	Retail Food Establishment Inspection Report																	
Date: Time in: Time out: License/Point 3/18/2025 2:30 4:00 FS-9												Est. Type	e Risk Category	Page $\underline{1}$ of $\underline{2}$	2_			
P	irpo	se of	f Ins	spec	tion: 🖌 1-Routine	2-Follow		3-Compla	9		4-Inv	vestig	gatio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
		ishm lie'			^{າຍ:} gers & Street T	Tacos	Conta	act/Owner M	Name	:					★ Number of Repeat V✓ Number of Violation		10/90/	` ∧
Physical Address: Pest control : 213 E Rusk Rockwall, TX Ecolab/monthly								Hood Grease trap : Follow-u Global/2-22-2025 LES/3-7-2025/250gal No				Follow-up: Yes 🗸 No	10/90/	A				
Compliance Status: Out = not in compliance IN = in compliance NO								= not observed NA = not applicable COS = corrected on site R = repeat vi ' a checkmark in appropriate box for IN , NO , NA , COS Mark an X in appropria					plation W- Watc	ch				
	Mark the appropriate points in the OUT box for each numbered item Mark Priority Items (3 Points) violations								uire	Imm	ediat	e Coi	rrect				r	
O U	I N	iance N O	N A	C C O	C Time and Temperature for Food Safety						O I U N	pliano N N O	Ν	C O	Employee Health			
Т				S							T			S	12. Management, food em		employees;	
	~		2. Proper Cold Holding temperature(41°F/ 45°F)								~				knowledge, responsibilitie		charge from	
	~				2. Proper cold Holding	temperature(1	, ., .,	,			r				eyes, nose, and mouth		ionalge nom	
		3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Han					nds				
		~			4. Proper cooking time	-					~				14. Hands cleaned and properly washed/ Gloves used properly			
	✓ 5. Proper reheating procedure for hot holding (165°F in 2 Hours)								v	-			15. No bare hand contact alternate method properly					
⊢	~				6. Time as a Public Hea	lth Control; pro	ocedures	& records	+	Highly Susceptible Population								
				<u> </u>	An	proved Source	`			E			1		16. Pasteurized foods used Pasteurized eggs used who		fered	1
	Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite														Chemicals			
	~	destruction 8. Food Received at proper temperature								~	-			17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					Protection	from Contam	ination			3	3				18. Toxic substances prop	perly identified, stored an	nd used	1
3		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing				Vater/ Plumbing						
5					10. Food contact surface	es and Returna	bles ; Clea	aned and							19. Water from approved	-	led; proper	
	~				Sanitized at <u>200</u>						r				backflow device			
	 II. Proper disposition of returned, previously served or reconditioned discarded 						VIONE V CO							20 Approved Sewage/Wa	actowator Disposal System	m proper		
	~				reconditioned disca	arded	-				•				20. Approved Sewage/Wa disposal	* *	m, proper	
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1st followup is free. Any
additional followups will resultRetail Food Establishment Inspection Reportin a \$50 fee.

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

Form EH-06 (Revised 09-2015)

Establishment Name: Charlie's Burgers & Street Tacos		Physical A 213 V	/ Rusk	City/State: Rockwa	all, TX	License/Permit # FS-9330	Page <u>2</u> of <u>2</u>			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion	Temp F			
	pp/pico	41	shredded cheese			steak	37			
gr	illed onions	41	under/chicken tender	s 40						
un	der/ chicken	41	grill drawers/raw hamburgers	41						
	chicken	42	raw steak	40						
	pork	41	under counter cooler/ambien	t 2						
	pork	42	outside WIC/ambien	t 37						
ch	norizo mayo	40	inside WIC/tomatoes	37						
CC	old top/elote	41	par fried fries	37/38						
Item			SERVATIONS AND CORRECT							
Number	NOTED BELOW:	IABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CIED IO IF	IE CONDITIONS OBSER	KVED AND			
	Warewash hand sir	ık 100+l	⁻ equipped							
	3 comp sink 110F									
	Sani sink setup to 2		quats							
	Test strips on site/c									
	Cookline hand sink									
42	· · · · · ·		on cookline/some food			e buildup				
9			over flat top/some han							
42			equipment, grease and							
			short rib) is cooked, it is then s		ooled, bag	gged and frozen ar	id dated			
40	•		days to use or discard							
42	Ice bin for beer drai									
20	•	•	r in between new beers			eaning as well				
32			here badly discolored a	and score	ea					
	Bar 3 comp sink 11									
	Tea urns and nozzle		• •	4:	aida af i					
15	Margarita machine broken down monthly and sanitized outside of machine nightly									
45 45	Broken floor tiles to be repaired/attracts food debris and standing water									
40	To clean floors and under equipment/ some food debris									
18	Bulk spice lids WRS twice monthly Need to store chemicals low/separate not in various places over food contact areas									
45										
10	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 (signature)			Wayne	Frar	nk	Title: Person In Charge	/ Owner			
Inspecte (signature)	Wayne Frank ^{1by:} Chrísty Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# collected			
	5 (Revised 09-2015)	-	I							