



V2 City of Webster Food Establishment Inspections Form

18392582763

Reference Number: 20250116-18392582763	Date Sent on Device: Jan 16, 2025 3:13:16 PM CST
Address:	

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Section 1

TIME IN	Jan 16, 2025 2:42:00 PM CST
PURPOSE OF INSPECTION	ROUTINE OTHER
ESTABLISHMENT	Noon & Mirch Indian Cuisine
ESTABLISHMENT - CERT_NO	25000067
PERMIT EXPIRATION	Jan 16, 2025
ESTABLISHMENT - RISK	\$300
OWNER	Naval Nanda
PHYSICAL ADDRESS	505 E. Nasa Pkwy.
ZIP	77598
PHONE	281-333-4343
EMAIL	robystansi@gmail.com nanda84@sbcglobal.net

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Section 1

PRIORITY ITEMS (3 Points) - Violations Require Immediate Corrective Action not to Exceed 3 Days.

TIME AND TEMPERATURE FOR FOOD SAFETY

- | | |
|--|---|
| 1. Proper Cooling Time and Temperature | 0 |
| 2. Proper Cold Holding Temperature (41°F/45°F) | 0 |

REMARKS	Walk in freezer- 0 walk in cooler-38F
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|---|---|
| 3. Proper Hot Holding Temperature (135°F) | 0 |
| 4. Proper Cooking Time and Temperature | 0 |
| 5. Proper Reheating Procedure for Hot Holding (165°F in 2 Hrs.) | 0 |
| 6. Time as a Public Health Control; Procedure & Records | 0 |

APPROVED SOURCE

- | | |
|--|---|
| 7. Food and Ice Obtained From Approved Source; Food in Good Condition, Safe, and Unadulterated; Parasite Destruction | 0 |
| 8. Food Received at Proper Temperature | 0 |

PROTECTION FROM CONTAMINATION

9. Food Separated & Protected, Prevented During Food Preparation, Storage, Display, and Tasting	0
10. Food Contact Surfaces and Returnables; Cleaned and Sanitized at _____ ppm/temperature	0
11. Proper Disposition of Returned, Previously Served or Reconditioned	0
EMPLOYEE HEALTH	
12. Management, Food Employees and Conditional Employees; Knowledge, Responsibilities, and Reporting	0
13. Proper Use of Restriction and Exclusion; No Discharge from Eyes, Nose, and Mouth	0
PREVENTING CONTAMINATION BY HANDS	
14. Hands Cleaned and Properly Washed / Gloves Used Properly	0
15. No Bare Hand Contact with Ready to Eat Foods or Approved Alternate Method Properly Followed	0
16. Pasteurized Foods Used; Prohibited Food Not Offered; Pasteurized Eggs Used When Required	0
CHEMICALS	
17. Food Additives; Approved and Properly Stored; Washing Fruits & Vegetables	0
18. Toxic Substances Properly Identified, Stored and Used	0
WATER / PLUMBING	
19. Water from Approved Source; Plumbing Installed; Proper Backflow Device	0
20. Approved Sewage/Wastewater Disposal System, Proper Disposal	0

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Section 1

PRIORITY FOUNDATION ITEMS (2 Points) - Violations Require Corrective Action within 10 Days.

DEMONSTRATION OF KNOWLEDGE / PERSONNEL

21. Persons in Charge Present, Demonstration of Knowledge, and Perform Duties / Certified Food Manager (CFM)	0
22. Food Handler / No Unauthorized Persons/Personnel	0

SAFE WATER, RECORD-KEEPING AND FOOD PACKAGE LABELING

23. Hot and Cold Water Available; Adequate Pressure, Safe.	0
24. Required Records Available (Shellstock Tags; Parasite Destruction); Packaged Food Labeled	0

CONFORMANCE WITH APPROVED PROCEDURES

25. Compliance with Variance, Specialized Process, and HACCP Plan; Variance Obtained for Specialized Processing Methods; Manufacturer Instructions	0
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CONSUMER ADVISORY

26. Posting of Consumer Advisories; Raw or Under Cooked Foods (Disclosure/Reminder/ Buffet Plate) / Allergen Label 0

FOOD TEMPERATURE CONTROL/IDENTIFICATION

27. Proper Cooling Method Used; Equipment Adequate to Maintain Product Temperature 0

28. Proper Date Marking and Disposition 0

29. Thermometers Provided, Accurate, and Calibrated; Chemical/Thermal Test Strips 0

PERMIT REQUIREMENT, PREREQUISITE FOR OPERATION

30. Food Establishment Permit (Current & Valid) 0

UTENSILS, EQUIPMENT, AND VENDING

31. Adequate Hand Washing Facilities: Accessible and Properly Supplied, Used 0

32 Food and Non-Food Contact Surfaces Cleanable, Properly Designed, Constructed, and Used 0

33. Ware-washing Facilities; Installed, Maintained, Used/ Service Sink or Curb Cleaning Facility Provided 0

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CORE ITEMS (1 POINT) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever comes first.

PREVENTION OF FOOD CONTAMINATION

34. No Evidence of Insect Contamination, Rodent/Other Animals 0

35. Personal Cleanliness/Eating, Drinking or Tobacco Use 0

36. Wiping Cloths; Properly Used and Stored 0

37. Environmental Contamination 0

38. Approved Thawing Method 0

PROPER USE OF UTENSILS

39. Utensils, Equipment, & Linens; Properly Used, Stored, Dried, & Handled/ In Use Utensils; Properly Used 0

40. Single-Service & Single-Use Articles, Properly Stored and Used 0

FOOD IDENTIFICATION

41. Original Container Labeling (Bulk Food) 0

PHYSICAL FACILITIES

42. Non-Food Contact Surfaces Clean 0

43. Adequate Ventilation and Lighting; Designated Areas Used 0

44. Garbage and Refuse Properly Disposed; Facilities Maintained 0

45. Physical Facilities Installed, Maintained, and Clean 0

46. Toilet Facilities; Properly Constructed, Supplied and Clean	0
47. Other Violations	0

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Inspected By: Heather Furst, R.S.

Received By Name: Roby Stansilause

Signature of Food Establishment Representative For Inspection



Title: GM

Signature of Health Inspector



SUM DEMERITS POINTS 0