Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kitFollowupCity of RockwallVomit clean upEmployee health											-						
						Permit # 9330					Food handlers Food managers All Page	l0f					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N							4-Investigation			atio	n	<b>5-CO/Construction</b> 6-Other TOTA	L/SCORE				
Charlie's burgers and street tacos Frank						er Name:						✓ Number of Violations COS:					
Physical Address:Pest control :RuskEcolab 03/06/2022						Hood Grease trap : Due Les 01/2022						50//					
Mark				tatus: Out = not in con points in the OUT box for	$\frac{IN = in}{each numbered it}$	compliance em Ma	NO = nc rk $\sqrt{in a}$						pplicable $COS = corrected on site R = repeat violation VNA, COS Mark an V in appropriate box for$				
									in appropriate box for IN, NO, NA, COS Mark an Vin appropria equire Immediate Corrective Action not to exceed 3 days Compliance Status								
O I U N T	N	N N	C O	C Time and Temperature for Food Safety					) I J N	N	N A	C O S	Employee Health				
1			s     (r = degrees ranrennet)       1. Proper cooling time and temperature					Т		,		5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
				2. Proper Cold Holding temperature(41°F/ 45°F)					-				13. Proper use of restriction and exclusion; No discharge from				
~				Watch cold to	p unit				~	•			eyes, nose, and mouth				
	V		3. Proper Hot Holding temperature(135°F) Discussed						-1		1	1	Preventing Contamination by Hands				
	4. Proper cooking time and temperature Discussed							~	•			14. Hands cleaned and properly washed/ Gloves used proper Gloves					
	V			5. Proper reheating proc Hours)	cedure for hot ho	lding (165°F in 2				~			15. No bare hand contact with ready to eat foods or approve alternate method properly followed (APPROVED Y N RTE with				
~	•			6. Time as a Public Hea Prep only	alth Control; proc	edures & record	ls		Highly Susceptible Populations								
1	<u> </u>			Ар	proved Source				~	•			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction           Sysco / ben Keith					<u>[</u>				Cooking							
				8. Food Received at pro	oper temperature								17. Food additives; approved and properly stored; Washing	Fruits			
V				To check alway	ys				~				& Vegetables Water 18. Toxic substances properly identified, stored and used				
	_	<b>—</b>			otected prevente				~				Watch				
w	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch in wic						Water/ Plumbing										
~	•			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature				w	/	,			<ol> <li>Water from approved source; Plumbing installed; proper backflow device</li> <li>Working on replacing faucet at sink</li> <li>Approved Sewage/Wastewater Disposal System, proper</li> </ol>				
	V			11. Proper disposition of returned, previously served or reconditioned Discussed / new made					tion	Rea	mira		disposal Watch drains / keep floors dry rective Action within 10 days				
O I U N		N N D A	C O		of Knowledge/	· · · · · · · · · · · · · · · · · · ·	R		) I J N	N		C 0	Food Temperature Control/ Identification				
Т	,		S	21. Person in charge pre and perform duties/ Cer			e,	Т		,		S	27. Proper cooling method used; Equipment Adequate to				
	,	_		22. Food Handler/ no ur						,			Maintain Product Temperature           28. Proper Date Marking and disposition				
	Safe Water, Recordkeeping and Food Package					<i>v</i>	,			Good 29. Thermometers provided, accurate, and calibrated; Chem Thermal test strips	ical/						
•	•		1	23. Hot and Cold Water	Labeling r available; adequ	ate pressure, saf	e		<b>_</b>				Digital Permit Requirement, Prerequisite for Operation				
				24. Required records av		ck tags; parasite		-		,		1	30. Food Establishment Permit (Current/ insp sign poste	d )			
~				destruction); Packaged I Not at this tim	ne								Posted				
				Conformance w 25. Compliance with Va	ariance, Speciali	zed Process, and							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and proper	ly			
!~				HACCP plan; Variance processing methods; ma Working on this	anufacturer instru	ictions			~	•			supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly	7			
				Cons				2	2				designed, constructed, and used				
~	•			26. Posting of Consume foods (Disclosure/Remi Ca in menu / allerge					~	,			Cutting boards 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped				
0 I	N		C				tive Actio	C	) I	Ν	Ν	С	ays or Next Inspection , Whichever Comes First	[ :			
U N T	(	) A	O S	Prevention of 34. No Evidence of Inse	of Food Contam			U T		0	A	O S	Food Identification 41.Original container labeling (Bulk Food)				
1			$\left  - \right $	animals Watch water 35. Personal Cleanlines	and etc s/eating, drinking	,				~			Labeled or easily identified				
1			$\left  - \right $	36. Wiping Cloths: pror	estraints	-	+		-	Г			Physical Facilities 42. Non-Food Contact surfaces clean				
1	$\left  \right $		$\left  \right $	Stored in buck	ets		+	ı V		-		$\left  \right $	See 43. Adequate ventilation and lighting; designated areas used	1			
				See attached 38. Approved thawing r Discussed			+	V -1	<u> </u>			$\left  \right $	Watch / provide plastic coated 44. Garbage and Refuse properly disposed; facilities mainta	ined			
					er Use of Utensil	s		1	+	+		$\left  \right $	Watch dumpster / clean around grease un 45. Physical facilities installed, maintained, and clean	ıt			
1				39. Utensils, equipment dried, & handled/ In us	t, & linens; prope	erly used, stored,			~	,			See 46. Toilet Facilities; properly constructed, supplied, and cle Equipped /	an			
1				40. Single-service & sin and used Watch						~			47. Other Violations				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

## Form EH-06 (Revised 09-2015) Plans for floor fan

-

Establishr Charl	nent Name: <b>E'S</b>	Physical A Rusk		City/State: Rockwa		License/Permit # Fs 9330	Page <u>2</u> of _	2				
Item/Loc:	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locati	Item/Location		рF				
Wic		Temp T						<u>p 1</u>				
			Cold top		Ic	aco station						
	ries on cart	37	Roasted pepper			Pico		1				
Τυ	irkey burger	38	Brussel	39	Cilantro		4	1				
	Short ribs	37	Elote	38	Relish		4	1				
E	Burger raw	37	Chicken stock	39	Be	low on left						
	Stock	41	Drawer unit			Lettuce	38	8				
SI	mall freezer	7.6	Burger	38	F	Pineapple	38	8				
			Turkey 3		Right si	de slightly warme	ers 42	2				
OBSERVATIONS AND CORRECTIVE ACTIONS												
Item 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	A 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		<u> </u>	on food contact surfaces flo	or up								
32	Watch shelving various locations - rusty											
39 cos	Will send fda honey ba		atch condition of utensils e	to								
W	· · ·											
32	Working on three comp sink and new faucet         Time to replace or sand cutting boards on cold top											
	Discussed making salsa - cooling with ice bath / cooling corn with shallow pans											
37/45												
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											
14/	Cleaning spigots etc daily Kitchen is a shallonge to keep dry and clean and maintained, due to size											
W 45/40	Kitchen is a challenge to keep dry and clean and maintained - due to size											
72/40	5 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												
(signature) See above Inspected by: (signature) Kelly kirkpatrick RS Samples: Y N # collected												
								-				