Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: Time in: 2:00				Time out: 3:16									CPFM	Food handlers	Page 1	of <u>2</u>				
Pu	Purpose of Inspection: 1-Routine 2-Follow Up		р 3-С	3-Complaint 4-Investigation					tior	1 [5-CO/Const		6-Other	TOTAL/SO	CORE					
Establishment Name: Incognito Winery Physical Address: 1541 I-30 W Rockwall, Tx Contact/Owne Charlie Sm Pest control: Will provide								Number of Repeat Violations: Number of Violations COS:				· / A								
			provide	N/a				e trap :/ waste oil Follow-up: Yes No			5/95)/A								
Compliance Status: Out = not in compliance $\overline{IN} = in$ Mark the appropriate points in the OUT box for each numbered in			em	ompliance $NO = \text{not observed}$ $NA = \text{not applicable}$ $COS = \text{corrected on site}$ $R = 1$							ark an 💢 in appropria	olation W= V	Vatch							
Co	mpli	ance	Sta	tus	Prio	ority Items (3 I	Points) vio	olations	Req	uire		<i>medi</i> mplia				ive Action not to	exceed 3 da	tys		
O U T	I N	N O	N A	C O S		nperature for Fo egrees Fahrenheit					O U T	I N	N O	N C A O S			Emp	loyee Health		R
			\		1. Proper cooling time and temperature							/				12. Management knowledge, resp		yees and conditiona and reporting	l employees;	
	~				2. Proper Cold Holding See	g temperature(41°)	F/ 45°F)					/				13. Proper use of eyes, nose, and		and exclusion; No di	scharge from	
			/		3. Proper Hot Holding	temperature(135°	°F)									Pr	reventing Co	ntamination by Ha	nds	
			/		4. Proper cooking time	and temperature					7	/				14. Hands clean	ned and prope	erly washed/ Gloves	used properly	
	~				5. Proper reheating pro- Hours) Still rehe	cedure for hot hole	lding (165°F	7 in 2			(~				alternate method		h ready to eat foods lowed (APPROVEI		
	/				6. Time as a Public Hea	alth Control; proc	cedures & re	ecords					_			Gloves	Highly Susc	eptible Population	s	
					Ap	proved Source						/				16. Pasteurized f Pasteurized eggs		rohibited food not o	ffered	
	~				7. Food and ice obtaine good condition, safe, at destruction BEK, So	nd unadulterated;	parasite	d in									C	Chemicals		
	/				8. Food Received at pro		<u>-</u>			Ī		/				& Vegetables	res; approved	and properly stored	; Washing Frui	ts
						n from Contamin	nation					/				Water 18. Toxic substa Stored low	inces properly	y identified, stored a	nd used	
	~				9. Food Separated & pr preparation, storage, di			od									Wate	er/ Plumbing		
	~				10. Food contact surfact Sanitized at 200			and				~			i	19. Water from a backflow device City appro		rce; Plumbing instal	lled; proper	
	/				11. Proper disposition of reconditioned Disc	of returned, previo	ously served	or				/				20. Approved Se disposal	ewage/Waste	water Disposal Syste	• •	
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								s (2 Poi	ints)	viol	latio	ons l	Requ	uire	Cor	Robins E		ring contrac	t ossi	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Charlie Smith	Print: Charlie Smith	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Hot holding steam wells Rice/grits Rice/grits Red wine Demi/marinaria 125/131 ZDoor Freezer htt 17.1 Wine bottle chiller Seabass 37 Cheddar wheel 39 Meatballs 40 Butter 39 Mozzarella 39 Whole tomatoes 88 Spaghetti noodles 38 Meat sauce 39 Mestry Towardows AND CORRECTIVE ACTIONS Restrooms equipped temp greater than 100 in each room 31 Hand sink equipped, temp only reached 95, might have mixing valve issues 3 comp sink not set up, 122, using steramine tablets 200ppm 2 Seal gaps as needed in kitchen ceiling Cutting boards look wonderful 42 General detail cleaning inside oven 34/45 Address gap top of rear service door Dishwasher confirmed 160st 45 Need to address kitchen/dry storage floor, bare concrete Bar Hand sink equipped temp greater than 106 Ice machine looks great Hand sink equipped temp greater than 106 Ice machine looks great Hand sink equipped temp greater than 106 Ice machine looks great in middle not on the ends Using bar mats to store glasses inverted State hand sink poster above kitchen hand sink **kitchen staff must use bar hand sink until kitchen hand sink is repaired While reheating sauces, temp needs to achieve 165 for 1 sec then hot hold in countertop steam well Received by: Cognition of the printic Counter of the Counte											
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