

Retail Food Establishment Inspection Report

- ☒ First aid kit
- ☒ Allergy policy
- ☒ Vomit clean up
- ☒ Employee health

Date: 3/18/2025	Time in: 2:30	Time out: 4:00	License/Permit # FS-9330	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Charlie's Burgers & Street Tacos			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 213 E Rusk Rockwall, TX			Pest control : Ecolab/monthly	Hood Global/2-22-2025	Grease trap : LES/3-7-2025/250gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
	✓				8. Food Received at proper temperature	
		Protection from Contamination				
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				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						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label consumer advisory in menu	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
	✓				34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
W					44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature) <i>Wayne Frank</i>	Print: Wayne Frank	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Charlie's Burgers & Street Tacos		Physical Address: 213 W Rusk		City/State: Rockwall, TX		License/Permit # FS-9330		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
cold top/pico		41	shredded cheese		41	steak		37	
grilled onions		41	under/chicken tenders		40				
under/ chicken		41	grill drawers/raw hamburgers		41				
chicken		42	raw steak		40				
pork		41	under counter cooler/ambient		2				
pork		42	outside WIC/ambient		37				
chorizo mayo		40	inside WIC/tomatoes		37				
cold top/elote		41	par fried fries		37/38				
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:								
	Warewash hand sink 100+F equipped								
	3 comp sink 110F								
	Sani sink setup to 200ppm quats								
	Test strips on site/current								
	Cookline hand sink 100+F equipped								
42	Need a thorough cleaning on cookline/some food debris and grease buildup								
9	Need to clean salamander over flat top/some hanging grease								
42	Need to clean in/around/on equipment, grease and food debris								
	Once meat (brsket, chicken, Pork, short rib) is cooked, it is then shredded, cooled, bagged and frozen and dated								
	Once pulled from freezer, 6 days to use or discard								
42	Ice bin for beer drained/need to clean cover								
	Beer taps cleaned by owner in between new beers and monthly cleaning as well								
32	To address cutting board where badly discolored and scored								
	Bar 3 comp sink 114F								
	Tea urns and nozzles WRS nightly								
	Margarita machine broken down monthly and sanitized outside of machine nightly								
45	Broken floor tiles to be repaired/attracts food debris and standing water								
45	To clean floors and under equipment/ some food debris								
	Bulk spice lids WRS twice monthly								
18	Need to store chemicals low/separate, not in various places over food contact areas								
45	To clean outside back door/discard unused materials and equipment/ could attract pests								
	Discussed storing raw briskets in inside WIC instead of outside WIC as is cooler inside								
	Outside WIC to be used for raw vegetables and alcohol and beer								
Received by: (signature) <i>Wayne Frank</i>									
Print: Wayne Frank									
Title: Person In Charge/ Owner Owner									
Inspected by: (signature) <i>Christy Cortez, RS</i>									
Print: Christy Cortez, RS									
Samples: Y N # collected									

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