

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: 09/28/2023	Time in: 9:28	Time out: 10:39	License/Permit # FS 9330	Food handlers All	Food managers 2	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 and street tacos	Contact/Owner Name: Wayne Frank	* Number of Repeat Violations: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: 213 E Rusk	Pest control : Ecolab 09/24/2023	Hood 06/24/23	Grease trap / waste oil : Les 09/06/2033	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pics
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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	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					
		✓				✓					
	✓					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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
			✓			Utensils, Equipment, and Vending					
	✓					✓					
						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						✓					
W						Physical Facilities					
	✓					1					
1						W	✓				
		✓				W					
Proper Use of Utensils						1					
	✓					W	✓				
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Charlie's	Physical Address: 213 E Rusk	City/State: Rockwall	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
Meat outside cooler	39	Cold top inside	39	Wic	
Bacon	39	Cheese / turkey burger	39/39	Short rib / burgers	38/39
Cold top		Drawer unit		Cheese/ brisket	38/37
Pico/ tomatoes	39/39	Salmon / burgers	37-39	Pico /	38
Veracruz /pickle onions	39/39	Under counter freezer	12		
Pork inside	39				
Cold topUnit	37				
Red peppers /evap	37/37				

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 taken in F
	Dumpster area and outside storage - owner is working with other users / need a new dumpster with lids!
34	To address outside storage ... and clean around outside w grease containers / boxes etc are not owners
Cos	Make sure linen container door stays closed
47	Old equipment is being removed / need to clean outside walkway
19	Hot water at hand sink 130 — watch as cold pedal is broken / replace pedal
45	Need to address grout issues throughout/general detailed cleaning under. Behind and around
W	Repair to ice machine drain is planned
19	To repair leak at drain to front hand sink / plumber called toAddress condensation lines on wall as well
	New bottle trough has been located and will replace insulation bag over galvanized bottle unit
37	Address condensation/ in smallCooler and store items out of it on bottom shelf
32	Cutting boards area being replaced
42/45	Detailed cleaning needed around under and behind cooking equipment
	Discussed drawers storage / fly walk swim
32	Keep an eye on pans and replace when badly coated
32	To provide netting to galvanized shelving ins we Marg machine
19	Need to address Bev boot at ice station so that it drains and store coil out of ice and have coke rewrap lines
19	New leak under bar three comp /owner will address today / sink not used
34	Reset front door and gap at bottom created to address
W	Reminder regarding restroom doors / discussed handling straws properly
47	Remove excess storage of items not needed etc around Marg machine etc
	Thawing fish out of packaging
	Discussed washing in mop sink and protecting potatoes etc
W	Watch screws inside ice machine
	Great date marking in wic / minor cleaning under shelving
32	Need to address rusty shelving
W	Keep and eye on wooden shelving in back room

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

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