

Retail Food Establishment Inspection Report

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

Date: 6/20/2025	Time in: 10:40	Time out: 11:45	License/Permit # FOOD6350	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Culver's			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2475 Ridge Rockwall, TX			Pest control : Massey/5-21-2025	Hood Valencia's/5-27-2025	Grease trap : owner to email	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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 <b>X</b> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
W					1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
	✓				4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3+ (2 on site @ insp + owner)	
	✓				22. Food Handler/ no unauthorized persons/ personnel 50	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label meats to required temps	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee.

Received by: (signature) <i>Becky Lapp</i>	Print: <b>Becky Lapp</b>	Title: Person In Charge/ Owner <b>Owner</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Culver's</b>		Physical Address: <b>2475 Ridge</b>		City/State: <b>Rockwall, TX</b>		License/Permit # <b>FOOD6350</b>		Page <b>2</b> of <b>2</b>	
<b>TEMPERATURE OBSERVATIONS</b>									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
dessert cold wells/cheesecake		32	cold well/fish		40/41	shredded cheese		42	
front counter cooler drawers		41	4 door freezer		1	chicken		42	
under ambient		35	cooked burger		186	custard mix Chocolate		41	
hot holding unit/white gravy		178	burger cold table/burger		41	custard mix vanilla		41	
brown gravy		156	chicken breast		40	Shake mix		38	
cold top/ shredded cheese		40	steam wells/mushrooms		143	Shake mix		40	
sliced cheese		42	WIC/roast beef		92/92				
under/cheese sauce		42	creamers		41				
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:								
	To go hand sink 102F equipped								
34	Some fruit flies/to address								
W	No air curtain at to go window								
	Running dipper wells for custard scoops								
	Gloves used for all prep and RTE								
	Cookline hand sink 105°F equipped								
	Raw hamburger patties handled with tongs only/onto grill then use gloves and spatulas to smash burger and place on buns								
	Warewash hand sink 124F equipped								
	3 comp sink 119F								
	Sani dispenser dispensing at 200ppm quats								
	Dishwasher sanitizing at 100ppm chlorine								
	Sani buckets setup to 200ppm quats								
	Current test strips								
	Digital thermo on site								
45	To clean walls in various places throughout/ some food splatters								
45	To clean/replace moldy caulking behind 3 comp sink								
	Mahoney picks up and disposes spent grease/internal system								
27	Roast beef/when cooling down, no lids, use ice bath when needed, shallow metal pans								
27	2 hours to 70 then 4 hours to 41F or below when cooling down/COS as had been less than 2 hours								
	Need to be more aggressive when cooling down foods								
45	To clean floors, under equipment/ some minor food debris								
Received by: (signature) <i>Becky Lapp</i>			Print: <b>Becky Lapp</b>			Title: Person In Charge/ Owner <b>Owner</b>			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: <b>Christy Cortez, RS</b>			Samples: Y    N    # collected			

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