

Retail Food Establishment Inspection Report

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

Date: 9/19/2025	Time in: 11:05	Time out: 12:20	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: Wayne Frank		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 213 E Rusk Rockwall, TX			Pest control : Ecolab/8-2025	Hood Global/8-2025	Grease trap : LES/250gal/9-2025	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 <b>X</b> 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 BeneKeith	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				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 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 8	
		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 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	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
1					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	
	✓				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	

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Charlie's Burgers & Street Tacos		Physical Address: 213 E 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	
fry cooler/cheese		41	short ribs		167	pico		35	
elote		38	chicken		168	outside WIC ambient		40	
under/rice		40	fried lobster hushpuppies		163	white reach in freezer		-4	
chicken		41	bacon wrapped jalepenos		172	under counter freezer		-12	
small cold top/shallots		43	grill drawers/burgers balls		36				
pico		43	chicken		40				
under/chicken		42	WIC/sautéed mushrooms		36				
steam table/brisket		164	cheese		37				
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 120F equipped								
	3 comp sink 125F								
	Sani sink setup to 200ppm quats								
28	Need to date mark rice/individual portions/to discard at day 7								
	Cookline hand sink 115 equipped								
37	Disdard wire scouring pads when frayed to prevent strands from detaching onto surfaces, food, etc								
	Ice in bottle beer bin for cooling only								
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								
37	Outside white freezer needs a lock to prevent someone from getting in overnight, etc/not secure								
37	Need new lids for maseca rolling bin/cracked broken allowing for contamination to product								
	Test strips current								
45	To clean floors and under equipment								
42	To clean shelves where clean dishes are stored								
!	Kitchen/cooking equipment much cleaner/Good								
	Digital thermo								
37	Need to cover ice used for consumption								
36	To store wiping cloths in sani buckets								
34	A few flies								
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Print: <b>Wayne Frank</b>									
Title: Person In Charge/ Owner <b>Owner</b>									
Inspected by: (signature) <i>Christy Cortez, RS</i>									
Print: <b>Christy Cortez, RS</b>									
Samples: Y    N    # collected									

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