

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 07/28/2021	Time in: 10:26	Time out: 11:40	License/Permit # Food 5002	Est. Type Full	Risk Category High	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
Establishment Name: Culpepper steak house			Contact/Owner Name: Shoreline		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		10/90/A
Physical Address: I-30		Pest control : Rento	Hood To be done	Grease trap : Teddy	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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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					
3				✓		✓					
1. Proper cooling time and temperature Potatoes and rice both discarded						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) Meat unit borderline						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy					
		✓				Preventing Contamination by Hands					
		✓				✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
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 observed					
		✓				Highly Susceptible Populations					
		✓				✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking					
		✓				Chemicals					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
		✓				✓					
Approved Source						18. Toxic substances properly identified, stored and used Watch					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						W	✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device Always watch / city approved					
8. Food Received at proper temperature To always check						✓					
Protection from Contamination						20. Approved Sewage/Wastewater Disposal System, proper disposal					
W	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch storage under fan											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>50-1</u> ppm/temperature											
		✓									
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					
	✓					W	✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Potatoes to be cooled on sheet pans innWIC					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel All						28. Proper Date Marking and disposition Good date marking					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current/ insp sign posted) Posted					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped but watch what is placed into at night					
	✓					✓					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See rusty shelving					
!	✓					2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Will check on vac pac if Haccp needed						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					
Consumer Advisory											
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label In menu											

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						W	✓				
34. No Evidence of Insect contamination, rodent/other animals Fruit flies on potatoes on cart /trash cans						41. Original container labeling (Bulk Food) Best to label container and not lids					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch drinks and hair restraints						42. Non-Food Contact surfaces clean See					
	✓					1					
36. Wiping Cloths; properly used and stored Store in buckets						43. Adequate ventilation and lighting; designated areas used Hood watch					
		✓				✓					
37. Environmental contamination See						44. Garbage and Refuse properly disposed; facilities maintained Keep an eye					
1						✓					
38. Approved thawing method Cool running water						45. Physical facilities installed, maintained, and clean Maint items throughout					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
		✓				1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Knives and spatula storage						47. Other Violations					
1						✓					
40. Single-service & single-use articles; properly stored and used Watch											
	✓										

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Joel Johnson	Print:	Title: Person In Charge/ Owner VP of operations
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Culpeppers steak house	Physical Address: I-20	City/State: Rockwall	License/Permit # Food 5002	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Baked potatoes on cart at room temp	72	Flat cooler		Veggie wic	
Old wooden prep walk in		Veggies	39/39	Rice cooking on sheet pan	39
Pasta / cooked corn	41/41	Upright cooler	36	Cheese/ dessert	40/41
Cheese / rice	40/ 49	Salmon / potatoes	36/41	Butter	39
Dessert cooler	39/40	Deep freezer	-9	Meat cooler	
Salad prep station	30's	Small cooler on table	39	Tenderloin / ribs	39/40
Lettuce	39	Upright cooler meat		Crab cake / quail	40/41
Ice cream freezer	-3	Wif	-11	Meat cooler	39/41

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 temps F
01	Discarded two pans of baked potatoes at rooms temperatures - these are a TCS food must be cooled quickly
	Hot water at 118 at hand sink and three comp
W !!	Cryovac raw meats only at this point / then frozen or stored - will Confirm - this is for storage only not sous vide
42/45	General cleaning in server station under behind and around etc
01	Discarded rice that was improperly cooled
32	Address rusty shelving in front wic and clean floor under racks etc
37	Time to defrost ice cream freezer and also frozen food deep freezer
39	Avoid storing linens on food - cos removed on veggies
	always best to protect bread when drying for croutons
	Keep all iceMachines clean inside! Unable to see as full
	Chemicals separated from dry goods - good
39	Avoid using linens to line ss containers
32/45	Seal wooden shelving in dry goods area - best to not use
	Sanitizer in bucket set up at beginning
42/29	Clean inside small cooler and provide thermos in all coolers where needed in warmest location
39	Store knives on magnets clean!!!!
W	Keep an eye on what is being placed into hand sink during night cleaning
32	Cutting boards to be addressed where needed
32	Rusty shelving under prep table is not cleanable
34	Avoid leaving meat fat on grill at night to attract vermin
42/45	General detailed cleaning of shelving equipment etc needed and under and behind cooling equipment
42	Clean shelving where needed in WIC units both and floor and fans etc
!!	Need to check on cryo vac for meats raw / salami - will let you know if a Haccp plan is needed
39	Need scoops with handles for dry goods
37	Condensation still issue in wif but better and is contained on sheet pan
	Rt side on meat upright cooler is warmer than left side
32/34/42	Bar - address rusty shelving / organize area / seal wood / fruit flies / clean inside cabinets / clean under plastic liner
W	Lid is available for ice used for drinks / watch Black foam wrapping over the ice for cooling bin/ wic 36/f

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

Form EH-06 (Revised 09-2015)