

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: 01/20/2021	Time in: 9:15	Time out: 10:30	License/Permit # Food 5002	Est. Type FULL	Risk Category Med/High	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Culpepper steak house	Contact/Owner Name: Shoreline	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	9/91/A
Physical Address: I-30	Pest control : PrestoX monthly	Hood 01/03/21	Grease trap : LES
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					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
		✓				Highly Susceptible Populations					
		✓					✓				
	✓					Chemicals					
	✓						✓				
							✓				
	✓					Water/ Plumbing					
	✓					W	✓				
		✓					✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
W							✓				
						2					
	✓						✓				

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1							✓				
1						Physical Facilities					
	✓					1					
1							✓				
		✓				W					
Proper Use of Utensils						1					
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: Culpepper	Physical Address: I-30	City/State: Rockwall	License/Permit # 5002	Page 2 of __
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic meats steak	37	Meat upright		Salad wic borderline	
Batter / fish	37/37	Ribs / steak	40/39	Dressing / potatoes	40/41
Veggie wic	37	Bacon	40	Rice / butter	41/41
Butter /cream cheese	39/39	Ice cream freezer	-1	Bar wic	40
Deep freezer	-11	Salad cooler			
Small black cooler	38	Cut lettuce / cheese	39/39		
Drawer unit		Upright cooler ambient	33/34		
Sprouts / asparagus	39/39	Dessert cooler cheese cake	38		

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:
W	Watch outside storage to avoid attracting vermin
45	Normal Maint floors walls ceiling various / tiles etc
37	Need to address condensation in wif - food is protected however
32	Address rusty shelving where needed various locations
	Dishmachine - 100 ppm
34	Fruit flies observed near Dishmachine
	Hot water 126 F
	Back door is being addressed
W	To discuss cryovac with meats in back of meat cooler - will need Haccp plan to discuss (manager indicated it is for storage only)
39	Avoid. Using black linens / cloth on veggies
W	Reminder to date mark rte Tcs foods if not using within 24 hrs
43	Clean fan guards and shelving in veggie cooler and address rusty shelving in dry storage (tie bags up at night)
32	Cutting boards to replace where needed
37	Time to defrost small chest freezer and also smallBlack cooler
42/45	Normal cleaning under behind and around equipment etc
47	Watch gaskets through facility in various locations clean and replace where needed
45/32	Time to seal shelving holding utensils
W/45	Need to reattached drain pipe under working ice machine and make sure air gap is sufficient at drain
	(Currently leaking out on floor)
	Bar: watch black wrapping on soda lines over ice - new are ordered
	Separating ice for service and for storage
	Bottles are covered at night
42	Clean under dri dek material and avoid using black linens on rusty shelving as liners
	Plumbing approval by city when installed
42/45	General cleaning under equipment and sinks etc / keep an eye on wood and seal where needed
42/45	General cleaning inside bar wic
	Gloves used to touch rte foods as well as utensils etc
	Using bleach to set up in buckets - test strips to test at 100 ppm

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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