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

Dat		۵/၁ <i>(</i>	109	Time in: 1:44	Time out: 3:05	License/P Food		0 2)				Food handlers Food managers Page 1 of 2	2_
				ction: 1-Routine	2-Follow Up				Inves	tias	tion	— r	5-CO/Construction 6-Other 70TAL/SCOI	8E
Est	abli	shment	Naı		Î	Contact/Owner I	Name:	1 7	inves	uga	uon		* Number of Repeat Violations:	XIE.
_	•	ppers				Danny Garza control :	l I	11-	- 1		C.	2025	Number of Violations COS: 16/84/	B
209		al Addı 30	ess:		Orkin	02/24/2023		Ho TBD					17/2022 2000 / Follow-up: Yes 7	
Mar		Complia		Status: Out = not in c	compliance IN = in co	mpliance No	$\mathbf{O} = \text{not } \mathbf{O}$						plicable COS = corrected on site R = repeat violation W- Watch	h
Wiai	ık u	с аррго	priac					_					ve Action not to exceed 3 days	
Cor	npli I	ance St		m: 1 m		10.64	R	C	ompli	ance N		us C		R
Ŭ T	N	O A		Time and re	mperature for Food degrees Fahrenheit)			U T	N	0	A	o s	Employee Health	
				Proper cooling time	and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				2 P C. 11 H. 11.	(4100)	/ 450E)								
3				2. Proper Cold Holdin Bar wic / cold top									13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
\vdash			-	3. Proper Hot Holding	g temperature(135°F))			Ľ				Need to post at hand sinks	
				4. Proper cooking time					اء ا				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
						. (15507): 2			~				Bar won't open until fixed	
				5. Proper reheating pro Hours)	ocedure for hot hold	ing (165°F in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		_		6. Time as a Public Ho	ealth Control: procee	dures & records							Gloves	
					, F								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
				A	pproved Source				Ш		~		Pasteurized eggs used when required	
			I	7. Food and ice obtain									All thoroughly cooked	
				good condition, safe, a destruction BEK /b	and unadulterated; pa								Chemicals	
													17 Food additions arranged and arranged stand. Westing Fruits	
				8. Food Received at p To check	roper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
			<u> </u>		fuom Contonius	4:		-					Water only 18. Toxic substances properly identified, stored and used	-
				9. Food Separated & p	on from Contamina									
3				preparation, storage, d		during rood							Water/ Plumbing	
П	/			10. Food contact surfa Sanitized at 200		; Cleaned and		W				-	19. Water from approved source; Plumbing installed; proper backflow device	
			-	11. Proper disposition	of returned previou	isly served or		F	\square			-1	City insp list / referred to building insp / vac 20. Approved Sewage/Wastewater Disposal System, proper	-
		/		40.0	arded no ret				~				disposal	
				Pı	riority Foundation	on Items (2 Po	oints) v	iolat	tions I	Requ	uire (Cor	rective Action within 10 days	
Λ							R	О		N		C		
U	I N	N N O A		Demonstration	on of Knowledge/ Po	ersonnel		U		o		o	Food Temperature Control/ Identification	R
U T		N N A	C O S	21. Person in charge p	present, demonstration	on of knowledge,		T				o s	27. Proper cooling method used: Equipment Adequate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / Covid Danny Garza	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015) Milk whipping cream at 47 in bar cooler will be discarded

	ment Name:	Physical A		City/State:		e <u>2</u> of <u>2</u>				
Culpeppers		309 E I -30 Rockwall 5002 TEMPERATURE OBSERVATIONS								
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Location	Temp F				
Wif		-6			Meat wic	38				
	Dessert		Blue cheese	40	Scallops	37				
5	Salad table	40	Rice	39	Meat	40				
W	ledge salad	33	Freezer hot apps	7.9	Produce wic					
Sa	uté drawers		New cold top in cooking area	46	Cocktail sauce / butter	38/39				
	Carrots	36	Discarded all Tcs foods	3	Tomatoes	39				
	Pilaf veg	38	Meat cooler		Dressing wic					
Upri	ght bacon / rice		Sirloin / rib eye	oin / rib eye 38/37		40/41				
Item	AN INSPECTION OF VOLUE ES		SERVATIONS AND CORRECTIONS AND CORRECTIONS AND CORRECTIONS AND CORRECTIONS OF THE PROPERTY OF		NS CTED TO THE CONDITIONS OBSERVED A	ND				
Number	NOTED BELOW: ALL TEMPS T		INT HAS BEEN MADE. TOOK ATTENT	ION IS DIKE	CILD TO THE CONDITIONS OBSERVED A	ND				
	Need to clean outside	area								
31	To repair hand sink lea	ak to be a	able to use hand sink / watc	h placem	ent of paper towels dispenser					
W	Air gap at prep sinks n									
37	Frost issues around d									
09	Protect ice for service	in wif - t	o address frost issues and t	an issue						
	Hot water at hand sink	s 110-12	2							
!!	Will discuss any speci									
02	Upright unit items on b									
	Sanitizer in bucket 200									
45/	Clean behind ice macl	• •								
32	To seal wood shelves		eeded							
37	To defrost freezer				Recovered to	37				
02/ cos	Cold top unit was turne	ed down	to 1 increased it to highe	r numbei	as holding 45/46 - will discard	food				
	Hood will be cleaned	soon								
	Using gloves to touch	rte foods								
34	Address gap at back of									
	Seafood to not be cryo	o does no	DW							
42	Minor cleaning of shell									
	Replacing ceiling tiles	where ne	eeded							
09	To cover items stored under fan box and pipes etc in wic									
W	Anti siphonage device needed on. Hose attachments									
42	Shelving to be cleaned in front wic - floor too									
W	Reminder to date mark milk									
	Not using beatle bar to call when planning									
31	Bar / leak at sinks (not using 3 comp) May not use until leak repaired bar cannot operate without hand sink									
39/40/42	Protect straws and gla	ssware /	to seal wood in bar cabine	ts / seal v	wood and clean under glasses					
	To refer to CO list as well									
Received (signature)	by:		Print:		Title: Person In Charge/ Owner	•				
(Signature)	See abov	e'								
Inspected (signature)	See abov Kelly kirkpo	ıtrick	Print:							
5 511.00	6 (Revised 09-2015)				Samples: Y N # collect	ted				