

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 3/4/25	Time in: 1:30	Time out: 3:06	License/Permit # FS-0004344	CPFM 5	Food handlers All	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Culpepper Cattle Co Kitchen	Contact/Owner Name: UNCO Pope	Number of Repeat Violations: X _____	5/95/A
		Number of Violations COS: _____	

Physical Address: 309 I30 Frontage Rd Rockwall, Tx	Pest control : Orkin 1/2024	Hood Facilities 1/2024	Grease trap / waste oil LES 1/26/24 2000g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature Potatos in meat wic						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							✓				
		✓				14. Hands cleaned and properly washed/ Gloves used properly State hand sink form posted					
4. Proper cooking time and temperature							✓				
			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
	✓					Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records							✓				
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a					
	✓					Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK, Andrews							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
8. Food Received at proper temperature Checking							✓				
Protection from Contamination						18. Toxic substances properly identified, stored and used Stored low and separate					
	✓					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Confirmed							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
11. Proper disposition of returned, previously served or reconditioned							✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel All before first shift						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkinson digital thermo, strips current					
23. Hot and Cold Water available; adequate pressure, safe 120, good pressure						Permit Requirement, Prerequisite for Operation					
	✓						W				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						30. Food Establishment Permit/Inspection Current/ insp posted Posted and expired					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Consumer Advisory							2				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	1						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							1				
	✓					42. Non-Food Contact surfaces clean					
	✓						✓				
36. Wiping Cloths; properly used and stored Stored in solution						43. Adequate ventilation and lighting; designated areas used					
	✓						✓				
37. Environmental contamination						44. Garbage and Refuse properly disposed; facilities maintained					
	✓						1				
38. Approved thawing method Wic						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils							✓				
	✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used								✓			
	✓					47. Other Violations					
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Culpepper Cattle Co Kitchen	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		Salmon/burger	36/37	Graded chz	37
Milk	38	Chicken	36	Ranch /SC	38/38
Produce WIC amb	35	Freeze 1/2 htt	9.1/14.8	Grill station drawers	
Grape tom	37	Sauté/fry shrimp	35	Filet/ribeye	36/36
Milk/graded chz	36/37	Buttermilk wash	36	Stk fajita/chicken	37/36
Beer WIC amb	36	Queso/ gravy	168	Porkchop	36
Meat WIC amb	33	Rice/Refried	165/169	Salad cooler	
Lettuce/pico	33/34	Prep cooler		Lett/cheese	39/39

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	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 1064 in both rooms
	Hand sinks equipped greater than 100 throughout kitchen
	3 comp sink not set up, 120, quat sani 200ppm
	Glass dishwasher confirmed 100ppm
45/34	Observed gap between front doors, to address and limit pest activities
	Soda and tea urn nozzles cleaned nightly
32	Observed rough red cutting boards and salad cooler board need resurface or replacement
45	Ceiling above tortillas station, observed gaps to seal to limit pest activity
32	To finished kitchen exit wall, exposed wood not sealed, uncleanable
32	Observed multiple broken hand strainer utensils, discard during inspection
	Rattle Snake Service Bar (only used on high volume days/weekends)
	Hand sink equipped, temp greater than 100
42	Minor detail cleaning in reach in freezers bottom shelf bed
	WIC amb @ Service Bar temp 43, no tcs items stored in cooler
W	Observed expired health permit, To post new health permit on view of consumers
	Outdoor Bar (used in spring/fall months)
	Water off due to freezing exterior temps
32/45	Observed broken tile in service bar, to make cleanable and durable
	New main Bar
	Hand sink equipped, temp greater than 108
	Dishwasher confirmed 100ppm
	Using rubber tip covers for all alcohol bittles
	Beer cooler 43 non tcs,UC cooler amb 40, server UC cooler 40
45	Observed gap bottom right corner on rear service door
45	Observed heavy build up "old dirt" along cove base tile in back kitchen
	Using yellow digit thermo, strips are current
	Observed whole potato's cooling down in meat wic, 51 within 1.5 hrs, 4.5 hrs to achieve 41 or below

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Samples: Y N # collected

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