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

Date: 03/04/202	Time in:	Time out: 6:18	FS need		מנונ	nh	\ <u>\</u>		Est. Ty	Risk Category Med	Page 1 of	_f 2
	ction: 1-Routine	2-Follow Up	3-Complaint		IUI -Inve				5-CO/Construction		TOTAL/SC	
Establishment Na	me:		tact/Owner Name:	4-	-inve	sug	auor	1	* Number of Repeat ✓ Number of Violati	Violations:		
Physical Address: Pest co		Pest conti Hemispher	l: Hood Gre			e trap :			6/94/A			
Compliance	Status: Out = not in con	mpliance IN = in complia	nce NO = not	obsei			$\mathbf{A} = \mathbf{n}$	ot ap	plicable COS = correcte	ed on site R = repeat	violation W-Wa	atch
Mark the appropria	te points in the OUT box for Prior		Mark √ in a s) violations Requ	• • •				_), NA, COS ive Action not to exceed	*	priate box for R	
Compliance Status O I N N O U N O A O	Time and Tem	perature for Food Saf	ety R	0		iance N O	e Stat N A	С		F 11141		R
U N O A C	(E. 4)	egrees Fahrenheit)		T		U	A	Complex Bright B				
		•			/			knowledge, responsibilities, and reporting				
	2. Proper Cold Holding Ambient as pro	duct just broug	nht over		/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	3. Proper Hot Holding to See							Preventing Contamination by Hands				
	4. Proper cooking time a	•	165000: 0	3				/	14. Hands cleaned and p Rte foods			
	5. Proper reheating proc Hours) See attac	ched	165°F in 2			/			15. No bare hand contact alternate method properl Using gloves			
V	6. Time as a Public Hea	lth Control; procedures	& records							Susceptible Population	ns	
	App	proved Source					~		16. Pasteurized foods us Pasteurized eggs used w	•	offered	
	7. Food and ice obtained good condition, safe, an destruction Receive	d unadulterated; parasit	e					Chemicals				
	8. Food Received at pro						/		17. Food additives; appr & Vegetables		ed; Washing Fruits	;
	•	from Contamination		٧	V			All washed at restaurant 18. Toxic substances properly identified, stored and used Watch				
		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Water/ Plumbing										
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature 19. Water from approved source; Plumbing installed backflow device City approved			alled; proper								
~	11. Proper disposition or reconditioned Disca	f returned, previously so	erved or		/				20. Approved Sewage/W disposal	Vastewater Disposal Sy	stem, proper	
O I N N C		ority Foundation I	tems (2 Points)	viola:		Req	uire N	Cor	rective Action within 10) days		R
U N O A C	Demonstration	of Knowledge/ Person	mel	U	J N	Ö	A	o s	Food Tempe	erature Control/ Ident	fication	K
	21. Person in charge pre and perform duties/ Cer				~				27. Proper cooling method Maintain Product Temper		dequate to	
	22. Food Handler/ no ur	nauthorized persons/ per	rsonnel		~				28. Proper Date Marking Great date markin	ng		
	Safe Water, Recor	rdkeeping and Food Pa Labeling	ackage		/			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital			rated; Chemical/	
	23. Hot and Cold Water 110 and over									ment, Prerequisite for	_	
	24. Required records av destruction); Packaged l		parasite	٧	~				30. Food Establishmen Need new per			it
	Conformance w 25. Compliance with Va	vith Approved Proceduriance Specialized Pro			1				Utensils, 31. Adequate handwashi	Equipment, and Ven		
	HACCP plan; Variance processing methods; ma	obtained for specialized mufacturer instructions			~				supplied, used			
	Cons	sumer Advisory		2					32. Food and Non-food designed, constructed, at Cutting board	nd used		
	26. Posting of Consume foods (Disclosure/Remi- Ingredients by reque	nder/Buffet Plate)/ Alle est	rgen Label		~				33. Warewashing Facilit Service sink or curb clea Set up sinks a	ning facility provided at insp /		
0 I N N C			R	O	I	N	N	С	ys or Next Inspection ,		rst	R
U N O A C		of Food Contamination		T		0	A	o s	41.Original container lal	beling (Bulk Food)		
W	animals Small gap at 35. Personal Cleanlines	side door to				•			-			
1 /	Orinks conta	iners			م				42. Non-Food Contact s	Physical Facilities urfaces clean		
	37. Environmental conta	amination		-	•				Watch 43. Adequate ventilation	and lighting; designate	ed areas used	+
	Condensation in 38. Approved thawing n	n wic hemisphe	re issue	\vdash	•				44. Garbage and Refuse			-
		er Use of Utensils		14	\ <u>\</u>				45. Physical facilities in:	stalled, maintained, and	clean	-
	39. Utensils, equipment	, & linens; properly use		\ <u>\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\</u>	V -				Watch door gap at 46. Toilet Facilities; pro	nd Maint to facility perly constructed, supp	lied, and clean	_
	dried, & handled/ In use Watch 40. Single-service & sin				~				Equipped by 1	hemisphere		
	and used	isic-use arrietes, proper	1, 510100			/			77. Outer Violations			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	C	ity/State:	License/Permit #	Page 2 of 2	
Charlie's at Hemisphere			Kristy lane		rockwall	FS	<u> </u>	
Item/Loc	ation	Temp F	TEMPERATURE Item/Location	OBSERVAT		Location	Temp I	
Reheating brisket			<u>Item/Location</u>		Temp r Rem/1	20cation	<u>1emp 1</u>	
		169 F						
Steam table		150						
Cold top		33						
Just	added product	34						
Just	prepped at insp							
		OB	SERVATIONS AND	CORRECTIV	E ACTIONS			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	STABLISHME	ENT HAS BEEN MADE. Y	OUR ATTENTI	ON IS DIRECTED T	O THE CONDITIONS OBSE	RVED AND	
	Hot water 112 at hand	sink a d	threeCold					
W	Corrected sanitizer to			three com	p- prepared by	/ hemisphere / Way	ne COS	
14					· · · · · · · · · · · · · · · · · · ·	,		
35	To use gloves to touch rte foods/ addressed cutting veggies Best to use cups with straws and lid or someOther way to prevent mouth hand contact							
W	Best to use cups with straws and lid or someOther way to prevent mouth hand contact Gap at side door to address near food service - hemisphere to address							
,,,	Bringing over food col			•		t holding		
			<u> </u>	•			n zin loc hags /	
32	No raw meats all are cooked her/ all cooked at restaurant / all are cooked at main location and transported in zip loc bags /							
W	Keep an eye on cutting boards keep sanded Avoid storage of cleaner on shelves - this was placed here by hemisphere employee							
14	Using gloves to touch		·		by Herrispher	Сепроусс		
	All TCS foods will be				using wic as t	he wic is not holdin	a temns	
	Most items stay on site		•				•	
	Using Charlie's as cer			•		tanon baon to otore		
	Three compartment si				rrected by Wa	vne to be proper pr	om	
	Throo compartment of	inik wao n	lade by Hermoph	010 4114 00	Trocked by Wa	yno to be proper pr	2111	
Received	hv•		Print:			Title: Person In Charg	o/ Owner	
(signature)	See abov	/e				True, reison in Charg	G OWNEI	
Inspected	l by:		Print:					
(signature)	See abou	itríck	rRS			Samples: Y N	# collected	