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
Allergy policy/training Vomit clean up Employee health
Employee health

	te: 3/3	0/	20	23	Time in: 9:13	Time out: 10:07		Fs 93							All Food handlers Pood managers Page 1 of 2	2_
					tion: 1-Routine	2-Follow		3-Compla		4-	Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	RЕ
Ch	arli	ies	bur bur	gei	es and street Taco		Way Pest contr		Name:	Но	od		G	reasi	V Number of Violations COS: 10/90//	Α
	B,E F					Ed	colab 02/	15/2023		01/2					anuary 2023 No Pics	
Ma	rk tl	Com ne ap	plia prop	riate	tatus: Out = not in corpoints in the OUT box for	each numbered	item	Mark •		prop	riate	box 1	for IN	N, NC	pplicable COS = corrected on site R = repeat violation W-Watcl O, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days	h
Co	mpli	ance	e Sta	tus		`			R	_	ompl		e Sta			R
U T	N	0	A	o s		egrees Fahrenh	eit)	ety	K	U	N	O	A	o s	Employee Health	K
3				~	1. Proper cooling time a Short ribs / dis	scarded	e				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(4	1°F/ 45°I	F)		W	~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post sign	
		/			3. Proper Hot Holding to	emperature(13	5°F)								Preventing Contamination by Hands	
		/			4. Proper cooking time	and temperatur	re				~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used to touch rte foods	
		/			5. Proper reheating proc Hours)	cedure for hot h	nolding (1	165°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		/			6. Time as a Public Hea Prep only	lth Control; pro	ocedures	& records							Highly Susceptible Populations	
					App	proved Source	2				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking	
	•				7. Food and ice obtained good condition, safe, an destruction BEK / S	d unadulterate			П						Chemicals	
	~				8. Food Received at pro	per temperatur	re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection	from Contam	ination				~				18. Toxic substances properly identified, stored and used Watch	
	~				9. Food Separated & propreparation, storage, dis			ig food							Water/ Plumbing	
	~				10. Food contact surface Sanitized at 200			eaned and			/				19. Water from approved source; Plumbing installed; proper backflow device City approved	
		/			11. Proper disposition or reconditioned	f returned, pre	viously s	erved or			/				20. Approved 20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	ority Found	ation I	tems (2 Po	ints) v	iolat	tions	Req	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	e/ Persor	mel	R	O U T	N	N O	N A	C O S		R
	~				21. Person in charge pre and perform duties/ Cer 2						/				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	/				22. Food Handler/ no ur All	nauthorized per	rsons/ per	rsonnel			~				28. Proper Date Marking and disposition	
		,			Safe Water, Recor	rdkeeping and Labeling	l Food Pa	ackage			/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	/				23. Hot and Cold Water	available; ade	quate pre	essure, safe							Permit Requirement, Prerequisite for Operation	
			/		24. Required records av destruction); Packaged		ock tags;	parasite			/				30. Food Establishment Permit (Current/ insp sign posted) Posted	
	1				Conformance w										Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	~				HACCP plan; Variance processing methods; ma	obtained for spanufacturer inst	pecialized tructions				~				supplied, used Equipped	
					No specialized Cons	sumer Advisor				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	~				26. Posting of Consume foods (Disclosure/Remi Ca in menu and disc							~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
														_	ays or Next Inspection , Whichever Comes First	
O U T	I N	O O	N A	C O S	Prevention of	of Food Conta	mination	1	R	U T	N	N O	N A	C O S		R
1					34. No Evidence of Inseanimals Outside area							~			41.Original container labeling (Bulk Food)	
W					35. Personal Cleanlines: Watch beard	s/eating, drinki	ng or tob	acco use							Physical Facilities	
	/				36. Wiping Cloths; prog Stored in soluti	erly used and	stored			1					42. Non-Food Contact surfaces clean See	
		/			37. Environmental conta						~				43. Adequate ventilation and <u>lighting</u> ; <u>designated areas used</u>	
		<u>~</u>			38. Approved thawing r	nethod				W					44. Garbage and Refuse properly disposed; facilities maintained Watch	
					Prope	er Use of Utens	sils			1					45. Physical facilities installed, maintained, and clean See	
1					39. Utensils, equipment dried, & handled/ In us					V					46. Toilet Facilities; properly constructed, supplied, and clean	
1					40. Single-service & single and used See	gle-use article	s; proper	ly stored				~			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Wayne Frank	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	ddmass	City/Stata	License/Permit #	Page O of O						
	lie's burgers	213 E		City/State: Rockwal		Page <u>2</u> of <u>2</u>						
	<u> </u>		TEMPERATURE OBSERVAT	TIONS		L						
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	<u>Item/Location</u>	Temp						
Outside	e wic for packaged items		Cold top									
Short	t ribs (discarded)	54	Cheese/,mushrooms	40/38								
С	orn / bacon	40/ 40	Sauce	38								
	Wic		Below truffle sauce	38								
	Raw beef	37	Taco cooler ambien	t 39								
Co	oked chicken	40	Pesto / pico	40/39								
Cool	ked tom / brisket	35/37	Tomatoes	39								
Free	zer under counter	7.9	Drawers beef /quai	I 39/40								
		OF	SERVATIONS AND CORRECTIV	VE ACTION	NS	,						
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 conta	ainer - avoid attracting vern	nin								
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 clea		•									
42/45	Detailed cleaning varie		•									
01				normal ni	rocaduras to usa shaat i							
42/45	To cool short ribs aggressively as temp overnight is 54 F / normal procedures to use sheet pan Good date marking / wic needs general cleaning and to address rusty shelving											
, .0	Peroxide used for RR											
39	Watch when is stored on ice machine / keep an aye 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											
!! 32	Still working on getting a new cooler for beer bottles as current isn't washable											
W	To have coke rewrap h	noses ove	er ice bin									
45			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 nee	ded										
45	Restrooms - self closing doors											
	Ecolab noted Maint and cleaning											
32/45	Maint Maint Maint											
Received (signature)	See abov	/e	Print:		Title: Person In Char	ge/ Owner						
Inspected (signature)		ıtríck	Print:		Samples: Y N	# collected						
			1									