

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

| | | | | | | |
|---------------------------|--------------------------|--------------------------|------------------------------------|-----------|---------------|---------------------------|
| Date: 9/17/2023 | Time in: 12:25 | Time out: 1:55 | License/Permit # FS-9330 | Est. Type | Risk Category | Page <u>1</u> of <u>2</u> |
|---------------------------|--------------------------|--------------------------|------------------------------------|-----------|---------------|---------------------------|

| | | | | | | |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|
| Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine | <input type="checkbox"/> 2-Follow Up | <input type="checkbox"/> 3-Complaint | <input type="checkbox"/> 4-Investigation | <input type="checkbox"/> 5-CO/Construction | <input type="checkbox"/> 6-Other | TOTAL/SCORE |
|--|--------------------------------------|--------------------------------------|--|--|----------------------------------|-------------|

| | | | |
|--|---------------------|--------------------------------------|----------------|
| Establishment Name: Charlie's Burgers & Street Tacos | Contact/Owner Name: | * Number of Repeat Violations: _____ | 10/90/A |
| | | ✓ Number of Violations COS: _____ | |

| | | | | |
|---|---|---|--|---|
| Physical Address: 213 E Rusk Rockwall, TX | Pest control : PSSI/8-15-2024/Monthly | Hood <small>Global/7-28-2024</small> | Grease trap : LES/250gal/8-23-2024 | Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> |
|---|---|---|--|---|

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 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 | | | | | | Compliance Status | | | | | |
|---|----|----|----|-----|---|--|----|----|----|-----|---|
| OUT | IN | NO | NA | COS | R | OUT | IN | NO | NA | COS | R |
| Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | | | | Employee Health | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | | ✓ | | | | Preventing Contamination by Hands | | | | | |
| | | ✓ | | | | | ✓ | | | | |
| | | ✓ | | | | | ✓ | | | | |
| | ✓ | | | | | Highly Susceptible Populations | | | | | |
| Approved Source | | | | | | | ✓ | | | | |
| | ✓ | | | | | Chemicals | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| Protection from Contamination | | | | | | | ✓ | | | | |
| | ✓ | | | | | Water/ Plumbing | | | | | |
| 3 | | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

| Compliance Status | | | | | | Compliance Status | | | | | |
|--|----|----|----|-----|---|---|----|----|----|-----|---|
| OUT | IN | NO | NA | COS | R | OUT | IN | NO | NA | COS | R |
| Demonstration of Knowledge/ Personnel | | | | | | Food Temperature Control/ Identification | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |
| Safe Water, Recordkeeping and Food Package Labeling | | | | | | | ✓ | | | | |
| | ✓ | | | | | Permit Requirement, Prerequisite for Operation | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| Conformance with Approved Procedures | | | | | | Utensils, Equipment, and Vending | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| Consumer Advisory | | | | | | 2 | | | | | |
| | ✓ | | | | | | ✓ | | | | |

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

| Compliance Status | | | | | | Compliance Status | | | | | |
|---|----|----|----|-----|---|----------------------------|----|----|----|-----|---|
| OUT | IN | NO | NA | COS | R | OUT | IN | NO | NA | COS | R |
| Prevention of Food Contamination | | | | | | Food Identification | | | | | |
| 1 | | | | | | | ✓ | | | | |
| | ✓ | | | | | Physical Facilities | | | | | |
| | ✓ | | | | | 1 | | | | | |
| 1 | | | | | | | ✓ | | | | |
| | ✓ | | | | | | ✓ | | | | |
| Proper Use of Utensils | | | | | | 1 | | | | | |
| | ✓ | | | | | | ✓ | | | | |
| | ✓ | | | | | 1 | | | | | |

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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|--|----------------------------------|--|
| Received by: (signature) <i>Wayne Frank</i> | Print: Wayne Frank | Title: Person In Charge/ Owner Manager |
| Inspected by: (signature) <i>Christy Cortez, RS</i> | Print: Christy Cortez, RS | Business Email: |

Form EH-06 (Revised 09-2015)

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|---|---------------------------------|-----------------------------|-----------------------------|-------------|
| Establishment Name: Charlie's Burgers & Street Tacos | Physical Address: 213 E Rusk | City/State: Rockwall, TX | License/Permit # FS-9330 | Page 2 of 2 |
|---|---------------------------------|-----------------------------|-----------------------------|-------------|

TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location | Temp F | Item/Location | Temp F |
|--------------------------|--------|-------------------------------|--------|---------------|--------|
| grill cold top/cheese | 42 | large cold top/corn relish | 40 | | |
| cooked onions | 42 | shredded cheese | 40 | | |
| cut tomatoes | 41 | under/fries | 34 | | |
| under/chicken | 42 | back reach in freezer ambient | 20 | | |
| pork | 42 | WIC/cooked chicken | 34 | | |
| brisket | 42 | queso | 36 | | |
| grill drawers/hamburgers | 40 | butter | 39 | | |
| quail/shrimp | 41/41 | brisket | 35 | | |

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: |
| | Prep hand sink 100+F equipped |
| | bar 3 comp sink 110+F |
| | front hand sink 100+F/need paper towels |
| 45 | Maintenance to floors throughout/broken tile, missing grout |
| 34 | Flies/to address inside and outside back door |
| | Line cold top/lots of condensation/ temps very borderline/should be below 41F as not open yet |
| 45 | To clean floor drains/food debris |
| 42/34 | To clean food debris under flat top/could attract pests |
| 45 | To clean back wall behind cookline/some grease |
| | Ice bin drained nightly |
| 34 | Fruit flies near soda gun |
| | 3 comp sink 122F |
| | Sani sink setup to 200ppm quats |
| 32 | To replace broken/cracked lid over flour bin |
| 42 | To clean back storage shelves |
| 32 | To seal exposed wood in back shelving |
| 10 | To clean ice deflector panel/some slime buildup |
| | Date log kept for day of cooking, freezing, pull date and discard date/7 days to discard day 1 being cook date |
| 34 | Need to fill large gap at back door |
| | outside WIC/only buns and pickles as not working properly |
| 37 | Need to clean outside back door/old equipment and stuff to be removed |
| 47 | Need to weed eat to prevent pests |
| | Metro picks up and disposes of spent grease |
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|--|----------------------------------|--|
| Received by: (signature) <i>Wayne Frank</i> | Print: Wayne Frank | Title: Person In Charge/ Owner Manager |
| Inspected by: (signature) <i>Christy Cortez, RS</i> | Print: Christy Cortez, RS | Samples: Y N # collected |

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