

Retail Food Establishment Inspection Report

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

Date: 3/21/2024	Time in: 11:25	Time out: 12:45	License/Permit # FS-9330	Est. Type	Risk Category	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	TOTAL/SCORE
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Establishment Name: Charlie's Burgers & Street Tacos	Contact/Owner Name: Wayne Frank	* Number of Repeat Violations: _____	14/86/B
Physical Address: 213 Rusk Rockwall, TX		✓ Number of Violations COS: _____	
Pest control : PSSI/3-21-2024		Hood Global/1-7-24	Grease trap : LES/250gal/3-14-2024
		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					
	✓						✓				
	✓						✓				
3						Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
							✓				
	✓					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					
	✓						✓				
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W					
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					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/chopped pork	38	under/beef	41		
tomatoes	37	hot holding/chicken	138		
par fried fries	37/38/36	beef/beef	137/130		
cheese	36	grill drawers/burgers	41		
under counter freezer ambient	4	shrimp	41		
outside WIC/beef cheeks	41	cheese	41		
cold top/pico	41	large cold top/corn	41		
cut tomatoes	41	under/cheese	41		

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:
19	Warewash hand sink/only hot pedal. Water at 132F making it unusable/moved pedal from prep hand sink , cold side also above 120F
	Will call plumber to repair today
W	Watch boxed potatoes stored next to mop sink
45	Maintenance to building walls, floors, need to clean throughout as well
	Metro picks up and disposes spent grease
34	To clean outside back door/some food debris and various trash, debris/could attract pests/activity noted outside by pest control
32	To clean cutting boards where badly discolored and/or scored/replace when necessary (some needing to be replaced)
	Margarita machines broken down and cleaned monthly
28	Must adhere to date marking/discarded bags of meat over 7 days
	7 days to discard once opened or cooked/day 1 includes day of opening or making
3	Beef in steam well under 135 hot holding/placed back on flat top to reheat to 165+F/was in steam table less than 2 hours prior to insp
45	Need to clean floor drains
42	Need to clean equipment in, around on/food debris
45	To clean ceiling tiles and around air return vents
	Beer taps cleaned by supplier
	Ice bag storing wine, etc drained nightly
	3 comp sink 124F
19	Prep hand sink 100+F/need pedals as well
19	Prep 2 comp sink leaking under/water on ground/to repair
	Sani buckets setup to 200 ppm quats
	Sani sink setup to 200 ppm quats
	Chemical test strips on site
36	Need to store wiping cloths in sani buckets/not on prep counters, cooler, on aprons
32	

Received by: (signature) <i>Wayne Frank</i>	Print: Wayne Frank	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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