

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: 03/24/2021	Time in: 10:05	Time out: 11:12	License/Permit # FS 9330	Est. Type Full	Risk Category Med/ high	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: Wayne	* Number of Repeat Violations: _____	8/92/A
Physical Address: 213 Rusk		✓ Number of Violations COS: _____	
Pest control : Ecolab monthly	Hood 01/2021	Grease trap : 01/22/2021 LES	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

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					
	✓						✓				
1. Proper cooling time and temperature Cooked pork 38						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy at arrival					
		✓				Preventing Contamination by Hands					
		✓					✓				
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓					✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves or utensils					
		✓				Highly Susceptible Populations					
	✓							✓			
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓					Chemicals					
6. Time as a Public Health Control; procedures & records Prepping / cooking only						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
	✓						✓				
Approved Source						18. Toxic substances properly identified, stored and used Watch low					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/ Ben e kitchen / quail broken arrow							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device Fixed air gap last time					
8. Food Received at proper temperature To check							✓				
Protection from Contamination						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned Discarded											

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					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel All employees						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital					
23. Hot and Cold Water available; adequate pressure, safe 130						Permit Requirement, Prerequisite for Operation					
	✓		✓				✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Need 2021					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
W	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Will address anything requiring one Consumer Advisory						31. Adequate handwashing facilities: Accessible and properly supplied, used					
	✓					2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label In menu / separation						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
	✓						✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

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					
W							✓				
34. No Evidence of Insect contamination, rodent/other animals Watch doors and Maint issues						41. Original container labeling (Bulk Food)					
1						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Cup with straw and lid							1				
	✓					42. Non-Food Contact surfaces clean See					
36. Wiping Cloths; properly used and stored Soak before storing in solution.						W					
		✓				43. Adequate ventilation and lighting; designated areas used Watch					
37. Environmental contamination						W					
		✓				44. Garbage and Refuse properly disposed; facilities maintained Watch / working with other businesses					
38. Approved thawing method Pull thaw						1					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean See					
1						1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch storage and handling / close up wall by pans						46. Toilet Facilities; properly constructed, supplied, and clean See					
1								✓			
40. Single-service & single-use articles; properly stored and used Watch storage of to go containers						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) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Charlie's burgers	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 outside meat and pickles	36/37	Cold top			
Under counter freezer	-7	Cheese	39		
2nd freezer	-11	Butter	39		
Wic		Drawer unit			
Raw burgers	38	Beef / mushrooms	38/38		
Slaw	38	Taco station	41/43		
Tomato/ pork	39/38	Pico/ tomatoes smoked	41/41		
Corn	38				

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
W	Keep an eye on dumpster and also area liaise of back door - no washing out back door
	Outside smoker all foods are protected going in and out
42	Clean outsides of dry goods containers near back door
	Hot water 132 - watch
	Using zip loc bags for storage now / no cryo storage
32	Address rusty shelving where needed
	Using cryo only for cooking to required temp and removing after cooling and stored out of bag prior to using
45	Maint to FRP and walls and tile and etc various
W	Plans for future fermentation - will address HACCP plan
	Sanitizer for surfaces in buckets - 200 ppm
32	Time to sand cutting boards
45	General Detailed cleaning under and around equipment and cook line
42	Clean inside coolers
32	Chef pouch is fabric - sanitizing prior to using
	Watch tape on spice containers - keep clean.
42	Clean shelving under spices
	Tongs w r w every 4 hrs or less
	Watch end taco station ... just loaded —temp going down
	Beer galvanized container that is covered with insulated bag is going to. E replaced with washable nonabsorbent
32	Need to replace bar netting with commercial
32	Also to re-wrap black foam on beverage lines
	Boiling fries first then panning then fryingtotal time 1 hr
45	Watch for water on floor in prep area
46	Self closing device needed on RR doors
39	Invert small plastic food containers and n clean rack
45	Seal wood where needed
39	Stored scoops with handle out of dry goods
	Lids to dumpster are broken ... by neighboring business loading the lid with bags

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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