required after 1st Image: City of Rockwall Followup City of Rockwall									tion Report	ıg							
Date: 07/							D 5002					Est. TypeRisk CategoryFullMHPage $\underline{1}$ of $\underline{2}$	2				
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N										atio	n	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	КE			
Culp	Culpepper steakhouse Shoreline											Vumber of Violations COS: 13/87/	R				
Physi I-30	Physical Address: Pest control : I-30 Rentokil						Hood Grease tra 07/06/2020 Les bi mon						e trap : Follow-up: Yes I J/O / monthly - Teddy gets copies No				
Mark				Status: Out = not in contract points in the OUT box for	$\frac{IN}{V} = in \text{ compliance}$	pliance N Mark	$\mathbf{O} = \operatorname{not}$ in a						pplicable $COS = corrected on site O, NA, COS Mark an V in appropriate box for R$	h			
Priority Items (3 Points) violations Require I								_	<i>mmee</i> Compl				tive Action not to exceed 3 days				
O I U N T	N	I N	$ \begin{array}{c c} C \\ O \\ S \end{array} \end{array} \begin{array}{c} Time and Temperature for Food Safety \\ (F = degrees Fahrenheit) \end{array} $				R) I J N	N O	N A	Employee Health 12. Management, food employees and conditional employees;	R				
	V	-		1. Proper cooling time and temperature					~				knowledge, responsibilities, and reporting				
3				2. Proper Cold Holding temperature(41°F/ 45°F)					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster / policy				
	3. Proper Hot Holding temperature(135°F)							-				Preventing Contamination by Hands					
	V			4. Proper cooking time	*								14. Hands cleaned and properly washed/ Gloves used properly				
	V	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_) Gloves				
	V			6. Time as a Public Hea	alth Control; procedu	ires & records			-				Highly Susceptible Populations				
	Approved Source							~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						T			Chemicals							
~				8. Food Received at pro	oper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water				
	Protection from Contamination						~		18. Toxic substances properly identified, stored and used								
~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						1				Water/ Plumbing						
~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 50/10 ppm/temperature 100				W	/			19. Water from approved source; Plumbing installed; proper backflow device Watch ice machine and leak at 2 comp								
	V	/		11. Proper disposition of reconditioned	of returned, previous	ly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0 I	N	IN	С	Pri	iority Foundatio	n Items (2 Po	nts) R	0) I	Req N O	Ν	С		R			
U N T	() A	O S		n of Knowledge/ Per			t 1		0	A	O S					
~	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3 22. Food Handler/ no unauthorized persons/ personnel				2	2				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature28. Proper Date Marking and disposition							
				All	ordkeeping and Foo	-		-					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	•			23. Hot and Cold Water 117	Labeling r available; adequate	pressure, safe		_					·	-			
		~		117 24. Required records av destruction); Packaged	vailable (shellstock t				~				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted) Posted				
			L		with Approved Pro				-				Utensils, Equipment, and Vending				
		~		25. Compliance with Va HACCP plan; Variance processing methods; ma	e obtained for special	lized			~				31. Adequate handwashing facilities: Accessible and properly supplied, used				
					sumer Advisory			2	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached				
~	•			26. Posting of Consume foods (Disclosure/Remi In menu					~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
					nt) Violations Req	uire Corrective							30-100 ppm ays or Next Inspection , Whichever Comes First				
O I U N T	N C		C O S	Prevention	of Food Contamina	tion	R		JN	N O	N A	C O S		R			
1				34. No Evidence of Inse animals Fruit flies						~			41.Original container labeling (Bulk Food)				
-	1			35. Personal Cleanlines									Physical Facilities				
	1			36. Wiping Cloths; prop To store		1		1					42. Non-Food Contact surfaces clean				
1	_			37. Environmental cont					~				43. Adequate ventilation and lighting; designated areas used Watch in coolers and bars etc				
	V			38. Approved thawing 1	method				~	Ш			44. Garbage and Refuse properly disposed; facilities maintained				
				Prope 39. Utensils, equipment	er Use of Utensils	used stored		1		Ц			45. Physical facilities installed, maintained, and clean46. Toilet Facilities; properly constructed, supplied, and clean	 			
1				dried, & handled/ In us See	se utensils; properly	used			~				46. Totlet Facilities; properly constructed, supplied, and clean Equipped 47. Other Violations				
1				and used See		reny stored				~							

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	nent Name: PPERS	Physical A I-30	ddress:		ity/State: Rockwal	I	License/Permit # Food 5002	Page	2 of 2		
T4/T		TEMPERATURE OBSERVA							т Б		
Item/Loca	ation	Temp F	Item/Loca		Temp F Item/Loca				<u>Temp F</u>		
Wif		-11		eat cooler			Drawer unit				
	Wic	37	Sau	isage / beef	40/37	Crab/ water			40/40		
	Beef/ fish	40/39		Rib	37	Deep freezer			4		
١	/eggie wic	36	De	ep freezer	-30	-	Two door		36/37		
Tomat	oes/ cream cheese	39/40	Sn	nall cooler	34	Glass f	ront cheese c	ake	40		
	Wic	37	Upi	right cooler			Bar wic		37		
Toma	atoes / potatoes	39/39	Items on top area		37/40	Genera	al cleaning ins	side			
			Botto	om 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 her 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)										
40	Ice machine is detailed weekly										
40 32	Avoid storing meat in black plastic bag										
32 42	Address rusty places in wics where needed including shelving										
39	Clean shelving where needed Watch pot and pans and invert to protect										
00	Using bleach for kitchen sanitizer / test										
45	Make repairs to wood shelving where needed and seal										
42/45											
	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											
39	Need bar netting under glasses on wooden shelf										
42/45	/45 Clean under and around in bar / seal wood / clean inside cabinets / set up hand sink when open and sinks										
Not using											
Received (signature)	See abov	/e		int:	Title: 1		Title: Person In Charge/	le: Person In Charge/ Owner			
Inspected (signature)	by: Kelly Kirkpo	ıtríck	\sqrt{RS}^{Pr}	int:							
							Samples: Y N #	collecte	d		