	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health											
Date: Time in: Time out: License/Per 12/6/2022 10:30 11:25 FOOI								60)			Est. Type Risk Category Page <u>1</u> of <u>2</u>
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complaint									restig	gatio	n	5-CO/Construction 6-Other TOTAL/SCORE
Establishment Name: Contact/Owner Nam Culver's Becky Lapp												* Number of Repeat Violations: ✓ Number of Violations COS:
	iysic 75				ckwall, TX Pest control : Massey/monthly			ood ilitec	:/3mc		breas	Le trap : Follow-up: Yes 2/98/A
		Com	plia	nce S	tatus: Out = not in compliance IN = in compliance N	$\mathbf{O} = \mathrm{not}$	obse	rved	Ň	A = 1	not ap	pplicable $COS = corrected on site R = repeat violation W- Watch$
M	Mark the appropriate points in the OUT box for each numbered item Mark '\' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status Image: Complexity of the status of the sta									oliano N	e Sta		
U T	N	0	A	O S	(F = degrees Fahrenheit)	UNOAOEmployee HealthFahrenheit)TS						Employee Health
	~				1. Proper cooling time and temperature						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
	~										1	Preventing Contamination by Hands
	~							~	•			14. Hands cleaned and properly washed/ Gloves used properly gloves used throughout
	~	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~	•			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 & records	+				<u> </u>	I	Highly Susceptible Populations
												16. Pasteurized foods used; prohibited food not offered
	Approved Source							~				Pasteurized eggs used when required NO EQQS
	 Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Corporate/Kroger 											Chemicals
	~				8. Food Received at proper temperature					Γ		17. Food additives; approved and properly stored; Washing Fruits & Vegetables
	•				check at receipt	H		~				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
	~				 Proof separated & protected, prevented during food preparation, storage, display, and tasting 10. Food contact surfaces and Returnables : Cleaned and 						1	Water/ Plumbing 19. Water from approved source; Plumbing installed; proper
	~				Sanitized at <u>200</u> ppm/temperature			~	·			backflow device
	~				11. Proper disposition of returned, previously served or reconditioned discarded			~	•			20. Approved Sewage/Wastewater Disposal System, proper disposal
Priority Foundation Items (2 Poi									s Re	_	e Con	rrective Action within 10 days
U T	N	0	A	O S	Demonstration of Knowledge/ Personnel		U T		0	A	O S	Food Temperature Control/ Identification
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			~	•			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	~				22. Food Handler/ no unauthorized persons/ personnel			V	•			28. Proper Date Marking and disposition
	Safe Water, Recordkeeping and Food Package Labeling						r				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
ŀ	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	$ \uparrow $						30. Food Establishment Permit (Current/insp report sign posted)
								ľ				12/31/2022
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized			Τ				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied used
	~				processing methods; manufacturer instructions Consumer Advisory			~	•			supplied, used 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 all meats to required temps			~	,			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
0	I	N	N	С	Core Items (1 Point) Violations Require Corrective	Action	n No		N	Ν	0 Da	R
U T	N	0	A	o s	Prevention of Food Contamination		Ŭ T	JN			o s	Food Identification
1					34. No Evidence of Insect contamination, rodent/other animals			~	'			41.Original container labeling (Bulk Food)
	~				35. Personal Cleanliness/eating, drinking or tobacco use				_			Physical Facilities
	~				36. Wiping Cloths; properly used and stored		۷	V				42. Non-Food Contact surfaces clean
	~				37. Environmental contamination			~	<u> </u>			43. Adequate ventilation and lighting; designated areas used
	~				38. Approved thawing method			~	•			44. Garbage and Refuse properly disposed; facilities maintained
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean
	۲				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			~	· _			46. Toilet Facilities; properly constructed, supplied, and clean
	~				40. Single-service & single-use articles; properly stored and used			~				47. Other Violations
i	1 1					┙┻		1	1	1	I	

Received by: (signature) Becky Lapp	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)

TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F Item/Location front hot wells/soup 178 reach in freezer ambient -2 WIC/shredded beef SOUD/SOUP 168/169 line hot well/gravy 179 SOUP	Temp F 41 40											
front hot wells/soup178reach in freezer ambient-2WIC/shredded beefSOUP/SOUP168/169line hot well/gravy179SOUP	41 40											
soup/soup 168/169 line hot well/gravy 179 soup	40											
	0											
cooler drawers/sour cream 41 shredded beef 181 chicken	34											
under ambient 38 cold top/shredded cheese 41 WIF ambient	-6											
dessert under counter cooler/milk 41 cut tomatoes 40 custard reach in freezer ambient	-17											
Shake mix 40 cold drawers/mashed potatoes 41												
Custard mix 41/40/40 hamburger cooler/hamburger 41												
cold well/fish 40 chicken 40												
OBSERVATIONS AND CORRECTIVE ACTIONS												
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:												
Front hand sink with soap and paper towels. Post employee health poster at hand sink.												
Line hand sink 100+F with soap and paper towels												
Fruit flies												
Sani buckets setup to 200ppm quats												
Dishwasher sanitizing at 100 ppm chlorine sanitizer												
Shake machine nozzles are stored clean. Good.												
Gloves used throughout. Utensils used for handling raw meat.												
3 comp sink 116+F												
Warewashing hand sink 100F with soap and paper towels												
	Clean inside drawers in back prep area											
45 Clean floors in WIF/some food debris	Clean floors in WIF/some food debris											
45 Clean walls above baseboards under 3 comp sink/some mold												
Precooked chicken only												
Ice cream cones prewrapped with paper jackets												
Gloves worn for all prep and service												
RR sinks 100F with soap and paper towels												
W Dumpster area/little but of trash. Watch												
Received by: (signature)Print:Title: Person In Charge/ OwnerBecky LappBecky LappOwner												
Inspected by: Print:												
Becky Lapp Becky Lapp Owner Inspected by: (signature) Christy Cortez, RS Print: Christy Cortez, RS Samples: Y N # collecte	1											