	Retail Food Establishment Inspection Report														
	Date:         Time in:         Time out:         License/Pe           12/13/2023         9:40         11:00         FS-63											Est. Type Risk Category Page 1 of 2	2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner							nt 4-Investigation 5-CO			atio	n	5-CO/Construction 6-Other TOTAL/SCOI	RE		
Culver's Becky Lap												* Number of Repeat Violations: Viumber of Violations COS: The trap : Follow.up: Ves Balance for the second s	Δ		
Physical Address: Pest control : 2475 Ridge Rd Rockwall, TX Massey/11-22-2023								od ia's/10-1	7-2023	GLE	ireas ES/	se trap : 1500gal/10-22-2023 No □ ST ST T	•		
M					1	$\mathbf{O} = \text{not}$ $\mathbf{V}' \text{ a ch}$						pplicable $COS = corrected on site R = repeat violation W-Watco ox for IN, NO, NA, COS Mark an \checkmark in appropriate box for R$	h		
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days												ſ			
0 U	I N	N O A O					O U	I N	Ν	N N O A		Employee Health			
т W				S	1. Proper cooling time and temperature	Π.	Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
••					2. Proper Cold Holding temperature(41°F/45°F)			•				13. Proper use of restriction and exclusion; No discharge from			
	~							~				eyes, nose, and mouth			
	~				3. Proper Hot Holding temperature(135°F)			1			1	Preventing Contamination by Hands			
		~			<ul><li>4. Proper cooking time and temperature</li><li>5. Proper reheating procedure for hot holding (165°F in 2</li></ul>		A Hands cleaned and properly washed/ Gloves used p     Gloves USEC     15. No bare hand contact with ready to eat foods or app								
		~			Hours)			~				alternate method properly followed (APPROVED Y_N_)			
	~				6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations			
					Approved Source			~	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 destruction					Chemicals								
	8. Food Received at proper temperature						-					17. Food additives; approved and properly stored; Washing Fruits			
	~				check at receipt			~				& Vegetables Water only 18. Toxic substances properly identified, stored and used			
	Protection from Contamination     9. Food Separated & protected, prevented during food											16. Toxic substances property identified, stored and used			
	~				preparation, storage, display, and tasting							Water/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <b>200</b> ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device			
	~				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0	Priority Foundation Items (2 Po					oints) v R	0	Ι	Ν	Ν	С		R		
U T	N	0	A	s	21. Parson in charge present demonstration of knowledge						•				
	~				and perform duties/ Certified Food Manager/ Posted 9		2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	•	22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition			
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
	23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Operation								
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			30. Food Establishment Permit (Current/insp report							
					Conformance with Approved Procedures			<u> </u>				12/31/2023 Utensils, Equipment, and Vending			
	~										31. Adequate handwashing facilities: Accessible and properly supplied, used				
					Consumer Advisory			r				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used			
	~			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label meats to required temps ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
Core Items (1 Point)       Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First         0       I       N       N       C											tys or Next Inspection , Whichever Comes First	R			
U T	N	0	A	o s	Prevention of Food Contamination		U T	Ν	0	A	o s	Food Identification			
	~				<ul><li>34. No Evidence of Insect contamination, rodent/other animals</li><li>35. Personal Cleanliness/eating, drinking or tobacco use</li></ul>			~				41.Original container labeling (Bulk Food)			
_	•				36. Wiping Cloths; properly used and stored	+						Physical Facilities 42. Non-Food Contact surfaces clean			
14	~				37. Environmental contamination	+	$\vdash$	~ ~	-			43. Adequate ventilation and lighting; designated areas used	-		
VV					38. Approved thawing method	+	$\vdash$	-	-			44. Garbage and Refuse properly disposed; facilities maintained	-		
	~							~					1		
	~				Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean			
	-				Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,		1					<ul><li>45. Physical facilities installed, maintained, and clean</li><li>46. Toilet Facilities; properly constructed, supplied, and clean</li></ul>			
	~ ~				•		1	~							

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

Form EH-06 (Revised 09-2015)

Establish	ment Name: er's	Physical A 2475	Ridge Rd	City/State: Rockwa	III, TX	License/Permit # Page 2 FS-6350		<u>2</u> of <u>2</u>					
Item/Lo	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	ion		Temp F					
	n wells/gravy	168	hamburger cold well/hamburge			Shake mix		35					
	pot roast	171	chicken breast	41	custard mix			42					
reach	n in freezer ambient	4	WIC/gravy	119	front steam wells/chili			167					
col	d top/cheese	41	roast beef	120	soup			169					
	cut lettuce	41	shredded cheese	e 37	cool c	39							
draw	vers/cheese sauce	41	tomatoes	38	custard glass front			-11					
_	shed potatoes	41	cold well/stawberries	\$ 38									
fry	cold well/cod	38											
Item	AN INDITION OF TOOR EDITIONALITIES DEEN MADE, TOOR ATTENTION IN DIRECTED TO THE CONDITIONS OBSERVED AND												
Number	NOTED BELOW:												
	Line Hand sink at 100F equipped Warewash hand sink 100F equipped												
	Sanitizer bucket at	200ppm	quats										
			ch in freezer/protect fo										
			with tongs to grill, spatu			•		2					
	3 comp sink 115+F	-	nly or washes hands ar	ia regiove	es befor	e changing dut	les						
45	Replace moldy caul		hind 3 comp sink										
27		· · ·	ds/gravy and roast beef heate	ed one hour	previous/	placed in WIC with	lids o	n					
	-		2 hours to 70 them 4 ho		·	•							
	÷ •	•	wn/owner will check temps t				above	9					
	Front hand sink 100	)+F equ	ipped										
45			lispenser and soup wel	ls									
	To go custards labe												
	Ketchup dispensers												
45	<ul> <li>Soda and tea nozzles WRS daily</li> <li>Some cleaning needed under equipment/some missing grout (minor)</li> </ul>												
				ioonig git									
Received	by:		Print:			Title: Person In Charge/	Owner						
(signature)	•			Lapp		Owner							
Inspecte (signature)		tez, 1	RS Christy C	ortez.	RS								
Form EH-0	6 (Revised 09-2015)	0,		,		Samples: Y N #	collect	ed					