Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:		~ 4	Time in: Time out:				License/Permit # FOOD6350							Est. Type Risk Category Page 1 of 2	2		
		12:10 700 10															
Establishment Name: Culver's Contact/Owner Becky Lapp						Owner N	lame:	e: * N				1	* Number of Repeat Violations: Vumber of Violations COS:				
Ph 24	ysic 75	al A	ddre ge	ess: Ro	ckwall, TX			t control : ssey/ mc	onthly		Ho Faci	ood ilitec/	3mo	Gı	rease	e trap : Follow-up: Yes V 8/92/A	4
Ma					Status: Out = not in core points in the OUT box for	each numb	pered iter		Mark '		eckm	nark in	appı	opria	te bo	plicable $COS = corrected on site $	ch
Co	mpli	iance	e Sta	tus	Prior	rity Iten	ns (3 P	Points) vie	olations	Requi	_	<i>mmed</i> Compl				ive Action not to exceed 3 days	T
O U	Compliance Stat O I N N U N O A T				Time and Temperature for Food Safety (F = degrees Fahrenheit)					R	O U T	N O	N C		Employee Health	R	
	~	П		5	Proper cooling time a	and temper	rature					~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	'				2. Proper Cold Holding	temperatu	ıre(41°F	F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding to	emperatur	re(135°F	F)								Preventing Contamination by Hands	
	~				4. Proper cooking time a	and tempe	erature					~				14. Hands cleaned and properly washed/ Gloves used properly QIOVES USED	
	~				5. Proper reheating proc Hours)	cedure for	hot hold	ding (165°I	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 Health Control; procedures &					edures & re	ecords							Highly Susceptible Populations			
					Арр	proved So	ource					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										no eggs		
	destruction Gordon				•									Chemicals			
	•/			8. Food Received at proper temperature check at receipt					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only				
					Protection	from Co						~				18. Toxic substances properly identified, stored and used	
	~				9. Food Separated & propagation, storage, dis			during foo	od							Water/ Plumbing	
3					10. Food contact surface Sanitized at 200	es and Ret ppm/temp	turnable erature	es; Cleaned	d and			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition o	of returned arded	_	ously served	d or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
_								· -				tions	Pag	_	~		
					1110	ority Fo	undati	ion Items	s (2 Poi	ints) ı	violai	uons	Keq	uire	Cor	rective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration				s (2 Poi	R R	o O U T	I J N	N O	N A	Cor C O S	Food Temperature Control/ Identification	R
		N O		О	Demonstration 21. Person in charge preand perform duties/ Cer	of Know	ledge/ F nonstrati	Personnel	wledge,	_	O U	I J N	N	N	C 0	·	R
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Retail Food Establishment Inspection Report

Received by: (signature) Xcenia Herrera	Xcenia Herrera	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: Ə r' S	Physical A	ddress: Ridge	City/State: Rockwa	all, TX	FOOD6350 Page	2 of <u>2</u>					
			TEMPERATURE OBSERVA	TIONS								
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp I					
cola w	/ell/fish	38 8	cooked burger		Shake mix		39					
reach	reach in freezer ambient		hot wells/mushrooms	166	Custaro	d reach in cooler ambient	-12					
hot	wells/pot roast	168	cooked onions	161	Custard mix1/mix2		39/40					
	gravy	161	hamburger cooler/hamburge	r 41	hc	ot wells/chili	181					
cold t	op/shredded cheese	41	chicken	39	vegetable soup		187 39					
CL	ıt tomatoes	37	WIC/chicken	37	dessert cooler/whipped topping							
drawe	ers/mashed potatoes	40	chili/cream	40/37								
und	er/cut tomatoes	37	WIF ambient	-2								
		OF	SERVATIONS AND CORRECT	VE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	to go hand sink 100 F											
	Sani spray quats 20	00 ppm										
40	Protect coffee filters	under	sink near plumbing									
	Tongs used to grab raw hamburgers, placed on grill then tongs placed back in cooler in separate pan till needed for next order											
	Burgers on grill only touched by flat spatula. Gloves on employees but never touch burgers, chicken, etc											
	Employee on grill station only cooks meat. Sandwiches dressed by separate employee											
	Back hand sink 115	5 F										
	3 comp sink 112+F											
	Sanitizer at 3 comp to 200 ppm quats											
	Sani bucket setup to 200 ppm quats											
10/33	3 Dishwasher not sanitizing. Primed and still not sanitizing at minimum ppm. Will use 3 comp sink until repaired											
0.5	Will sanitize dishes on clean landing and in dishwasher											
35												
	Running dipper wells											
	Tea/and nozzles WRS daily											
4 E	Ketchup dispenser cleaned/sanitized after every bag change											
45												
	Chicken is precooked. Hamburgers/raw cooked fresh. All meats cooked to required temps											
Received (signature)			Print:			Title: Person In Charge/ Owner						
(orginature)	Xcenia Herrera		Xcenia	Herre	era	Manager						
Inspected (signature)	Xcenia Herrera 1 by: Christy Cov	ton 1	Print:	ortoz	Dς							
	Christy Cortez, RS Christy Cortez, RS Samples: Y N # c											