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

| 9/5/25 | | | | 2:00 | FS-0004 | | | | | | | 5 | All | Page <u>1</u> of <u>2</u> | | | | |
|--|---|--------|----------------|-------------|--|--|--|--------|---------------------------------------|-------------------------------------|-----------------------|---------------------------------------|---|--|--|---|--|--|
| | | | | | | 2-Follow Up | | | | l-Inv | estig | atio | n [| 5-CO/Construction | 6-Other | TOTAL/SCORE | | |
| Establishment Name: Contact/Owner Name: UNCO Pope | | | | | | | Name |): | | | | | 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 | | | | | | | | | | | | e trap :/ waste oil o kitchen insp | Follow-up: Yes 7/93/ | | | | | |
| Morl | | | | | Status: Out = not in complete points in the OUT box for each | iance IN = in co | ompliance N | | ot obse | | | | | plicable COS = corrected on a | site $\mathbf{R} = \text{repeat vio}$ rk an \mathbf{X} in appropriat | w= Watch | | |
| Man | K UII | e app | ргор. | riate | | | | | uire l | mm | ediate | Cor | recti | ive Action not to exceed 3 day | | e box for K | | |
| | Î | N O | Stat N A | C O | Time and Temper | rature for Foo | od Safety | R | | Com O I U N | | N | | Emul | R | | | |
| T | 11 | | А | s | (F = degree 1. Proper cooling time and | ees Fahrenheit) temperature |) | | | Г | | А | s | 12. Management, food employ | yees and conditional | employees; | | |
| | • | | | | | | | | | V | | | | knowledge, responsibilities, a | nd reporting | | | |
| | / | | | | 2. Proper Cold Holding temperature(41°F/ 45°F) | | | | | V | 1 | | | 13. Proper use of restriction are eyes, nose, and mouth | charge from | | | |
| | / | | | | 3. Proper Hot Holding temperature(135°F) See | | | | | | | | | Preventing Cor | ntamination by Han | nds | | |
| | • | / | | | 4. Proper cooking time and | temperature | | | | V | 1 | | | 14. Hands cleaned and proper State hand sink for | rly washed/ Gloves u | used properly | | |
| | | | | | 5. Proper reheating procedu | ire for hot hold | ding (165°F in 2 | | | V | | | | 15. No bare hand contact with alternate method properly foll | ready to eat foods o | or approved | | |
| | _ | | | | Hours) 6. Time as a Public Health Control; procedures & records | | | | | | | | | Gloves and utensils | | | | |
| • | | | | | o. Time as a ruone freatin control, procedures & records | | | | | Т | | | | Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered | | | | |
| | | | | | | ved Source | | | | V | | | | Pasteurized eggs used when re N/a | | | | |
| • | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK, Andrews | | | | | | | | | | | C | hemicals | | | | | |
| ٠ | / | | | | 8. Food Received at proper Checking | temperature | | | | V | | | | 17. Food additives; approved & Vegetables Water | and properly stored; | Washing Fruits | | |
| | | | | | Protection fro | om Contamina | ation | | | V | 1 | | | 18. Toxic substances properly Stored low and separa | | nd used | | |
| | / | | | | 9. Food Separated & protect preparation, storage, displa | y, and tasting | - | | | | | | | · | r/ Plumbing | | | |
| ٠ | | | | | 10. Food contact surfaces a Sanitized at _200_ ppn | n/temperature | Confirmed | | 3 | 3 | | | | 19. Water from approved sour backflow device See | rce; Plumbing install | ed; proper | | |
| | 11. Proper disposition of returned, previously served or reconditioned | | | | | V | | | | 20. Approved Sewage/Wastev disposal | water Disposal System | m, proper | | | | | | |
| | | | | | | | | | | | | | | | | | | |
| | - l | N.T. | 27 | G | Priori | ty Foundat | ion Items (2 Po | _ | | _ | _ | _ | | rective Action within 10 days | S | l n | | |
| | | N O | N A | C O S | Priori Demonstration of | | | oints) | | ation O I U N | N | uire N A | C C O S | • | s re Control/ Identific | eation R | | |
| U | | | | О | Demonstration of 21. Person in charge present and perform duties/ Certification 5 | Knowledge/ Int, demonstrational Food Manager | Personnel on of knowledge, ger (CFM) | _ | | O I U N | N | N | C | Food Temperatur 27. Proper cooling method use Maintain Product Temperatur | re Control/ Identific ed; Equipment Adec e | cation | | |
| U | | | | О | Demonstration of 21. Person in charge present and perform duties/ Certified | Knowledge/ Int, demonstrational Food Manager | Personnel on of knowledge, ger (CFM) | _ | | O I U N | N | N | C | Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels | ed; Equipment Adece edisposition | quate to | | |
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

| Establishment Name: Culpepper Cattle Co | Physical 2 | | ity/State: Rockwal | I. Tx | License/Permit # FS-0004344 | Page <u>1</u> of <u>2</u> | | | | | | |
|--|---|-----------------------------------|------------------------------|-------------|-----------------------------|---------------------------|--|--|--|--|--|--|
| Calpoppor Cattle Co | 000 1 | TEMPERATURE OBSERVATI | | , IX | 1 0 000 10 11 | | | | | | | |
| Item/Location | Temp | Item/Location | Temp | Item/Loc | | 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 Cool | ler | | | | | | | | | | | |
| Blackberry as r | ef 39 | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | 0 | BSERVATIONS AND CORRECTIV | E ACTION | NS | | | | | | | | |
| Item AN INSPECTION OF YO NOTED BELOW: all temp | UR ESTABLISHM | ENT HAS BEEN MADE. YOUR ATTENTION | | | THE CONDITIONS OBSERVE | D AND | | | | | | |
| Restrooms equipp | oed greater t | han 106 in both rooms | | | | | | | | | | |
| To post health per | mit in view o | f consumers asap | | | | | | | | | | |
| Main Bar | | | | | | | | | | | | |
| Dishwasher confi | rmed 100ppr | n | | | | | | | | | | |
| 31 Hand sink not equ | uipped, need | soap, temp greater than 100 | | | | | | | | | | |
| Rubber spout cov | Rubber spout covers for alcohol bottles | | | | | | | | | | | |
| 32 Duct tape used to | 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 | | | | | | | | | | | |
| · · · | • | ed, temp greater than 102 | | | | | | | | | | |
| ' | | ave been replaced | | | | | | | | | | |
| W Keep eye on bar t | Keep eye on bar top edge, beginning to show signs of wear | | | | | | | | | | | |
| | <u> </u> | ng/fall months on weekends | | | | | | | | | | |
| · · · | | ned. Temp greater than 102 | | | | | | | | | | |
| · · | 3 comp sink not set up, temp greater than 110 | | | | | | | | | | | |
| 19 Hand sink hot wat | Hand sink hot water faucet does not work as designed, can not turn hot water off | | | | | | | | | | | |
| | | | | | | | | | | | | |
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| | | | | | | | | | | | | |
| Received by: (signature) See ab | ove | See abo | ove | | Title: Person In Charge/ Ow | vner | | | | | | |