Follow-up fee of \$50.00 is t e q u i r e d after 1 s tRetail Food Establishment Inspection ReportImage: First aid kitFollowupCity of RockwallVomit clean upEmployee health																		
0								ermit # 5002						Food handlers Food managers Page 1 of 2	_			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N										ation	1 [5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	TOTAL/SCORE				
	Culpepper steak house Clements / sh												✓ Number of Violations COS: 1 / / 26/E	2				
Physical Address: Pest control : 309 E interstate Rentokil							Hood Gr 01/2022 Les					se trap : Follow-up: Yes I 4/00/L No	00/D					
Compliance Status: Out = not in compliance IN = in compliance NO = not									observed NA = not applicab				ot ap	blicable $COS = corrected on site R = repeat violation W- Wat$				
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												_						
0	Compliance Status Time and Temperature for Food Safety 0 I N N C						F	2	0	Î	Ν	Status N C A O						
U T	N	0	Α	O S	(F = degrees Fahrenheit)				TS					F J J J J J J J J J J J J J J J J J J J				
w					1. Proper cooling time and temperature Potatoes 39/40 / items in front wic see 2					~			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
3				~	2. Proper Cold Holding temperature(41°F/45°F) See attached as (discarded)			_		~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post by hand sink				
		3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands							
	4. Proper cooking time and temperature								~		14. Hands cleaned and properly washed/ Gloves used properly Gloves							
		~			5. Proper reheating procedure for h Hours)	F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED $Y_{}N_{}$)					
		~			6. Time as a Public Health Control	; procedures & re	ecords						Highly Susceptible Populations					
					Approved Sou								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Warning in menu					
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Bene Keith / US/ Sysco				od in				Chemicals								
					8. Food Received at proper temperature To check					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only				
					Protection from Con	tamination				~				18. Toxic substances properly identified, stored and used				
w		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch organization in meat wic fly walk swim				od							Water/ Plumbing					
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature Clean ice maxhine					~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
		~		11. Proper disposition of returned, previously served or reconditioned Discarded						~				20. Approved Sewage/Wastewater Disposal System, proper disposal City approved				
	Priority Foundation Items (2 Poi						s (2 Point		olati		Req N	uire N	Cor C		R			
O U T	I N	0	A	C O S	Demonstration of Knowle	edge/ Personnel	F		U T	N	0	A	o s	Food Temperature Control/ Identification	ĸ			
	~				21. Person in charge present, demo and perform duties/ Certified Food 2				w					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Items in server wic				
	~				22. Food Handler/ no unauthorized All	persons/ personn	iel			~				28. Proper Date Marking and disposition				
	S				Safe Water, Recordkeeping Labeling	0								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital				
	~				23. Hot and Cold Water available; See and watch	adequate pressure	e, safe							Permit Requirement, Prerequisite for Operation				
		24. Required records available (shellstock tags; parasi destruction); Packaged Food labeled			site			~				30. Food Establishment Permit (Current/ insp sign posted)						
					Conformance with Appro 25. Compliance with Variance, Spo					1				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
w					HACCP plan; Variance obtained for processing methods; manufacturer Checking on cryo steal	or specialized instructions (s and fish r				~				supplied, used				
					Consumer Adv	isory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	_			
	~				26. Posting of Consumer Advisorie foods (Disclosure/Reminder/Buffer					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped confirmed / Dishmachine 100 ppm				
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											R							
U T	I N	N 0	A	o s	Prevention of Food Co			-	U T	N N	0	A	o s		~			
1					34. No Evidence of Insect contami animals Fruit flies	,					~]	41.Original container labeling (Bulk Food)				
W					35. Personal Cleanliness/eating, dr. See placemat of bottles / hair	restraints good	^{use} today							Physical Facilities				
w					36. Wiping Cloths; properly used a Watch placement see	and stored 39			1]	42. Non-Food Contact surfaces clean See				
1					37. Environmental contamination Freezer					~				43. Adequate ventilation and lighting; designated areas used Watch				
		~			38. Approved thawing method Pull thaw (reminder to remove fish fi	rom packaging firs	st) water	1		~				44. Garbage and Refuse properly disposed; facilities maintained Watch				
					Proper Use of U				1					45. Physical facilities installed, maintained, and clean See				
1					39. Utensils, equipment, & linens; dried, & handled/ In use utensils; See	properly used			w					46. Toilet Facilities; properly constructed, supplied, and clean Toilet seats				
1					40. Single-service & single-use art and used See	icles; properly sto	ored				~			47. Other Violations				
													1					

Retail Food Establishment Inspection Report Researching processing with FDA City of Rockwall

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Received by: (signature) JOEI JOHNSON	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015) Store received items from Fatted calf - creating storage issues

	epper steakhouse	Physical A I-30	F	City/State: Rockwal		License/Permit # Page 2 of 2. Food 5002						
Item/Loc	-4°	Tener	TEMPERATURE OBSERVAT	1			Town F					
Wic in		Temp F	Item/Location	Temp F	Item/Location			Temp F				
		41	Drawer unit	39	Small cooler reach in but		itter	39				
	Servers wic		Sprouts	40	Deep freezer			-2				
Butterr	nut purée / sour cream	44/41	Flat upright		Veggie wic							
Ric	ce /tomatoes	41/40	Spinach dip bottom shelves	44/45	Potatoes / butter			39/39				
Sala	d cold top unit	39	Butter / sauce	49/47	Cre	eme brûlée		39				
	Lettuce	39	Sprouts / spinach dip top shelves	37/37	N	Meat wic		37				
De	essert cooler	34	Meat cooler		Elk / beef			39/38				
С	heesecake	37	Steaks	37/38/39	Fish / ribs			37/38				
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NUMBER NOTED BELOW: all temps F												
	NOTED BELOW: all temps F Restrooms - hot water 116 F / kitchen 135											
	Consumer advisory in menu / flatware is rolled / not using kitchen downstairs nor beatle bar											
40/37												
34/39												
32/42/45												
42/45	General cleaning behi	nd equipi	ment in bar and under etc / a	also insic	le wic							
42/45	General cleaning need	ded in se	rvers wic / clean shelving ar	nd up un	der shelvi	ng						
W	Margarine blend is kept at RT / to provide info from fda /											
42/45	General detailed cleaning under behind and around equipment including shelving to clean etc also air vents											
W	Rop for raw steaks used within 48!hrs will check with state / FDA on haccp plan requirement											
	Make repairs to walls ceiling floor where needed											
W			oolers - dessert / bottle									
39	Avoid using black liner											
02			cooler are holding higher temp	s and Tcs	food disca	irded / upper two sł	nelve	s 37/38				
10	Need to clean ceiling t											
37/45/32												
	Reminder to remove shipping liner on new meat cooler											
M//20	Found bucket with quats in it / 200 ppm / if switching from bleach then to switch entirely											
W/39 37												
32	Time to defrost freezer /avoid storing food containers on food											
W	Need address to rusty Uncleanable shelving in cooking area Okra pickling - appears to be below 4.4 on ph scale to confirm to allow at room temp after cooking											
32	Replace cutting boards where needed											
32	Time for some new white tubs with lids for dry storage											
Organize												
37/42/45												
W Will confirm need for haccp plan for Cyrovac fish and meats and freezing												
Received (signature)	See abov	/e	Print:		1	Fitle: Person In Charge/ (Owner					
(signature) See above Inspected by: (signature) Kelly kirkpatrick RS Samples: Y N # collect								d				
	(Povised 00 2015)				C I			-				