Form EH-06 (Revised 09-2015)





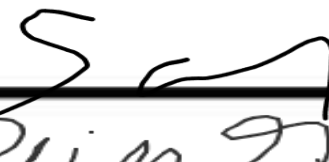

City of Plano Environmental Health  
Retail Food Establishment Inspection Report

Establishment Name: Kuppanna	Physical Address: 1301 Custer Rd Ste 510	City/State: Plano	License/Permit # 14754_105-1	Page 2 of 4
Last Grease Trap Service Date: n/a				
REGISTERED FOOD SERVICE MANAGER				
Manager's Name	Certificate Number	Expiration Date		
INSPECTOR'S COMMENTS				
<p>Missing glass pane was provided at back of kitchen.</p> <p>Chemical spray bottle was labeled.</p> <p>Owner said he will remove all the unused equipment outside back door by end of day today.</p>				
INSPECTION RESULTS				
<p>Follow-up Inspection Needed? NO      If YES, Date of Follow-up Inspection:</p> <p>Closure Details: Not Applicable</p>				





City of Plano Environmental Health  
Retail Food Establishment Inspection Report

Establishment Name: Kuppanna	Physical Address: 1301 Custer Rd Ste 510	City/State: Plano	License/Permit # 14754_105-1	Page 3 of 4	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
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:					
<p>9 - Food Separated &amp; 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.</p> <p>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 toilet 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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p>					
Received by: (signature) 		Print: Sangam Sundar		Title: Person In Charge/ Owner	
Inspected by: (signature) 		Print: Xiaoqing Wang, REHS/RS			





City of Plano Environmental Health  
Retail Food Establishment Inspection Report

Establishment Name: Kuppanna	Physical Address: 1301 Custer Rd Ste 510	City/State: Plano	License/Permit # 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) 	Print: Sangam Sundar	Title: Person In Charge/ Owner owner
Inspected by: (signature) 	Print: Xiaoqing Wang, REHS/RS	