

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: <b>03/30/2023</b>	Time in: <b>9:13</b>	Time out: <b>10:07</b>	License/Permit # <b>Fs 9330</b>	Food handlers <b>All</b>	Food managers <b>2</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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 <input type="checkbox"/> <b>TOTAL/SCORE</b>						
Establishment Name: <b>Charlies burgers and street Tacos</b>			Contact/Owner Name: <b>Wayne</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: <b>213,E Rusk</b>			Pest control : <b>Ecolab 02/15/2023</b>		Hood <b>01/2023</b>	
			Grease trap/ waste oil: <b>Les January 2023</b>		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> <b>Pics</b>	

**10/90/A**

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
3				✓		✓					
	✓					W	✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
		✓				<b>Highly Susceptible Populations</b>					
		✓				✓					
	✓					<b>Chemicals</b>					
	✓					✓					
						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
			✓			<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
W						<b>Physical Facilities</b>					
	✓					1					
		✓				✓					
		✓				W					
<b>Proper Use of Utensils</b>						1					
1						W					
1						✓					

# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Charlie's burgers</b>	Physical Address: <b>213 E Rusk</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 9330</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Outside wic for packaged items		<b>Cold top</b>			
Short ribs ( discarded )	<b>54</b>	Cheese/,mushrooms	40/38		
<b>Corn / bacon</b>	40/ 40	<b>Sauce</b>	<b>38</b>		
<b>Wic</b>		Below truffle sauce	<b>38</b>		
<b>Raw beef</b>	<b>37</b>	Taco cooler ambient	<b>39</b>		
<b>Cooked chicken</b>	<b>40</b>	<b>Pesto / pico</b>	40/39		
<b>Cooked tom / brisket</b>	35/37	<b>Tomatoes</b>	<b>39</b>		
<b>Freezer under counter</b>	<b>7.9</b>	Drawers beef /quail	39/40		

### 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 F
	Address dumpster - do your part
34	To clean around waste oil container - avoid attracting vermin
39	To keep linen unit secure
45	To clean area outside back doors greasy
39	To discard old equipment outside - in plans
34	Keep area outside clean to avoid pests
42/45	Detailed cleaning various locations
01	To cool short ribs aggressively as temp overnight is 54 F / normal procedures to use sheet pan
42/45	Good date marking / wic needs general cleaning and to address rusty shelving
	Peroxide used for RR
39	Watch when is stored on ice machine / keep an eye on shelving and keep all wood sealed
	Keep utensils trimmed and smooth
42/45	General detailed cleaning needed under behind and around
32	Need to replace cutting board or sand
	Sanitizer 200'ppm
	Hot water 112
<b>!!</b> 32	Still working on getting a new cooler for beer bottles as current isn't washable
W	To have coke rewrap hoses over ice bin
45	Flooring in various locations is trapping or holding water
45/40	Need to deep clean ceiling dusty and over to go containers
	Using digital Taylor
	Discussed asterisk in menu
45/32	Seal wood where needed
45	Restrooms - self closing doors
	Ecolab noted Maint and cleaning
32/45	Maint Maint Maint

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

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