

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☒ Employee health

Date: 9/5/25	Time in: 10:30	Time out: 12:00	License/Permit # FS-0004344	CPFM 5	Food handlers All	Page 1 of 2
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 checked="" type="checkbox"/> TOTAL/SCORE						
Establishment Name: Culpepper Cattle Co - Bar(s)			Contact/Owner Name: UNCO Pope		Number of Repeat Violations: Number of Violations COS: 7/93/A	
Physical Address: 309 I30 Frontage Rd Rockwall, Tx		Pest control : Refer to kitchen insp	Hood N/a	Grease trap /: waste oil Refer to kitchen insp		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 X 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		
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
		✓			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 BEK, Andrews	
	✓				8. Food Received at proper temperature Checking	
		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 200 ppm/temperature Confirmed	
	✓				11. Proper disposition of returned, previously served or reconditioned	
		Employee Health		R		
OUT	IN	NO	NA	COS		
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		Preventing Contamination by Hands				
	✓				14. Hands cleaned and properly washed/ Gloves used properly State hand sink form posted	
	✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves and utensils	
		Highly Susceptible Populations				
	✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a	
		Chemicals				
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✓				18. Toxic substances properly identified, stored and used Stored low and separate	
		Water/ Plumbing				
3					19. Water from approved source; Plumbing installed; proper backflow device See	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel		R		
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5	
	✓				22. Food Handler/ no unauthorized persons/ personnel All before first shift	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 123, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		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 On menu	
		Food Temperature Control/ Identification		R		
OUT	IN	NO	NA	COS		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition Good date labels	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Atkinson digital thermo, strips current	
		Permit Requirement, Prerequisite for Operation				
W					30. Food Establishment Permit/Inspection Current/ insp posted Not posted	
		Utensils, Equipment, and Vending				
2					31. Adequate handwashing facilities: Accessible and properly supplied, used See	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	
Core Menu Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination		R		
OUT	IN	NO	NA	COS		
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored Stored in solution	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method Wic	
		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		R		
OUT	IN	NO	NA	COS		
	✓				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	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Stocked and clean	
	✓				47. Other Violations	

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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		Physical Address: 309 I30 Frontage Rd		City/State: Rockwall, Tx		License/Permit # FS-0004344		Page 1 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
Main Bar			Service Bar			Outdoor Bar			
Beer cooler		38	WIC Beer		35	Beer cooler		39	
UC Cooler			No tcs stored in wic						
Half & Half		38							
Server UC Cooler									
Blackberry as ref		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 106 in both rooms								
	To post health permit in view of consumers asap								
	Main Bar								
	Dishwasher confirmed 100ppm								
31	Hand sink not equipped, need soap, temp greater than 100								
	Rubber spout covers for alcohol bottles								
32	Duct tape used to seal split copper bar top at service well, remove duct tape to make cleanable								
	Service Bar (only used during high volume evenings / weekends								
	To equip handsink when opened, temp greater than 102								
	Floor tiles previously broken have been replaced								
W	Keep eye on bar top edge, beginning to show signs of wear								
	Outdoor Bar used during spring/fall months on weekends								
	To equip hand sink when opened. Temp greater than 102								
	3 comp sink not set up, temp greater than 110								
19	Hand sink hot water faucet does not work as designed, can not turn hot water off								
Received by: (signature) See above		Print: See above				Title: Person In Charge/ Owner			
Inspected by: (signature) <i>R M Hill RS</i>		Print: Richard Hill				Samples: Y N # collected			

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