



# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Marcus Moehler</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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
Wif	<b>6.8</b>	<b>Meat upright</b>		Bottom portion of upright unit butter	<b>50</b>
<b>Wic meat</b>		<b>Bacon / ribs</b>	<b>40/40</b>	<b>Drawer unit</b>	<b>37</b>
<b>Beef / ribs</b>	<b>38/39</b>	<b>Hamburger</b>	<b>40</b>	<b>Salad table</b>	<b>40</b>
<b>Lobster / shrimp</b>	<b>39/39</b>	<b>Small cooler egg rolls</b>	<b>41</b>	<b>Dessert cooler</b>	<b>37</b>
<b>Wic veggies</b>		<b>Deep freezer</b>	<b>9</b>	<b>Butter at room temp</b>	<b>70</b>
<b>Butter</b>	<b>39</b>	<b>Mashed pot</b>	<b>172</b>	<b>Wic</b>	<b>39</b>
<b>Potatoes 9</b>	<b>40</b>	<b>Upright sauté</b>		<b>Pasta / tomatoes</b>	<b>40/41</b>
<b>Mushrooms</b>	<b>39</b>	<b>CreamSpinach / cooked peas</b>	<b>34-37</b>	<b>Potatoes / sauce</b>	<b>40/40</b>

### 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:
32/45	Need to resilicone behind Dishmachine. And address wall under area
	Hot water at hand sink 100 / 106 in kitchen hand sink / 116 in bath
37/42/46	Wif to address condensation and floor storage / clean floor and fan guards too
10	Need to clean out residual in Dishmachine primed at checked at 100 ppm
W	Clean and organize extra storage unit side closet
34	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 drawer unit in wic
32	Replace cracked dry goods containers and keep an eye on all
42/45	General cleaning in dry storage area
W	Time to remove shipping liner on meat cooler
!!	Need to discussed cryo of raw meats again - haccp plan possible - but less than 48 hrs
42/45	Need to dust fans in kitchen / clean under behind and around equipment and shelving / address anything rusty
37	To defrost freezers where needed
37	Side storage - shelving for be 6 inches from floor
42/10	Clean slime from outside of ice machine / need to clean. Inside on ceiling etc / clean area
18	Need to label all spray bottles on chemical shelves / to sealWood shelving where needed
?	To confirm air gaps at ice machine — one not in use
42	To clean inside coolers and fan guards
42/45	Clean under behind and around cooking equipment sinks etc
32/45	GeneralMaint items with walls and floors and ceiling
02	Unsalted butter to be kept at 41 or less - on cart
37/45	To address the condensation collecting in the new updated wic - on floor in grout line and clean shelving and floor
42	Bar: wic 36/37 and to clean fan guards and shelving etc watch floor storage
W	Bar not open - soap present and 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 / need lids and also need to watch foam wrapping over and sealHoles in Walls / wood et.
39/40	Avoid using linens under glass ware / protect straws etc

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

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