



**Retail Food Establishment Inspection Report**

**City of Rockwall**

<b>Received by:</b> (Printed / covid) <b>Danny Garza</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly kirkpatrick RS</i>	<b>Print:</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

**Milk whipping cream at 47 in bar cooler will be discarded**

Establishment Name: <b>Culpeppers</b>	Physical Address: <b>309 E I -30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>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</b>	Tomato mars	<b>44</b>	Meat wic	<b>38</b>
Dessert		Blue cheese	<b>40</b>	Scallops	<b>37</b>
Salad table	<b>40</b>	Rice	<b>39</b>	Meat	<b>40</b>
Wedge salad	<b>33</b>	Freezer hot apps	<b>7.9</b>	Produce wic	
Sauté drawers		New cold top in cooking area	<b>46</b>	Cocktail sauce / butter	<b>38/39</b>
Carrots	<b>36</b>	Discarded all Tcs foods		Tomatoes	<b>39</b>
Pilaf veg	<b>38</b>	Meat cooler		Dressing wic	
Upright bacon / rice	<b>38//48</b>	Sirloin / rib eye	<b>38/37</b>	Milk / butter	<b>40/41</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. ALL TEMPS TAKEN IN F
	Need to clean outside area
31	To repair hand sink leak to be able to use hand sink / watch placement of paper towels dispenser
W	Air gap at prep sinks needed and warewashing
37	Frost issues around door into freezer
09	Protect ice for service in wif - to address frost issues and fan issue
	Hot water at hand sinks 110-122
<b>!!</b>	Will discuss any special processes before starting
02	Upright unit items on bottom 48-49 - discarded
	Sanitizer in bucket 200 ppm
45/	Clean behind ice machines
32	To seal wood shelves where needed
37	To defrost freezer <span style="float: right;"><b>Recovered to 37</b></span>
02/ cos	Cold top unit was turned down to 1 ... increased it to higher number as holding 45/46 - will discard food
	Hood will be cleaned soon
	Using gloves to touch rte foods
34	Address gap at back door bottom rt
	Seafood to not be cryo does now
42	Minor cleaning of shelves etc
	Replacing ceiling tiles where needed
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 beetle 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 glassware / to seal wood in bar cabinets / seal wood and clean under glasses
	To refer to CO list as well

<b>Received by:</b> (signature) <b>See above</b>	<b>Print:</b>	<b>Title: Person In Charge/ Owner</b>
<b>Inspected by:</b> (signature) <i>Kelly kirkpatrick RS</i>	<b>Print:</b>	<b>Samples: Y N # collected</b>

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