

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:<br><b>09/22/21</b> | Time in:<br><b>10:08</b> | Time out:<br><b>11:53</b> | License/Permit #<br><b>FS 9330</b> | Est. Type<br><b>Full</b> | Risk Category<br><b>Med</b> | 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 | <b>TOTAL/SCORE</b> |
|----------------------------------------------------------------------|--------------------------------------|--------------------------------------|------------------------------------------|--------------------------------------------|----------------------------------|--------------------|

|                                                                  |                                     |                                            |                                    |
|------------------------------------------------------------------|-------------------------------------|--------------------------------------------|------------------------------------|
| Establishment Name:<br><b>Charlie's burgers and street tacos</b> | Contact/Owner Name:<br><b>Wayne</b> | * Number of Repeat Violations: <u>    </u> | <b>10/90/A</b>                     |
| Physical Address:<br><b>Rusk</b>                                 |                                     | ✓ Number of Violations COS: <u>    </u>    |                                    |
| Pest control :<br><b>Ecolab 08/12/21</b>                         |                                     | Hood<br><b>Perkins</b>                     | Grease trap :<br><b>To provide</b> |
| Follow-up: Yes <input checked="" type="checkbox"/>               |                                     | No <input type="checkbox"/> Pics           |                                    |

**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 | R | OUT                                      | IN | NO | NA | COS | R |
| <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit) |    |    |    |     |   | <b>Employee Health</b>                   |    |    |    |     |   |
| 3                                                                       |    |    |    | ✓   |   | ✓                                        |    |    |    |     |   |
|                                                                         | ✓  |    |    |     |   | ✓                                        |    |    |    |     |   |
|                                                                         |    | ✓  |    |     |   | <b>Preventing Contamination by Hands</b> |    |    |    |     |   |
|                                                                         |    | ✓  |    |     |   | ✓                                        |    |    |    |     |   |
|                                                                         |    | ✓  |    |     |   | ✓                                        |    |    |    |     |   |
|                                                                         |    | ✓  |    |     |   | <b>Highly Susceptible Populations</b>    |    |    |    |     |   |
|                                                                         |    |    |    | ✓   |   |                                          |    |    | ✓  |     |   |
|                                                                         | ✓  |    |    |     |   | <b>Chemicals</b>                         |    |    |    |     |   |
|                                                                         | ✓  |    |    |     |   | ✓                                        |    |    |    |     |   |
| <b>Protection from Contamination</b>                                    |    |    |    |     |   | ✓                                        |    |    |    |     |   |
|                                                                         | ✓  |    |    |     |   | <b>Water/ Plumbing</b>                   |    |    |    |     |   |
| W                                                                       | ✓  |    |    |     |   | 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 |
| <b>Demonstration of Knowledge/ Personnel</b>               |    |    |    |     |   | <b>Food Temperature Control/ Identification</b>       |    |    |    |     |   |
|                                                            | ✓  |    |    |     |   | ✓                                                     |    |    |    |     |   |
|                                                            | ✓  |    |    |     |   | ✓                                                     |    |    |    |     |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b> |    |    |    |     |   | <b>Permit Requirement, Prerequisite for Operation</b> |    |    |    |     |   |
|                                                            | ✓  |    |    |     |   | W                                                     | ✓  |    |    |     |   |
|                                                            | ✓  |    |    |     |   | <b>Utensils, Equipment, and Vending</b>               |    |    |    |     |   |
|                                                            | !  |    |    |     |   | ✓                                                     |    |    |    |     |   |
| <b>Consumer Advisory</b>                                   |    |    |    |     |   | W                                                     | ✓  |    |    |     |   |
|                                                            | ✓  |    |    |     |   | ✓                                                     |    |    |    |     |   |

**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 |
| <b>Prevention of Food Contamination</b> |    |    |    |     |   | <b>Food Identification</b> |    |    |    |     |   |
| 1                                       |    |    |    |     |   | ✓                          |    |    |    |     |   |
| W                                       |    |    |    |     |   | <b>Physical Facilities</b> |    |    |    |     |   |
|                                         | ✓  |    |    |     |   | 1                          |    |    |    |     |   |
|                                         |    | ✓  |    |     |   | W                          | ✓  |    |    |     |   |
|                                         | ✓  |    |    |     |   | ✓                          |    |    |    |     |   |
| <b>Proper Use of Utensils</b>           |    |    |    |     |   | 1                          |    |    |    |     |   |
| 1                                       |    |    |    |     |   | ✓                          |    |    |    |     |   |
|                                         | ✓  |    |    |     |   | ✓                          |    |    |    |     |   |

# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

|                                                            |                                  |                                |                                    |             |
|------------------------------------------------------------|----------------------------------|--------------------------------|------------------------------------|-------------|
| Establishment Name:<br><b>Charlie's burgers and street</b> | Physical Address:<br><b>Rusk</b> | City/State:<br><b>Rockwall</b> | License/Permit #<br><b>FS 9330</b> | Page 2 of 2 |
|------------------------------------------------------------|----------------------------------|--------------------------------|------------------------------------|-------------|

### TEMPERATURE OBSERVATIONS

| Item/Location | Temp F | Item/Location           | Temp F   | Item/Location          | Temp F |
|---------------|--------|-------------------------|----------|------------------------|--------|
| Upside wic    |        | Wic                     |          | Cold top unit taco     | 40     |
| Meats in bags | 36/38  | Tomatoes                | 38       | Pico                   | 41     |
| Freezer 1 HTT | 14     | Cooked corn (discarded) | 54       | Cut tomatoes           | 41     |
| Wic           |        | Hamburger               | 38       | Blue cheese            | 41     |
|               |        | Short rib               | 38       | Just loaded unit       |        |
|               |        | Butter                  | 38       | Burger cold top        | 38     |
|               |        | Drawer unit             | 38/39/40 | Cooked unions / batter | 40/38  |
|               |        | Beef / fish             | 38/39    | Elotes                 | 38     |

### 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: All temps F         |
| W           | Dumpster area and our side rea to be cleaned etc to deter pears etc                                                                           |
| W           | Watch area around spent grease container - best to have this on hard surface - downtown space issue                                           |
|             | Outside wic for packaged only                                                                                                                 |
| !!          | Cryovac meats - steak 125 / shrimp 158 / cooking in bags to 125 F sousvide / cooling / storing / opening and then Cooking to 150 min / 48 hrs |
|             | Watch wooden shelving in back area of kitchen -resealed                                                                                       |
| 42          | Clean shelving and outside of dry goods and product containers etc                                                                            |
| 39/42       | Invert ice bucket on ice machine / clean fan on ice machine                                                                                   |
|             | Hot water 118 F                                                                                                                               |
|             | Coated shelving in RYNO liner - appears to be cleanable etc                                                                                   |
| 39          | Keep spatulas trimmed and replace cracked bowls                                                                                               |
| W           | Working on organization in back roomAnd personal hooks etc                                                                                    |
| 34          | Fruit flies                                                                                                                                   |
| 45          | Working on facility Maint                                                                                                                     |
|             | Following labeling on fish - for defrost - etc                                                                                                |
|             | Receiving fish / quail / salmon etc frozen in bags from Ben e Keith / Sysco                                                                   |
| 39          | Watch storage of mixer - avoid touching table                                                                                                 |
| 01          | Cooked Corn in deep container at 54 F in center - discarded and will address with shallow and top shelf uncovered for future                  |
|             | Addressing shelving in wic                                                                                                                    |
| 45          | Clean filters / clean under behind and around equipment                                                                                       |
|             | Sanitizer in buckets / sink - 200 ppm                                                                                                         |
| 45          | Plans for splash guard at hand sink in front area                                                                                             |
| 42          | Clean under plastic netting material                                                                                                          |
| 42/45       | Time to dust ceiling over prep area-                                                                                                          |
|             | Plans for new sinks in restroom - no plumbing change - cabinet                                                                                |
|             | To address items on ecolab report for Maint                                                                                                   |
| 19          | Sprayer to be self retracting above sink - owner is ordering new one                                                                          |
|             | Watch water on floor                                                                                                                          |
| !!          | Owner will call when ready for Followup!                                                                                                      |

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

Form EH-06 (Revised 09-2015)