Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

9,		9/2	202	25	Time in: 11:05	Time out: 12:20		S-93		_	_	_			Est. Type	Risk Category	Page 1 o	of <u>2</u>
	urpo stabli				tion: 1-Routine	2-Follow U		omplaint Owner Nam		4-In	ivest	tigati	ion	5-CO/Constr * Number of		6-Other	TOTAL/SC	ORE
					rgers & Street T	acos	Wayne							✓ Number of			9/91	/Λ
	iysic 3 E				ckwall, TX	Po Ec	est control: colab/8-202	25	G	Hood lobal/	l /8-20	25 [Grea LES/	se trap : 250gal/9-2025	5	Follow-up: Yes	3/3/1/	//
		Com	plia	nce S	Status: Out = not in cor	mpliance IN = in	n compliance	NO =	not ob	serve	d	NA =	= not a	pplicable COS =	corrected on	site R = repeat vio	olation W-Wa	atch
М	ark t	he ap	prop	riate	points in the OUT box for Prior									oox for IN, NO, NA, etive Action not to		ırk an 🗙 in appropriat ys	te box for R	
Co	ompli I	N	Sta N	C	Time and Tem			R		Con	nplia I	nce S	Status N C					R
U T	N	0	A	o s	(F = de	egrees Fahrenhe	eit)			U T	N	0	A O S			loyee Health		
	~				Proper cooling time a	nd temperature	e							12. Management, knowledge, respo		yees and conditional and reporting	employees;	
					2. Proper Cold Holding	temperature(41	1°F/ 45°F)							13. Proper use of	restriction a	and exclusion; No dis	charge from	+
	~									•	/			eyes, nose, and n	mouth			
	~				3. Proper Hot Holding to	emperature(135	5°F)							Pre	eventing Co	ntamination by Han	nds	
	~				4. Proper cooking time a	and temperature	re			•	/			14. Hands cleane	ed and prope	rly washed/ Gloves u	ised properly	
	7				Proper reheating proc Hours)	edure for hot h	nolding (165°F	in 2			/					n ready to eat foods o lowed (APPROVED		
	_				6. Time as a Public Heal	lth Control; pro	ocedures & rec	cords							W: 11 G	(11 D 1 d		
	~								1	_						reptible Populations		
					Арр	proved Source	;		Ш	•	/			Pasteurized eggs eggs cook	used when r			
					7. Food and ice obtained good condition, safe, and			d in										
	~				destruction BeneK		, F								C	Chemicals		
	~				8. Food Received at pro	per temperature	re		1 1	Π.				17. Food additive & Vegetables	es; approved	and properly stored;	Washing Fruits	s
					check at rece	•								water on		/ identified, stored an	nd used	_
	T I				Protection 9. Food Separated & pro	from Contami		d	4	•				To. Toxic substan	nees property	racinitea, storea an	id used	+
	~				preparation, storage, dis			ď							Wate	er/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p	es and Returnat ppm/temperatur	bles ; Cleaned are	and						19. Water from a backflow device	pproved sour	rce; Plumbing install	ed; proper	T
	/				11. Proper disposition of			or		٦.				20. Approved Ser	wage/Wastev	water Disposal System	m, proper	+
					reconditioned disca									1				
					Dwice	witz Found	ation Itama	(2 Doint	مند (۵	Intia	T. T		ina Ca	······································	thin 10 days	a.		
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	u TV	License/Permit #	Page	<u>2</u> of <u>2</u>			
Charlie'	's Burgers & Street Tacos	213 E		Rockwa	III, IX	FS-9330					
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Loca	tion		Temp F			
fry cod	oler/cheese	41	short ribs	167	pico			35			
	elote	38	chicken	168	•		ent	40			
	under/rice	40	fried lobster hushpuppies	163	white reach in freezer		zer	-4			
	chicken	41	bacon wrapped jalepenos	172	unde	r counter freez	zer	-12			
smal	Il cold top/shallots	43	grill drawers/burgers balls		GIII GI						
- Ciriai	pico	43	chicken	40							
un	nder/chicken	42	WIC/sautéed mushrooms	36							
	am table/brisket	164	cheese	37							
3100	iiii tabie/biisket				Id						
Item			SERVATIONS AND CORRECTI INT HAS BEEN MADE. YOUR ATTEN'			HE CONDITIONS OBSER	VED AN	ND			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Warewash hand sink 120F equipped										
	3 comp sink 125F										
	Sani sink setup to 2		•								
28			vidual portions/to disca	rd at day	<i>i</i> 7						
	Cookline hand sink		• •			 					
37			n frayed to prevent strands	from deta	aching or	nto surfaces, food,	etc				
	Ice in bottle beer bi										
32	To address cutting board in front of grill cold top/badly scored										
	Grease in fryers/rotated daily/discarded weekly										
	Sani bucket at 200ppm quats										
	Par fried fries cooled on sheet trays into WIC/discussed cooling down methods										
	Metro picks up and disposes of spent grease No TCS in outside WIC as temps are bordeline/just buns and beer										
27			•								
37			ock to prevent someone fro			<u> </u>					
37		aseca ro	lling bin/cracked broken	allowing	ior cont	amination to pro	auci				
45	Test strips current To clean floors and	under	auinmont								
42			· ·								
!		n shelves where clean dishes are stored /cooking equipment much cleaner/Good									
•	Digital thermo										
37	Need to cover ice used for consumption										
36											
34											
<u> </u>	,										
Received (signature)	ž		Print: Wayne	Fran	nk	Title: Person In Charge/	Owner				
Inspected	hv.		Print:	· i ai	111	VVIICI					
(signature)	Wayne Frank Iby: Chvisty Cov	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N #		ed			