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
Allergy policy/training Vomit clean up Employee health
Employee health

Date:					Time in: License/Permit #							Food hand	Food handlers Food managers All employees				
07/21/2022 2:50			4:09 Food 5002								All employees 4						
		se of			tion: 1-Routine	2-Follow	Contact/Ow	iplaint ier Name		4-Inv	vestig	ation	n	5-CO/Construction * Number of Repeat Vio	6-Other	TOTAL/SCOR	RE
Cı	ulpe	ppe	er s	tea	khouse		Shoreline	iei i vaiii						✓ Number of Violations	COS:	19/81/	R
Pł I-3		al Ac	ldre	ss:		0	Pest control : 7/08/2022 rentok	I		Hood 7/20/2	22		reaso	e trap : vide	Follow-up: Yes No	19/01/	ט
					tatus: Out = not in co	ompliance IN =	in compliance	NO = n	ot obs	served	N	$\mathbf{A} = \mathbf{n}$	ot ap	plicable COS = corrected of		olation W-Watc	h
M	ark t	he app	prop	riate	points in the OUT box for	r each numbered	d item M	ark V ions Red	nuire	Imm	ediate	. Cor	rect	ive Action not to exceed 3 a	Mark an Mavs		
Co	_	iance N	Stat N	tus C				R	-		plianc	e Sta					R
U	N	O	A	o s		nperature for legrees Fahrenl		K		U N		A	o s	Em	ployee Health		K
		_			1. Proper cooling time	and temperatur	re							12. Management, food emp knowledge, responsibilities.		employees;	
					2. Proper Cold Holding	x tomporatura(A	11°E/ 45°E)		_					13. Proper use of restriction		charge from	_
3					Butter	g temperature(4	+1 17 43 17			V	1			eyes, nose, and mouth		charge from	
		_			3. Proper Hot Holding	temperature(13	35°F)		-					To add poster to ha	NG SINK Contamination by Har	nds	
		•			4. Proper cooking time	and temperatu	ıre		-					14. Hands cleaned and proj	•		
					5. Proper reheating pro	cedure for hot	holding (165°F in	2	-					15. No bare hand contact w	ith ready to eat foods of	or approved	-
		~			Hours)		2 \				~			alternate method properly for Gloves for rte			
		/			6. Time as a Public He	alth Control; pr	rocedures & reco	rds			<u> </u>				sceptible Populations		
										T.				16. Pasteurized foods used;		fered	
						proved Sourc								Pasteurized eggs used when Cooked product or			
	. /				7. Food and ice obtained good condition, safe, and	nd unadulterate	ed; parasite	1							Chemicals		
	•				destruction Sysco 6	etc comme	ercial grade								Chemicais		
	/				8. Food Received at pro		ire							17. Food additives; approve & Vegetables	ed and properly stored;	Washing Fruits	
					To check temp)S			L	_				Water only	de identified stoned se	.44	_
						n from Contan			;	3				18. Toxic substances proper See	riy identified, stored ar	id used	
	/				9. Food Separated & preparation, storage, di									Wa	ter/ Plumbing		
					Watch organization 10. Food contact surface	ces and Returna	ables; Cleaned an	1						19. Water from approved so	ource; Plumbing install	ed; proper	
3					Sanitized at?	ppm/temperat	ure Ice machine	etc		•				backflow device To check air gaps un	nder bar sinks and	d ice machine	
		/			11. Proper disposition reconditioned	of returned, pre	eviously served or			•				20. Approved Sewage/Wast disposal	tewater Disposal Syste	m, proper	
	Ш				D.	· · · · · · · · · · · · · · · · · · ·	1-4° 14 (1	D. C. da		:		Ļ	<u> </u>	Watch drains			L
O U	I N	N	N	C				R		o I	N	N	C	rective Action within 10 da			R
T	N	0	A	o s	Demonstration 21. Person in charge pr			gg .	!	U N	0	A	O S	Food Temperat	ure Control/ Identific	cation	
	~				and perform duties/ Ce			ge,		V	1			27. Proper cooling method to Maintain Product Temperat		quate to	
	/				22. Food Handler/ no u	inauthorized pe	ersons/ personnel			v	1			28. Proper Date Marking an Good	nd disposition		
					Safe Water, Reco	ordkeeping and	d Food Package		l t	_				29. Thermometers provided	, accurate, and calibrate	ted; Chemical/	
						Labeling	_		Ŀ	2				Thermal test strips Need test strips for	or all sanitizers	used	
	/				23. Hot and Cold Wate See 116 and up)								Permit Requirement	nt, Prerequisite for O	peration	
			/		24. Required records a destruction); Packaged	vailable (shells Food labeled	stock tags; parasite			V	/			30. Food Establishment Po	ermit (Current/ insp s	sign posted)	
					Conformance	with Approve	d Procedures		╁┟						uipment, and Vendir	ıg	
					25. Compliance with V HACCP plan; Variance	ariance, Specia	alized Process, and	i	1 [31. Adequate handwashing supplied, used			
IW					processing methods; m	anufacturer ins	structions	hre		V				Equipped			
	1				Need to check on Con	sumer Adviso		1113	1	+							<u> </u>
						Sumer Auviso	ory			\sim				32. Food and Non-food Cor		e, properly	
									L	2				designed, constructed, and u	used		
	_				26. Posting of Consum foods (Disclosure/Rem	er Advisories;	raw or under cook			2				designed, constructed, and u See attached 33. Warewashing Facilities;	ised; installed, maintained,		
	•				foods (Disclosure/Rem CA menu	er Advisories; inder/Buffet Pl	raw or under cook late)/ Allergen Lal	oel		V		.10	0.0	designed, constructed, and u See attached 33. Warewashing Facilities; Service sink or curb cleanin Check machine	ised ; installed, maintained, g facility provided okay		
0	I.	N	N	C	foods (Disclosure/Rem CA menu Core Items (1 Poin	er Advisories; iinder/Buffet Pl nt) <i>Violation</i>	raw or under cook late)/ Allergen Lal	oel	ion N	lot to	N	N	C	designed, constructed, and u See attached 33. Warewashing Facilities; Service sink or curb cleanin Check machine ys or Next Inspection, Wh	installed, maintained, g facility provided OKAY ichever Comes First		R
O U T	I N	N O	N A	C O S	foods (Disclosure/Rem CA menu Core Items (1 Poin Prevention	er Advisories; inder/Buffet Pl nt) Violation of Food Conta	raw or under cook late)/ Allergen Lal as Require Correct amination	el ctive Act	ion N	Vot to	N	_	_	designed, constructed, and u See attached 33. Warewashing Facilities; Service sink or curb cleanin Check machine ys or Next Inspection, Wh Food	installed, maintained, g facility provided OKAY ichever Comes First d Identification		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Marcus Moehler	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State: License/Permit #			2 of 2	
Cuipe	epper steakhouse	I-30	TEMPERATURE OBSERVAT	Rockwal	i F000	Food 5002		
Item/Loc	cation	Temp F	Item/Location		Temp F			
Wif		6.8	Meat upright Bottom portion of upright unit				50	
	Wic meat		Bacon / ribs	40/40	Drawe	37		
	Beef / ribs	38/39	Hamburger	40	Salad	40		
Lot	oster / shrimp	39/39	Small cooler egg rolls	rolls 41 Dessert coole			37	
V	Vic veggies		Deep freezer	9	Butter at ro	oom temp	70	
	Butter	39	Mashed pot	172	W	ic	39	
	Potatoes 9	40	Upright sauté		Pasta / to	omatoes	40/41	
١	Mushrooms	39	CreamSpinach / cooked pea	s 34-37	Potatoes	s / sauce	40/40	
T4			SERVATIONS AND CORRECTI					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDIT	TONS OBSERVED A	ND	
32/45	Need to resilicone be	hind Dish	machine. And address wall	under ar	 ea			
			6 in kitchen hand sink / 116					
37/42/46	Wif to address conder	sation ar	nd floor storage / clean floor	and fan	guards too			
10			ishmachine primed at chec					
W			•					
34	Clean and organize extra storage unit side closet Small gap at back door and fruit flies observed various in bar							
42	Need to clean shelving in meat wic also fan guards							
32	Replace badly cracked		<u>_</u>					
32			ntainers and keep an eye or	n all				
42/45	General cleaning in dr	y storage	area					
W	Time to remove shipp	ing liner o	on meat cooler					
!!	Need to discussed cry	o of raw	meats again - haccp plan p	ossible -	but less than 48	hrs		
42/45	Need to dust fans in kit	chen / cle	an under behind and around	equipme	nt and shelving /	address anythir	ng rusty	
37	To defrost freezers wh	ere need	led					
37	Side storage - shelving	g for be 6	inches from floor					
42/10	Clean slime from outs	ide of ice	machine / need to clean. Ir	nside on d	eiling etc / clear	ı area		
18	Need to label all spray	/ bottles	on chemical shelves / to se	ealWood	shelving where r	needed		
?	To confirm air gaps at	ice mach	ine — one not in use					
42	To clean inside coolers	s and fan	guards					
42/45	Clean under behind a	nd aroun	d cooking equipment sinks	etc				
32/45	GeneralMaint items w	ith walls	and floors and ceiling					
02	Unsalted butter to be I	kept at 41	or less - on cart					
37/45	·							
42	Bar: wic 36/37 and to clean fan guards and shelving etc watch floor storage							
W	Bar not open - soap p	resent an	d will add paper towels to "	hand sink	.,,			
32/42/46	SealWood where needed / move items under sink to allow to clean avoid floor storage of cardboard ever							
W	Need to protect ice when	using / ne	ed lids and also need to watch	foam wrap	ping over and seal	Holes in Walls / v	vood et.	
39/40	<u> </u>	der glass	ware / protect straws etc					
Received (signature)	See abov	/e	Print:		Title: Pers	on In Charge/ Owner		
Inspected (signature)		ıtrick	Print:			, N " "	- 1	
Form EU 06	6 (Revised 09-2015)		1		Samples: Y	N # collect	- 4	