

Followup Fee of \$50.00 after First Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: <b>3/28/24</b>	Time in: <b>2:00</b>	Time out: <b>3:16</b>	License/Permit # <b>FS-0003921</b>	CPFM <b>1</b>	Food handlers <b>6</b>	Page <u>1</u> of <u>2</u>
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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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Incognito Winery</b>	Contact/Owner Name: <b>Charlie Smith</b>	Number of Repeat Violations: <b>X</b> _____	<b>5/95/A</b>
Physical Address: 1541 I-30 W Rockwall, Tx	Pest control : Will provide	Number of Violations COS: _____	
Hood N/a		Grease trap / waste oil Septic	Follow-up: Yes <input 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
			<input checked="" type="checkbox"/>			<b>Preventing Contamination by Hands</b>					
			<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<b>Highly Susceptible Populations</b>					
						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<b>Chemicals</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<b>Water/ Plumbing</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					W					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	<input checked="" type="checkbox"/>					2					
<b>Consumer Advisory</b>						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<b>Physical Facilities</b>					
	<input checked="" type="checkbox"/>					1					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
<b>Proper Use of Utensils</b>						1					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>							<input checked="" type="checkbox"/>			

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Incognito Winery</b>	Physical Address: <b>1541 I-30 W</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-0003921</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot holding steam wells		Grape tomatoes	39	Chest freezer htt	4.1
Rice/grits	152/125	Glass freezer htt	17.1	Wine bottle chiller	51
Red wine Demi/marinaria	125/131	2Door Freezer htt	15.9		
Upright Fridge	38	3 Door Fridge	37		
Seabass	37	Cheddar wheel	39		
Meatballs	40	Butter	39		
Mozzarella	39	Whole tomatoes	38		
Spaghetti noodles	38	Meat sauce	39		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F
	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
45	Seal gaps as needed in kitchen ceiling
	Cleaning products stored low, separate under 3 comp
	3comp sink confirmed air gap at drain
	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
	Protecting napkins by storing under bar top edge
	Straws stored in drawer on back side of bar
	Remember to grab straw 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: (signature) <b>See above</b>	Print: <b>See above</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ Hill</i>	Print: <b>Richard Hill</b>	Samples: Y N # collected

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