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
Employee health

										Est. Type Full	Risk Category Med	Page <u>1</u> of <u>2</u>	2_				
						2-Follow Up	_			Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/SCOR	RE
Es	stabli	ishm	ent i	Nam	e:		ntact/Owner N				- 0			★ Number of Repeat Violat ✓ Number of Violations Co	tions:		
_				_	is and street tacos	Pest con	ntrol :		Но	od		Gı	ease	e trap :	Follow-up: Yes	10/90/	A
Ru		Ć	12	C	0-1			-			NI A			-	No□ Pics □	1 W/ W/ . 1	1
M					points in the OUT box for	r each numbered item	Mark \	/ in ap	prop	riate b	ox fo	r IN	, NO	O, NA, COS Mari	k an Vin appropri	olation W-Watch ate box for R	h
Co	ompli	iance	Sta	tus	Prio	rity Items (3 Poin	ts) violations	Requir	_					ive Action not to exceed 3 day	'S		
O U	I N	N O	Timespections I I I I I I I I I			Emplo	oyee Health		R								
<u>т</u>				<u>\$</u>	Proper cooling time a	and temperature			1	_			3	12. Management, food employ knowledge, responsibilities, an		employees;	
Ĕ					2. Proper Cold Holding	g temperature(41°F/ 45	°F)							13. Proper use of restriction an		charge from	
	/					•				•				eyes, nose, and mouth			
		'			•										tamination by Har		
		/								/				14. Hands cleaned and proper		1 1 7	
		/				cedure for hot holding	(165°F in 2			~				15. No bare hand contact with alternate method properly follo			
			/		6. Time as a Public Hea	alth Control; procedure	es & records								ptible Populations		
					A	1 C								16. Pasteurized foods used; pro		fered	
							7 1:							Pasteurized eggs used when re Cooking (soft boiled	quired - warning in r	menu)	
	~				good condition, safe, an	nd unadulterated; paras								Ch	nemicals		
	./				8. Food Received at pro	oper temperature								17. Food additives; approved a	and properly stored;	Washing Fruits	
					<u> </u>		n			'				Water only 18. Toxic substances properly	identified, stored an	nd used	
	/						ring food			<u> </u>					·/ Plumbing		
W	~				10. Food contact surfac	ces and Returnables; C	Cleaned and		3				ŀ	19. Water from approved source backflow device	ce; Plumbing install	led; proper	
		<u> </u>			45.4		served or			1			İ	Sprayer 20. Approved Sewage/Wastew disposal	rater Disposal Syste	m, proper	
L					DISC		Itoma (2 Doi	mta)	: - 1 4		D		C				
O U	I N	N O	N A	C		•		_	О	I	N	N	C	Food Temperature	Control/Identific	eation	R
T			**	s						- 1		**		27. Proper cooling method use			
	'				4		` ′			~				Maintain Product Temperature	See 1	equate to	
	/				22. Food Handler/ no ui	nauthorized persons/ p	personnel			1					•		
					ŕ	Labeling	Ü			•				29. Thermometers provided, as Thermal test strips Digital / test strips	ccurate, and calibrat	ted; Chemical/	
	/				See attached									Permit Requirement,	•	•	
	/				destruction); Packaged		s; parasite		W	~				30. Food Establishment Pern		sign posted)	
	1				110 Oyotolo									need 2021 - was	to be maile	ed	
l _														Utensils, Equi	pment, and Vendin	ng	
!					25. Compliance with Variance processing methods; ma	ariance, Specialized Presentation of the obtained for specializanufacturer instruction	rocess, and zed is			~					pment, and Vendin	ng	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Wayne Frank	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Charlie's burgers and stree		Physical Address: Rusk			ty/State:	I	License/Permit # Pag FS 9330		ge <u>2</u> of <u>2</u>	
			TEMPERATURE OBSERV	ATI	ONS					
Item/Loc	eation	Temp F	Item/Location		Temp F	Item/Locati	<u>on</u>		Temp I	
Upside	e wic		Wic			Cold top unit taco			40	
M	eats in bags	36/38	Tomatoes		38	Pico			41	
Fr	eezer 1 HTT	14	Cooked corn (discarde	ed)	54	Cut tomatoes			41	
	Wic		Hamburger		38	Blue cheese		41		
			Short rib		38	Just loaded unit				
			Butter		38	Burger cold top 3			38	
			Drawer unit		38/39/40	Cooked unions / batter		batter	40/38	
			Beef / fish		38/39		Elotes		38	
		OB	SERVATIONS AND CORRECT	ΓΙVΕ	E ACTION	NS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTIC	ON IS DIRE	CTED TO TH	E CONDITIONS OB	SERVED A	ND	
W	Dumpster area and ou	ır side re	a to be cleaned etc to det	er p	ears etc					
W	,		se container - best to have				e - downtown	space is	sue	
	Outside wic for package	ged 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 shelvi	ng in bac	k area of kitchen -reseale	d						
42			dry goods and product cor		ners etc	<u> </u>				
39/42	+ <u> </u>		ne / clean fan on ice mach							
	Hot water 118 F									
	Coated shelving in RY	NO liner	- appears to be cleanable	et	tc					
39	Keep spatulas trimme	d and rep	lace cracked bowls							
W	Working on organizati	on in bac	k roomAnd personal hoo	ks e	etc					
34	Fruit flies									
45	Working on facility Ma	int								
	Following labeling on	fish - for	defrost - etc							
	Receiving fish / quail /	salmon	etc frozen in bags from Be	en e	e Keith /	Sysco				
39	Watch storage of mixe	er - avoid	touching table							
01	Cooked Corn in deep con	tainer at 54	F in center - discarded and w	ill a	ddress wi	th shallow	and top shelf und	covered for	or future	
	Addressing shelving in	n wic								
45	Clean filters / clean under behind and around equipment									
	Sanitizer in buckets /		• •							
45	Plans for splash guard									
42	Clean under plastic ne									
42/45	Time to dust ceiling ov									
			ı - no plumbing change - o	cabi	ınet					
	To address items on ecolab report for Maint									
19										
•••	Watch water on floor									
Received	Owner will call when r	eady for	Followup! Print:			I	Title: Person In Cha	rge/ Owner		
(signature)	See abou	/e					THE TOTAL HI CHA	180 OWNER		
Inspected (signature)		utríck	Print:							
			0				Samples: Y N	# collecte	ed	