

Follow-up fee of \$50.00 is required after 1st Followup

# Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>09/29/2022</b>	Time in: <b>10:40</b>	Time out: <b>12:05</b>	License/Permit # <b>FS 9330</b>	Food Managers <b>5</b>	Food Handlers <b>All</b>	Page <u>1</u> of <u>2</u>
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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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Charlie's burgers and street tacos</b>	Contact/Owner Name: <b>Wayne Frank</b>	* Number of Repeat Violations: _____	<b>10/90/A</b>
Physical Address: <b>213,E Rusk</b>		✓ Number of Violations COS: _____	

Pest control : <b>Ecolab P9/13-2022</b>	Hood <b>Perkins</b>	Grease trap / waste oil : <b>Need info on both</b>	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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**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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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	OUT	IN	NO	NA	COS
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)					<b>Employee Health</b>				
		✓			✓				
1. Proper cooling time and temperature <b>Temps good in wic</b>					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	✓				✓				
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>To post sign at hand sink / emailed ( policy!</b>				
	✓				<b>Preventing Contamination by Hands</b>				
3. Proper Hot Holding temperature(135°F) <b>See</b>					✓				
		✓			14. Hands cleaned and properly washed/ Gloves used properly				
4. Proper cooking time and temperature <b>In works</b>					✓				
		✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves and or utensils</b>				
5. Proper reheating procedure for hot holding (165°F in 2 Hours) <b>In works</b>					<b>Highly Susceptible Populations</b>				
	✓						✓		
6. Time as a Public Health Control; procedures & records <b>Breading station</b>					16. Pasteurized foods used; prohibited food not offered <b>Pasteurized eggs used when required</b>				
<b>Approved Source</b>					<b>Chemicals</b>				
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water only</b>				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Usda</b>					✓				
8. Food Received at proper temperature <b>Checking</b>					18. Toxic substances properly identified, stored and used <b>Low and or away</b>				
<b>Protection from Contamination</b>					<b>Water/ Plumbing</b>				
	✓				W	✓			
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting <b>Good organization i</b>					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved when installed</b>				
	✓				✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <b>200</b>					20. Approved Sewage/Wastewater Disposal System, proper disposal				
		✓							
11. Proper disposition of returned, previously served or reconditioned <b>Discarded</b>									

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
<b>Demonstration of Knowledge/ Personnel</b>					<b>Food Temperature Control/ Identification</b>				
	✓				✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>5 cfm on site</b>					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	✓				✓				
22. Food Handler/ no unauthorized persons/ personnel <b>All wait staff and kitchen staff</b>					28. Proper Date Marking and disposition <b>Good</b>				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Good</b>				
	✓				<b>Permit Requirement, Prerequisite for Operation</b>				
23. Hot and Cold Water available; adequate pressure, safe <b>See hot water</b>					✓				
			✓		30. Food Establishment Permit (Current/ insp sign posted ) <b>Posted</b>				
<b>Conformance with Approved Procedures</b>					<b>Utensils, Equipment, and Vending</b>				
	✓				✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions <b>No specialized processing now</b>					31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>				
<b>Consumer Advisory</b>					2				
	✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Cutting board etc</b>				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label CA in menu / to Add asterisk next printing					✓				
					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Set up</b>				

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	OUT	IN	NO	NA	COS
<b>Prevention of Food Contamination</b>					<b>Food Identification</b>				
1					✓				
34. No Evidence of Insect contamination, rodent/other animals <b>See</b>					41. Original container labeling (Bulk Food)				
1					<b>Physical Facilities</b>				
35. Personal Cleanliness/eating, drinking or tobacco use <b>Hair restraints</b>					1				
1					42. Non-Food Contact surfaces clean <b>See attached</b>				
36. Wiping Cloths; properly used and stored <b>Watch storage of dry wiping cloths</b>					W	✓			
37. Environmental contamination <b>Watch possibilities</b>					43. Adequate ventilation and lighting; designated areas used <b>Watch inside cooler</b>				
		✓			1				
38. Approved thawing method					44. Garbage and Refuse properly disposed; facilities maintained <b>cleaning around dumpster</b>				
<b>Proper Use of Utensils</b>					1				
1					45. Physical facilities installed, maintained, and clean <b>See attached</b>				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>See</b>					1				
40. Single-service & single-use articles; properly stored and used <b>Watch</b>					46. Toilet Facilities; properly constructed, supplied, and clean <b>Seal wood and get door closures</b>				
	✓						✓		
					47. Other Violations				

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: <b>Wayne Frank</b>	Print:	Title: Person In Charge/ Owner <b>Owner / CFM</b>
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Charlie's burgers and street tacos	Physical Address: 213 E Rusk	City/State: Rockwall	License/Permit # 9330	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Outside cooler -packaged meats/ boxes	39/40	Burger station		Wic	
Cold top unit		Grilled onions	40/	Cheese cake	37
Pico/ tomato Veracruz	38/39	Roasted bell/ Jack cheese	39/40	Raw burger	40
Cut tomatoes /cherry tomatoes	39/39	Drawer unit		Brisket	39
Below		Steak	39	Salsa	40
Crema / pork	40/39	Burgers / kids burgers	38/39		
Steam table		Under counter freezer	15		
Pork	145				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps in F
	Watch dumpster area - draining into parking lot
	Also need to clean around waste oil Container and mow grass around
44	Watch what is stored on back deck
	Hot water at hand sink 126 / three comp
	Three comp sink 200 ppm
	ca in menu
39	Working on getting a new beer well that is not a fabric ...
	Drain tube from the beer well to be replaced to drain into drains - prevent from causing standing water on floor
	Sink sanitizer in glass washer three comp 200 ppm
	Breading station is rotated every 3,hrs /
42/45	General Detailed cleaning needed
32	Watch cutting boards and time to sand the main board
36	Watch dry towels on cutting boards( these are for hot items and towels for sanitizing are in bucket
	Keeping board wiped down
42	Time to wipe dust from combi oven - self cleaning inside
42/45	Detailed cleaning between equipment
	No longer doing sous vide and cryo vac /
42/45	Deep cleaning under and around cooking equipment - accumulation between equipment
32	To replace yellow tape with small labels on spices
32	Keep an eye on foam black wrapping for soda ...peeling .. to have replaced
46	Wood in restrooms to seal
32	Wooden shelving in back room to also seal
32	Address rusty shelving
32/46	Address Maint to floors walls ceiling / replace metal cap on mop sink hose attachment
34	Flies observed

Received by: <b>See above</b> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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