

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: 03/29/2022	Time in: 9:43	Time out: 11: 41	License/Permit # FS 9330	Food handlers All	Food managers 4	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: Frank	* Number of Repeat Violations: _____	10/90/A
Physical Address: Rusk		✓ Number of Violations COS: _____	
Pest control : Ecolab 03/06/2022	Hood Due	Grease trap : Les 01/2022	Follow-up: Yes <input 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
W	✓					Water/ Plumbing					
	✓					W	✓				
		✓				W	✓				

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					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
!	✓					✓					
Consumer Advisory						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						✓					
1						Physical Facilities					
	✓					1					
1						W					
		✓				1					
Proper Use of Utensils						1					
1						✓					
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 kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Plans for floor fan

Establishment Name: Charlie's	Physical Address: 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
Wic		Cold top		Taco station	
Fries on cart	37	Roasted peppers	39	Pico	41
Turkey burger	38	Brussel	39	Cilantro	41
Short ribs	37	Elote	38	Relish	41
Burger raw	37	Chicken stock	39	Below on left	
Stock	41	Drawer unit		Lettuce	38
Small freezer	7.6	Burger	38	Pineapple	38
		Turkey	38	Right side slightly warmers	42

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:
	Watch area around oil container outside and keep an eye on storage etc
	Oven and smoker outside under canopy / SOPS for getting foods inside and outside / covered and no direct handling
	Temporary unit only new oven to be delivered in April
	Hot water 112 F
Refer fda	Steak and shrimp received frozen / fish thawed out of packaged in Wic/ Sous vide for shrimp / steak only - placed into bags to cook - cooked immediately - iced in the bag to cool then
	Opened and placed on line portioned to then be cooked to temp when ordered. Cooked to 165 F
	Sous vide steak 130- for 121 mins / shrimp 164 for 12 minutes
45	Make repairs to floor / walls etc
	Watch organization in wic - okay
42/45	General detailed cleaning of non food contact surfaces floor up
32	Watch shelving various locations - rusty
	Will send fda honey bacon hot- info
39 cos	Watch placement of aprons / watch condition of utensils etc
W	Working on three comp sink and new faucet
32	Time to replace or sand cutting boards on cold top
	Discussed making salsa - cooling with ice bath / cooling corn with shallow pans
37/45	Discussed condensation in cold top unit and placing dri dek inside until it can be fixed to protect extra bottles on bottom
Note	Catching a/c condensation in bus tub with dirty dishes to prevent standing water
!!	New ice chest plastic has been found to replace the bag that is now on the unit
39	Protect glasses next to this unit
32	SealWood where needed
40 /cos	Watch straws and handling using dispensed and losing mouth portion
	Cleaning spigots etc daily
W	Kitchen is a challenge to keep dry and clean and maintained - due to size
45/40	Clean air vents where needed and also filters over grill next to cups box etc
42/45	Clean under drawer units inside / clean between equipment / under equipment etc
	Discussed bacon - crispy - non Tcs
	Owner is working on improvements and will address what is needed for specialized processing

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

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