

Followup Fee

\$50.00 after

First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 8/22/23 Time in: 1:00 Time out: 3:20 License/Permit #: FOOD5002 CPM: 1 Food handlers: 25 Page 1 of 2

Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Culpepper Cattle Co Contact/Owner Name: UNCO Pope Number of Repeat Violations: Number of Violations COS: 14/86/E

Physical Address: 309 I-30 Frontage Rd, Rockwall, TX 75087 Pest control: Orkin 8/2023 Hood: 4/1012 Grease trap: Liquid Enviro 6/30/23 2000g Follow-up: Yes No

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Table with 2 columns: Compliance Status (O, I, N, A, C, O, S) and Description of violations. Includes items like 'Proper cooling time and temperature', 'Employee Health', 'Preventing Contamination by Hands', 'Highly Susceptible Populations', 'Chemicals', and 'Water/ Plumbing'.

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Table with 2 columns: Compliance Status (O, I, N, A, C, O, S) and Description of violations. Includes items like 'Demonstration of Knowledge/ Personnel', 'Food Temperature Control/ Identification', 'Safe Water, Recordkeeping and Food Package Labeling', 'Permit Requirement, Prerequisite for Operation', and 'Utensils, Equipment, and Vending'.

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Table with 2 columns: Compliance Status (O, I, N, A, C, O, S) and Description of violations. Includes items like 'Prevention of Food Contamination', 'Food Identification', 'Physical Facilities', and 'Proper Use of Utensils'.

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jerry McInerney	Print: Jerry McInerney	Title: Person In Charge/ Owner MOD
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Culpepper Cattle Co	Physical Address: 309 I-30 Frontage Rd	City/State: Rockwall Tx	License/Permit #	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Produce WIC amb	29	Filet/ribeye 38	38	Reachin fridge	19
Chz/milk 40	39	Salmon	38	Beef/butter 30	29
Pot/half&half 38	39	Chicken	39	Drawer 1	
Pico/butter 41	38	Prep cooler		Chz	36
Meat WIC 30		Butter/sc/chz 39	38/3	Drawer 2	
Ribeye/chix 37	38	Pantry	39	Beef/chix 36	36
Strip Marinade	37	Glass merch	38	Drawer 3	
Meat cooler		Icecream freezer	20	SC/pico/butter 37	36/3

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 temperatures are taken in F
34/45	Back door has a gap bottom right corner
	Dish machine confirmed at 100ppm sanitizer
38	Observed thawing process in prep sink, cool running water on food in crovac bags, remove bags, comm
	Remove package and thaw in perforated hotel pan to prevent bacteria growth
!!!25!!!	Observe crovac bags of salmon, redfish, need HACCP PLAN, discontinue immediately until HACCP review
	Mesquite hood cleaned monthly, kitchen hood cleaned quarterly
	Drawer 4 not using
	Upright Fridge, 34 - beef 36, sc sauce, 36, refried beans, 36, mcn-n-chz sauce 36
10	Installed 2 new ice machines, both need to be scrubbed and cleaned tonight, burn all ice, good air gaps
40	Move toilet paper/paper towels to top rack, store chemicals on lower racks
	Sanitizing drink nozzle daily
	Hand sink in server station, not hot water, other equipped
	Using food dehydrated for bar garnish, limes, pineapple, oranges
32	Clean/replace can opener blade due to uncleanable rusty surface
	Beverage WIC, next to server
	Beetle bar closed, used for storage/show
	Tortilla maker, in progress per Kelly's recommendations, part of construction co
	Currently lounge in facelift, paint, new tables, demo partial wall on stage for more seating
	Front Bar - WIC, 38, no tcs foods or garnish stored, only beer, champagne and juice mixers
	Front Bar scheduled for complete demo, Q4-23 - Q1-24
	New equipment added to bar, new ice wells and frozen drink machine all NSF certified
	Using mats under all glassware and are stored inverted
42/45	General detail cleaning underneath, around, between, behind equipment (in process of replacing)

Received by: (signature) Jerry McInerney	Print: Jerry McInerney	Title: Person In Charge/ Owner MOD
Inspected by: (signature)	Print: Richard Hill	Samples: Y N # collected

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