Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 6/3/2022			าว	2	Time in:						Est. Type	Risk Category	Page 1	of 2				
6/3/2022 10:15 11:30 FS-6 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						4-Investigation 5-CO/Construction 6-Other					6-Other	TOTAL/S	CORE					
Establishment Name: Culver's Culver's Culver's Culver's						lame:	* Number of Repeat Violations: ✓ Number of Violations COS:				ions:							
Physical Address: 2475 Ridge Rockwall, TX Pest control: Massey/monthly							Hood Grease trap : Follow-up: Y No 🗹				Collow-up: Yes ☐ No 🗸	3/97	/A					
M					Status: Out = not in compoints in the OUT box for	each numbered it		Mark '		eckma	ark in	appr	opria	te bo	plicable COS = corrected on sign for IN, NO, NA, COS Mark		lation W-V e box for R	Vatch
Co	mpli			tus	Prio	rity Items (3	Points) vi	olations		_	<i>nmea</i> ompl	ance	Stat		ive Action not to exceed 3 days	<u> </u>		
U T	O I N N C U N O A O Time and Temperature for Food Safety						R	O I N N C U N O A O Employee Health						R				
	~				1. Proper cooling time a	and temperature					~				12. Management, food employe knowledge, responsibilities, and		employees;	
W					2. Proper Cold Holding	temperature(41	°F/ 45°F)				~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No disc	charge from	
	~				3. Proper Hot Holding t	temperature(135	5°F)								Preventing Cont	amination by Han	ıds	
		~			4. Proper cooking time						14. Hands cleaned and properly washed/ Gloves used gloves used							
	~				5. Proper reheating prod Hours)	cedure for hot ho	olding (165°)	F in 2			~				15. No bare hand contact with r alternate method properly follow		,	
	6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations									
Approved Source							~				16. Pasteurized foods used; propasteurized eggs used when required no raw shelled eggs	uired	fered					
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite						Chemicals											
					destruction corporate 8. Food Received at proper temperature										17. Food additives; approved ar	nd properly stored:	Washing Frui	its
	check at receipt							~				& Vegetables water only						
					Protection from Contamination						~				18. Toxic substances properly in	d used		
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing							
	~				10. Food contact surfact Sanitized at 200			d and			~			ı	19. Water from approved source backflow device	e; Plumbing installe	ed; proper	
	~				11. Proper disposition of returned, previously served or reconditioned discarded						~				20. Approved Sewage/Wastewa disposal	nter Disposal Syster	m, proper	
Priority Foundation Items (2 Points)									_	_	_	_		_	rective Action within 10 days			
O U T	N N	N O	N A	C O S		n of Knowledge/			R	O U T		N O	N A	C O S	Food Temperature	Control/ Identific	ation	R
	~				21. Person in charge prand perform duties/ Cer 7						~				27. Proper cooling method used Maintain Product Temperature	l; Equipment Adeo	quate to	
	~				22. Food Handler/ no un	nauthorized pers	sons/ personi	nel			~				28. Proper Date Marking and di	*	1.67	
Safe Water, Recordkeeping and Food Package Labeling				ige			~				29. Thermometers provided, acc Thermal test strips digital	curate, and calibrat	ed; Chemical					
	~		23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, I	<u> </u>						
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					~				30. Food Establishment Perm 12/31/2022	it (Current/insp re	port sign pos	ted)	
					Conformance v 25. Compliance with V	ariance, Speciali	ized Process.								31. Adequate handwashing faci	ment, and Vendin lities: Accessible an		
	~				HACCP plan; Variance processing methods; ma						~				supplied, used			
					Cons	sumer Advisory	у				7				32. Food and Non-food Contact designed, constructed, and used	t surfaces cleanable	proporty	
															8,		s, property	
	~				26. Posting of Consume foods (Disclosure/Remi meats to require	inder/Buffet Plat					~				33. Warewashing Facilities; ins Service sink or curb cleaning fa	talled, maintained,		
					foods (Disclosure/Remi meats to require	inder/Buffet Plat ed temps	te)/ Allergen	Label			to E				33. Warewashing Facilities; ins	talled, maintained, cility provided		
O U T	I N	N O	N A	C O S	foods (Disclosure/Remi meats to require Core Items (1 Poin	inder/Buffet Plat ed temps	te)/ Allergen	Label	Action R	O U T	to E	xcee N O	n A	Da C O S	33. Warewashing Facilities; ins Service sink or curb cleaning fa ys or Next Inspection, Whicher	talled, maintained, cility provided		R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establish Culv	nment Name:	Physical A	ddress: Ridge Rd	City/State: Rockwa	all. TX	License/Permit # FS-6350	Page <u>2</u> of <u>2</u>					
Odiv	01 0	2110	TEMPERATURE OBSERVA		iii, 17 (1 0 0000						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat	tion	Temp					
steam well/soup 187		cold well/fish	41-50	hot wells/mushroom		ms 16						
	soup	178	reach in freezer ambient	-9	,	WIC/chili	4					
front o	cold drawers/sour cream	41	hot wells/white gravy	168		gravy	4					
un	der ambient	39	brown gravy	170	W	IF ambient						
des	sert cooler/milk	41	cold top/cut tomatoes	41								
	Shake mix	41	cheese	41								
Cı	ustard mix 1	41	drawer/cut lettuce	41								
Cı	ustard mix 2	40	hamburger cooler/hamburger	41								
			SERVATIONS AND CORRECTI		NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	To go sink 100+F											
	Grill hand sink 100+F											
	Sani buckets 200 ppm quats											
40	Avoid use of disposable cups as storage for to go spoons											
	Dishwasher 100 ppm chlorine sanitizer											
45	Replace caulking behind 3 comp sink											
	3 comp sink 110 F											
W	Fish stacked high in cold well. only top layer out of temp. First used and will be used within 4 hours.											
	Back hand sink 119F											
W	Minor cleaning of carts Air curtain working at back door											
45	Missing grout in var											
45	Broken baseboard t		1063									
34	Gaps at front door.											
34	Fruit fly											
	Clean store well organized.											
Received (signature)	` •		Print:	_		Title: Person In Charge/	Owner Owner					
	Becky Lapp		Becky l	<u> app</u>		<u>Owner</u>						
Inspecte (signature)		ton, 1	RS Christy C									
	16 (Revised 09-2015)	10g, 1	Cillisty C	Ji l C Z,	110	Samples: Y N #	# collected					