Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

8/28/24			1:30	3:30	FS-0			1344					<b>5</b>	80	Page 1	of <u>2</u>			
Purpose of Inspec					ion: 1-Routine	2-Follow U				4-I	Inves	nvestigati			5-CO/Construction	6-Other	TOTAL/S	CORE	
Establishment Name: Contact/Owner Nunco Pope  Culpepper Cattle Co  Contact/Owner Nunco Pope							e:						Number of Repeat Viola  Number of Violations C	ations: COS:	0/01	/ /			
Physi 309 I3					Rockwall, Tx		t control : n 8/28/24			Hoc aciliti	od ies 1/2	2024			e trap :/ waste oil 24 2000g	Follow-up: Yes No	9/91	/ <b>A</b>	
Maula					tatus: Out = not in co	impliance IN = in c	compliance	NO = n							plicable COS = corrected on	site <b>R</b> = repeat vio	lation W=	Watch	
Mark	tne	appro	opria	ite p	points in the OUT box for Prio								_		ive Action not to exceed 3 day		e box for <b>K</b>		
Comp O I U N	N	N	1 (		Time and Ten	perature for Fo	od Safety	R		O U	mpli: I N	N O	N	С	Emul	lovac Haalth		R	
T	N O A O S (F = degrees Fahrenheit)  1. Proper cooling time and temperature			-	T	N	0	A O S											
	V										~				knowledge, responsibilities, a	•	<u>-</u> ,		
~	•				2. Proper Cold Holding <b>See</b>	temperature(41°)	F/ 45°F)				~				13. Proper use of restriction at eyes, nose, and mouth	nd exclusion; No disc	charge from		
V	-			1	3. Proper Hot Holding t See	temperature(135°	F)								Preventing Cor	ntamination by Han	ds		
	V				4. Proper cooking time	and temperature			Ī		1				14. Hands cleaned and proper State hand sink for	rly washed/ Gloves u	sed properly		
	V				5. Proper reheating prod Hours)	cedure for hot hol	ding (165°F in 2		=		~				15. No bare hand contact with alternate method properly foll Gloves	ready to eat foods or		)	
V	1			6. Time as a Public Health Control; procedures & records												eptible Populations			
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK, Andrews										N/a Chemicals				
V					8. Food Received at pro Checking						~				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fru	its	
					Protection	from Contamin	ation		Ī		~				18. Toxic substances properly Stored low and separa		d used		
•					9. Food Separated & pr preparation, storage, dis		d during food								•	r/ Plumbing			
3					10. Food contact surfact Sanitized at _200_	es and Returnable ppm/temperature	es; Cleaned and Confirmed				~				19. Water from approved sour backflow device City approved	rce; Plumbing installe	ed; proper		
~					11. Proper disposition or reconditioned						~				20. Approved Sewage/Wastev disposal	water Disposal Syster	n, proper		
				_						_	_								
0 1		L	, I	,	Pri	ority Foundat	tion Items (2 P		) vio			_			rective Action within 10 days	S		l D	
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## Retail Food Establishment Inspection Report

## City of Rockwall

 Received by: Will Shelton	Print: Will Shelton	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: epper Cattle Co	Physical A	ddress:  0 Frontage Rd	City/State	œ: wall, Tx	License/Permit FS-0004		<u>1</u> of <u>2</u>	
Gaipe	ppor camo co	000 10	TEMPERATURE OBSE		tran, 17	1.0.000			
Item/Loc	ation	Temp	Item/Location	Tem	p Item/	/Location		Temp	
Serve	r station cooler	39	Salmon/burg	er   38/		Graded chz/pico			
	Milk/hwc	39/39	Chicken			Sourcrm/mash		38/147	
Proc	duce WIC amb	37	Freeze 1/2 htt		/16 Gr	rill station drawers			
(	Grape tom	39	Sauté/fry			Filet/ribe	ye	39/38	
Mil	k/graded chz	38/39	Breading am	b 3	6 S	tk fajita/ch	icken	39/39	
Be	er WIC amb	35	Queso/bean	S 136/	/158	Porkcho	p	39	
Me	eat WIC amb	35	Rice/brown gra	avy 155/	/149	Salad cooler			
Lettu	ıce/Spanich dip	37/38	Prep coole	•	Le	tt/grape tor	natoes	40/39	
Tt - ···	Г		SERVATIONS AND CORRI						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR AT F	TENTION IS	DIRECTED	TO THE CONDITIONS	OBSERVED AN	ND	
	Restrooms equipped (	greater th	an 106 in both rooms						
			an 100 throughout kitch	nen					
	3 comp sink not set up		• • • • • • • • • • • • • • • • • • • •						
			- confirmed 160st / cor	firmed 50	)-100ppn	n			
	Wood in tortilla room h								
	Soda and tea urn nozz		<u> </u>						
32	•	<u> </u>	llow, purple and red cu		rds				
32	•	•	prep cooler cutting boar						
32/45			posed wood not sealed						
10			nines, burn ice, w/r/s ice	· · · · · · · · · · · · · · · · · · ·	ment bet	fore allowing ice	to accumu	ılate	
	` •		volume days/weekend	s)					
!!	Hand sink NOT equip		greater than 100						
	Dishwasher not confri								
45/04	WIC amb temp 44, no								
45/34	5/34 Need to seal gaps in wall behind equipment as need and install missing outlet cover to protect against pest infest Outdoor Bar (used in spring/fall months)							estation	
	,	•							
	Hand sink equipped, temp greater than 100  Beer cooler 43, no tcs items stored inside								
!!	General cleaning of equipment and floor before opening bar								
	New Main Bar, All bottle beers, no draft beers available, using rubber tips on alcohol bottle spouts								
32/42									
45	Need to fill holes as needed in frp in kitchen								
	Need to detail clean floors underneath equipment, corners, cove base as needed showing old dirt buildup								
47	Need to add vacuum breaker on hose bib in kitchen								
32/45									
Received by: See above See above Title: Person In Charge/							Charge/ Owner		
Inspected			Print:						
(signature)		ST	Print: Richa	rd H	lill	Samples: Y N	# collecte	ed	