

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: 03/04/2021	Time in: 4:30	Time out: 6:18	License/Permit # FS need number	Est. Type	Risk Category Med	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 Hemisphere	Contact/Owner Name: Wayne	* Number of Repeat Violations: _____	6/94/A
Physical Address: 2015 Kristy		✓ Number of Violations COS: _____	
Pest control : Hemisphere		Hood Na	Grease trap : Na
Follow-up: Yes <input type="checkbox"/>		No <input checked="" type="checkbox"/> COS	

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					
	✓					3			✓		
	✓						✓				
	✓					Highly Susceptible Populations					
								✓			
	✓					Chemicals					
	✓							✓			
						W					
	✓					Water/ Plumbing					
	✓					✓					
						✓					

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					
	✓										
			✓			W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						Food Identification					
	✓					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					
W							✓				
1				✓		Physical Facilities					
	✓					✓					
		✓				✓					
		✓				✓					
Proper Use of Utensils						W	✓				
	✓					✓					
	✓						✓				

