

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Will Shelton	Print: Will Shelton	Title: Person In Charge/ Owner GM
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Culpepper Cattle Co	Physical Address: 309 I30 Frontage Rd	City/State: Rockwall, Tx	License/Permit # FS-0004344	Page <u>1</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Server station cooler	39	Salmon/burger	38/38	Graded chz/pico	38/38
Milk/hwc	39/39	Chicken	38	Sourcrm/mash	38/147
Produce WIC amb	37	Freeze 1/2 htt	13/16	Grill station drawers	
Grape tom	39	Sauté/fry		Filet/ribeye	39/38
Milk/graded chz	38/39	Breading amb	36	Stk fajita/chicken	39/39
Beer WIC amb	35	Queso/beans	136/158	Porkchop	39
Meat WIC amb	35	Rice/brown gravy	155/149	Salad cooler	
Lettuce/Spanich dip	37/38	Prep cooler		Lett/grape tomatoes	40/39

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F
	Restrooms equipped greater than 106 in both rooms
	Hand sinks equipped greater than 100 throughout kitchen
	3 comp sink not set up, 120, quat sani 200ppm
	Dishwasher, glass dishwasher - confirmed 160st / confirmed 50-100ppm
	Wood in tortilla room has been sealed
	Soda and tea urn nozzles cleaned nightly
32	Time to sand/replace green, yellow, purple and red cutting boards
32	Time to sand or replace salad prep cooler cutting board
32/45	To finished kitchen exit wall, exposed wood not sealed, uncleanable
10	Mold/red slime in both ice machines, burn ice, w/r/s ice compartment before allowing ice to accumulate
	Service Bar (only used on high volume days/weekends)
!!	Hand sink NOT equipped, temp greater than 100
	Dishwasher not confrimed
	WIC amb temp 44, no tcs items stored in cooler
45/34	Need to seal gaps in wall behind equipment as need and install missing outlet cover to protect against pest infestation
	Outdoor Bar (used in spring/fall months)
	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	Remove shipping liner from all equipment, uncleanable
	Hand sink not equipped, temp greater than 102
	Beer cooler 42, non tcs, UC cooler whip 40, server UC cooler blackberry for reference 40
	Dishwasher confirmed 100ppm
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	Address rust on interior door of produce wic, uncleanable

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Inspected by: (signature) <i>RJ Hill</i>	Print: Richard Hill	Samples: Y N # collected

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