



**Retail Food Establishment Inspection Report**

**Researching processing with FDA**  
 City of Rockwall

Received by: (signature) <b>Joel Johnson</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

**Store received items from Fatted calf - creating storage issues**

Establishment Name: <b>Culpepper steakhouse</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Food 5002</b>	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic in bar	<b>41</b>	Drawer unit	<b>39</b>	Small cooler reach in butter	<b>39</b>
Servers wic		Sprouts	<b>40</b>	Deep freezer	<b>-2</b>
Butternut purée / sour cream	44/41	Flat upright		Veggie wic	
Rice /tomatoes	41/40	Spinach dip bottom shelves	44/45	Potatoes / butter	39/39
Salad cold top unit	<b>39</b>	Butter / sauce	49/47	Creme brûlée	<b>39</b>
Lettuce	<b>39</b>	Sprouts / spinach dip top shelves	37/37	Meat wic	<b>37</b>
Dessert cooler	<b>34</b>	Meat cooler		Elk / beef	39/38
Cheesecake	<b>37</b>	Steaks	37/38/39	Fish / ribs	37/38

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
	Restrooms - hot water 116 F / kitchen 135
	Consumer advisory in menu / flatware is rolled / not using kitchen downstairs nor beetle bar
40/37	Bar: watch placement of unsleeved straws / protect ice / keep an eye on condition of soda plate and foam wrapping
34/39	Fruit flies observed by three comp / watch storage of items on floor / eliminate use of black linens under glassware
32/42/45	All wood should be sealed to make washable / general detailed cleaning
42/45	General cleaning behind equipment in bar and under etc / also inside wic
42/45	General cleaning needed in servers wic / clean shelving and up under shelving
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
32/45	Make repairs to walls ceiling floor where needed
W	Store employee drinks low in coolers - dessert / bottle
39	Avoid using black linens in drawers
02	Items on bottom two shelves in flat cooler are holding higher temps and Tcs food discarded / upper two shelves 37/38
10	Need to clean ceiling to ice machine /
37/45/32	Watch floor storage in dry storage ... keep floor and shelving clean and seal wood shelving
	Reminder to remove shipping liner on new meat cooler
	Found bucket with quats in it / 200 ppm / if switching from bleach then to switch entirely
W/39	Watch dry towels on tables and black Linens
37	Time to defrost freezer /avoid storing food containers on food
32	Need address to rusty Uncleanable shelving in cooking area
W	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	Protect cooked meat in meat cooler and store above raw - organize
37/42/45	Wif -major ice issue to address / clean floors and et.
W	Will confirm need for haccp plan for Cyrovac fish and meats and freezing ...

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Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

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