. No Evidence of Insect contamination and Section of Food Contains 35. Personal Cleanliness/eating, drinking and Section of Food Contains 36. Wiping Cloths; properly used and Section of Food Contains 37. Environmental contamination and Section of Food Contains 38. Approved thaving method Proper Use of Utens 39. Utensils, equipment, & linens; proper Use of Utens 39. Utensils, equipment, & linens; proper Use of Utens 39. Utensils, equipment, & linens; proper Use of Utens 39. Utensils, equipment, & linens; proper Use of Utens 39. Utensils, equipment, & linens; proper Use of Utens 39. Utensils, equipment, & linens; proper Use of Utens 39. Utensils, equipment, & linens; proper Use of Utens	ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized tructions ry raw or under cooked ructions ry raw or under Corrective mination on, rodent/other ing or tobacco use stored sils perly used, stored, perly used	R Actio	OUT OUT OUT OUT OUT	N O	N C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; is Service sink or curb cleaning Tys or Next Inspection, Whice Food 41. Original container labeling Physi 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse proper 45. Physical facilities installe	re Control/ Identification ed; Equipment Ader disposition accurate, and calibrate present, and calibrate act surfaces cleanable act surfa	equate to ted; Chemical/ peration id) ng and properly e, properly used/ areas used ies maintained lean	
OUT	C	21. Person in charge present, demonstration of perform duties/ Certified Food Ma 22. Food Handler/ no unauthorized per Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for special processing methods; manufacturer instemprocessing methods; manufacturer instemprocessing of Consumer Advisories; refoods (Disclosure/Reminder/Buffet Plater Core Items (1 Point) Violations Prevention of Food Contact (1 Point) Violations 34. No Evidence of Insect contamination animals 35. Personal Cleanliness/eating, drinking (1 Point) (1 Point) (2 Point) (2 Point) (3 Point) (3 Point) (3 Point) (3 Point) (4 Point) (4 Point) (4 Point) (5 Point) (5 Point) (6 Point) (6 Point) (6 Point) (7	ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized tructions ry raw or under cooked ructions ry raw or under Corrective mination on, rodent/other ing or tobacco use stored sils perly used, stored, perly used	R Actio	OUT OUT OUT OUT OUT	Excee	N C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Contadesigned, constructed, and use 33. Warewashing Facilities; is Service sink or curb cleaning tys or Next Inspection, Whice Food 141. Original container labeling 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse property 45. Physical facilities; properly 47. Other Violations	re Control/ Identification ed; Equipment Aderedisposition accurate, and calibrate present, and calibrate present, and Vendir cilities: Accessible and cality provided act surfaces cleanable act surfaces clea	equate to ted; Chemical/ peration id) ng and properly e, properly used/ areas used ies maintained lean id, and clean	R
OUT		21. Person in charge present, demonstration of perform duties. Certified Food Ma 22. Food Handler on unauthorized per Safe Water, Recordkeeping and Labeling 23. Hot and Cold Water available; ade 24. Required records available (shellst destruction); Packaged Food labeled Conformance with Approved 25. Compliance with Variance, Special HACCP plan; Variance obtained for special processing methods; manufacturer instemply consumer Advisors Consumer Advisors 26. Posting of Consumer Advisories; refoods (Disclosure/Reminder/Buffet Plater Core Items (1 Point) Violations Prevention of Food Contains 34. No Evidence of Insect contamination and Section of Food Contains 35. Personal Cleanliness/eating, drinking and Section of Food Contains 36. Wiping Cloths; properly used and Section of Food Contains 37. Environmental contamination and Section of Food Contains 38. Approved thaving method Proper Use of Utens 39. Utensils, equipment, & linens; proper Use of Utens 39. Utensils, equipment, & linens; proper Use of Utens 39. Utensils, equipment, & linens; proper Use of Utens 39. Utensils, equipment, & linens; proper Use of Utens 39. Utensils, equipment, & linens; proper Use of Utens 39. Utensils, equipment, & linens; proper Use of Utens 39. Utensils, equipment, & linens; proper Use of Utens	ration of knowledge, mager (CFM) rsons/ personnel Food Package quate pressure, safe ock tags; parasite Procedures lized Process, and pecialized tructions ry raw or under cooked ructions ry raw or under Corrective mination on, rodent/other ing or tobacco use stored sils perly used, stored, perly used	R Actio	OUT OUT OUT OUT OUT	Excee	N C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement 30. Food Establishment Per Utensils, Equ 31. Adequate handwashing fa supplied, used 32. Food and Non-food Contadesigned, constructed, and use 33. Warewashing Facilities; is Service sink or curb cleaning tys or Next Inspection, Whice Food 141. Original container labeling 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse property 45. Physical facilities; properly 47. Other Violations	re Control/ Identification ed; Equipment Aderedisposition accurate, and calibrate present, and calibrate present, and Vendir cilities: Accessible and cality provided act surfaces cleanable act surfaces clea	equate to ted; Chemical/ peration id) ng and properly e, properly used/ areas used ies maintained lean	



City of Plano Environmental Health Retail Food Establishment Inspection Report

	Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 4		
REGISTERED FOOD SERVICE MANAGER Manager's Name Certificate Number INSPECTOR'S COMMENTS Attiviting glass pame was provided at back of leitchen. Chemical spray hotele was labeled. Owner said he will remove all the numsed equipment outside back door by end of day today. INSPECTION RESULTS Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:	Kuppanna	990	97.0	14754_105-1			
Missing glass pane was provided at back of kitchen. Chemical apray bottle was labeled. Owner said be will remove all the unusual equipment outside back direct by end of they folday. INSPECTION RESULTS Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:	Last Grease Trap Service Da	ite: n/a					
INSPECTION'S COMMENTS Missing glass pame was provided at back of kitchen. Chemical spray bottle was labeled. Owner said he will remove all the unused equipment outside back door by end of day today. INSPECTION RESULTS Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Missing glass pane was provided at back of kitchen. (Tremteal spray bottle was labeled. Owner said he will remove all the onused equipment outside back door by end of day today. INSPECTION RESULTS Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:	Manager's Name	Certificate Number	Ex	piration Date			
Missing glass pane was provided at back of kitchen. (Tremteal spray bottle was labeled. Owner said he will remove all the onused equipment outside back door by end of day today. INSPECTION RESULTS Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:). I = 2					
Missing glass pane was provided at back of kitchen. (Tremteal spray bottle was labeled. Owner said he will remove all the onused equipment outside back door by end of day today. INSPECTION RESULTS Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:		# .	á l .				
Chemical spray buttle was labeled. Owner said he will remove all the unused equipment outside back door by end of day today. INSPECTION RESULTS Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:		INSPECTOR'S	COMMENTS				
Owner said he will remove all the unused equipment outside back door by end of day today. INSPECTION RESULTS Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:	Missing glass pane was provided	l at back of kitchen.					
INSPECTION RESULTS Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:	Chemical spray bottle was labele	ed.					
INSPECTION RESULTS Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:	Owner said he will remove all th	ne unused equipment outside back door by en	d of day today				
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:	Owner said he will remove all th	e anasca equipment outside back abor by en	a or day today.				
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:							
	INSPECTION RESULTS						
Closure Details: Not Applicable	Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:						
	Closure Details: Not Applica	able					

Plano City of Excellence		City of Plano Environment il Food Establishment Insp		ort			
Establishment Name:	Physical A	Address:	City/State:		License/Permit#	Page	e 3 of 4
Kuppanna			Plano		14754_105-1		
		TEMPERATURE OBSER	VATIONS				
Item/Location	Temp	Item/Location	Temp	Item/Loca	ation		Temp
			w.	1			
							1
				-			ļ
			i e	- 5			
			i i				
							+
	0	BSERVATIONS AND CORRECT	TIVE ACTION	ONS			
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW WITH THE CORRESPONDING ITEM NUMBER: 9 - Food Separated & Protected, Prevented during food preparation, storage, and display. This is a Priority Item 9.2 - 25 TAC §228.66(a)(1)(A) - Food protected from cross contamination during storage Observation: Observed cross contamination of food due to improper storage. Observed raw shell eggs behind produce in prep cooler. Corrective Action(s): Shall store raw animal food according to required cooking temperatures, segregate and separate raw animals food from ready to eat food. Shall rearrange food at once and discard any contaminated food. Chef moved raw shell eggs to front. 14 - Hands Cleaned and Properly Washed/ Gloves Used Properly. This is a Priority Item 14.5 - 25 TAC §228.38(d) - When to wash Observation: Observed food handler hands and arms not being washed when required. Corrective Action(s): Food employees shall clean their hands and exposed portions of their arms as specified under §228.38(b) (Proper Handwashing Procedure) immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: after touching bare human body parts other than clean hands and clean, exposed portions of arms; after using the tollet room; after caring for or handling service animals or aquatic animals; after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; after handling soiled equipment or utensils; during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; when switching between working with raw food and working with ready-to-eat food; before donning gloves to initiate a task that involves working with food; and after engaging in other activities that contaminate the hands.							
18 - Toxic Substances Properly Identified, Stored and Used. This is a Priority Item 18.2 - 25 TAC §228.202 - Poisonous/toxic materials/chem. not in orig. contain labeled Observation: Observed poisonous/toxic material or chemical not in original container without a label. Observed chemical spray bottle not labeled. Corrective Action(s): Shall label all poisonous/toxic materials or chemicals. Label.							

21 - Person in Charge Present, Demonstration of Knowledge, vomit/diarrheal clean up plan. This is a Priority Foundation Item

21.9 - 25 TAC §228.33(a) - One employee supervisory/responsibility shall be CFM

Observation: Failure to provide a supervisor or manager with authority over food operations that has received a certified food manager accreditation. Corrective Action(s): Shall provide at least one employee with management responsibility who has received a certified food protection manager accreditation.

- 22 Food Handler/No Unauthorized Persons/ Personnel. This is a Priority Foundation Item
- 22.1 25 TAC §228.33(d) Food Handler Training criteria

Observation: Failure of food employees to complete an accredited food handler training course.

Corrective Action(s): All food employees shall successfully complete an accredited food handler training course, within 60 days of employment.

- 31 Adequate Hand Washing Facilities (HWS): Accessible and Properly Supplied. This is a Priority Foundation Item
- 31.11 25 TAC §228.175(b) Hand washing cleanser, availability

Observation: Soap dispenser with soap not provided at handsink.

Corrective Action(s): Shall provide dispenser with liquid hand soap at all handsinks at all times.

Received by:		Print: Sangam Sundar	Title: Person In Charge/ Owner
(signature)			owner
Inspected by: (signature)	XI (molling)	Print: Xiaoqing Wang, REHS/RS	



City of Plano Environmental Health Retail Food Establishment Inspection Report

Establishment Name: Physical Address: City/State: License/Permit #
Kuppanna 1301 Custer Rd Ste 510 Plano 14754_105-1 Page 4 of 4

OBSERVATIONS AND CORRECTIVE ACTIONS

AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW WITH THE CORRESPONDING ITEM NUMBER:

34 - No Evidence of Insect Contamination, Rodent/other Animals. This is a Core Item

34.10 - 25 TAC §228.186(k)(1)-(6) - Pest Control effective measures, observed/suspected pests

Observation: Observed the presence of insects, rodents, and/or other pests on premises. Observed one live roach and some dead ones throughout kitchen. Corrective Action(s): Shall provide effective pest control measures by: routinely inspecting premises and incoming shipments of food and supplies; trapping pests using approved methods; eliminating harborage conditions; using a certified pest control applicator; and other effective measures intended to prevent the presence of rodents, flies, cockroaches and other insects on the premises utilized as deemed necessary by the City of Plano Environmental Health Division. Sweep the floor by end of the day today.

41 - Original Container labeling, alter food/label. This is a Core Item

41.6 - 25 TAC §228.66(b) - Food storage containers, identified with common name of food

Observation: Observed facility using a non-original container of food and/or food ingredients, that are not readily and unmistakably recognized, that has not be labeled with the common name of the food item. Observed bulk food in generic storage bins not labeled.

Corrective Action(s): Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Label.

45 - Physical Facilities Installed, Maintained, and Clean. This is a Core Item

45.14 - 25 TAC §228.186(b) - Cleaning, frequency and RESTRICTIONs.

Observation: Observed that facility is not being cleaned as often as necessary to keep it clean and/or facility is being cleaned during periods when a large amount of food is exposed. Observed soiled drain pipes under back hand sink and 3 comp sink.

Corrective Action(s): The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident cleaning shall be done during periods when the least amount of food is exposed such as after closing. Shall clean when the least amount of food is exposed and as often as necessary to maintain facility clean. Clean within 48 hours.

45 - Physical Facilities Installed, Maintained, and Clean. This is a Core Item

45.15 - 25 TAC §228.186(n) - Maintaining premises, unnecessary items and litter

Observation: Observed facility is storing items on site that are unnecessary to the operation or maintenance of the establishment and/or equipment that is nonfunctional or no longer used and/or litter.

Observed unused equipment outside back door.

Corrective Action(s): The premises shall be free of: items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and litter. Remove all unnecessary or nonfunctioning items and litter at once. Owner said he will remove unused equipment by end of day today.

45 - Physical Facilities Installed, Maintained, and Clean. This is a Core Item

45.13 - 25 TAC §228.186(a) - The physical facilities shall be maintained in good repair

Observation: Observed the physical facilities are not being maintained in good repair. Observed a large hole in ceiling in electrical room.

Corrective Action(s): The physical facilities shall be maintained in good repair. Shall repair facilities. Seal the hole.

Received by: (signature)	5-1	Print: Sangam Sundar	Title: Person In Charge/ Owner owner
Inspected by: (signature)	X1 ad m2)	Print: Xiaoqing Wang, REHS/RS	