

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: 07/17/2020	Time in: 9:15	Time out: 10:43	License/Permit # FOOD 5002	Est. Type Full	Risk Category MH	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
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Establishment Name: Culpepper steakhouse	Contact/Owner Name: Shoreline	* Number of Repeat Violations: _____	13/87/B
Physical Address: I-30	Pest control : Rentokil	✓ Number of Violations COS: _____	
Hood 07/06/2020	Grease trap : Les bi monthly - Teddy gets copies	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						✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
		✓				✓					
Approved Source						Chemicals					
	✓										
	✓					✓					
Protection from Contamination						Water/ Plumbing					
	✓					W	✓				
	✓					✓					
		✓				Water Temperature Control/ Identification					
		✓				2					
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						Permit Requirement, Prerequisite for Operation					
✓						✓					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						Utensils, Equipment, and Vending					
✓						✓					
			✓			✓					
Conformance with Approved Procedures						Consumer Advisory					
				✓		2					
✓						✓					
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First						Food Identification					
1						✓					
✓						Physical Facilities					
✓						1					
1						✓					
		✓				✓					
Prevention of Food Contamination						Proper Use of Utensils					
1						1					
✓						✓					
1						✓					
		✓						✓			
Proper Use of Utensils						Other Violations					
1						✓					
1								✓			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Culpeppers	Physical Address: I-30	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
Wif	-11	Meat cooler		DDrawer unit	
Wic	37	Sausage / beef	40/ 37	Crab/ water	40/40
Beef/ fish	40/39	Rib	37	Deep freezer	4
Veggie wic	36	Deep freezer	-30	Two door	36/37
Tomatoes/ cream cheese	39/40	Small cooler	34	Glass front cheese cake	40
Wic	37	Upright cooler		Bar wic	37
Tomatoes / potatoes	39/39	Items on top area	37/40	General cleaning inside	
		Bottom discarded	45/47		

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:
	Hot water 117 F
W	Address leaky faucet at two comp sink
	Dishmachine -
45	Maint to gap at back door needed
37	Need to address condensation in wif
32/45	Keep an eye on Maint to floors , walls ceilings etc
	Cook area -
42	Cleaning inside coolers where needed including shelving
37	Time to defrost small freezer
32	Small black residential cooler has becoming difficult to clean
27	Upright cooler - Discarded items on bottom two shelves and will address
37	Condensation in drawer unit
42	Clean air vents where needed
45	Clean under ice machines and when booking it back up to drain confirm you have an air gap (currently dripping on floor)
	Ice machine is detailed weekly
40	Avoid storing meat in black plastic bag
32	Address rusty places in wics where needed including shelving
42	Clean shelving where needed
39	Watch pot and pans and invert to protect
	Using bleach for kitchen sanitizer / test
45	Make repairs to wood shelving where needed and seal
42/45	Need to address from wic - scrub ceiling / address odor / scrub walls too / condensation ation
	Using sanitizer bleach for kitchen test strips on site and quats for dining room - avoid using together
39/	Bar -clean / seal / watch use of linens under plates /ice is separated for use/ watch tube wrapping/ etc
Covid	Masks/ disposable menu / changing table cloths between / no condiments on tables /all individual containers/
39	Need bar netting under glasses on wooden shelf
42/45	Clean under and around in bar / seal wood / clean inside cabinets / set up hand sink when open and sinks
	Not using

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

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