

Follow-up fee of \$50.00 is required after 1st Followup

03/31/2023

Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 03/29/2023	Time in: 1:45	Time out: 3:19	License/Permit #: Fs 0003921	Food handlers: 5	Food managers: 1	Page 1 of 2
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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						TOTAL/SCORE
Establishment Name: Incognito winery			Contact/Owner Name: Charlie		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	
Physical Address: 1541 E I-30			Pest control : To provide		Hood Not attached yet	
			Grease trap//waste oil Need to check		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
21/79/C						

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 X 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
	<input checked="" type="checkbox"/>				Time and Temperature for Food Safety (F = degrees Fahrenheit)	
					1. Proper cooling time and temperature To discuss items cooled	
3				<input checked="" type="checkbox"/>	2. Proper Cold Holding temperature (41°F/ 45°F) Discarded Foods in cooler	
				<input checked="" type="checkbox"/>	3. Proper Hot Holding temperature (135°F) 52-66 F	
				<input checked="" type="checkbox"/>	4. Proper cooking time and temperature	
				<input checked="" type="checkbox"/>	5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
				<input checked="" type="checkbox"/>	6. Time as a Public Health Control; procedures & records To discuss	
					Approved Source	
	W	<input checked="" type="checkbox"/>			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Pesto ? Where made?	
				<input checked="" type="checkbox"/>	8. Food Received at proper temperature To check transporting	
					Protection from Contamination	
3					9. Food Separated & protected, prevented during food preparation, storage, display, and serving Door left open	
				<input checked="" type="checkbox"/>	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature 160 SR	
				<input checked="" type="checkbox"/>	11. Proper disposition of returned, previously served or reconditioned	
					Employee Health	
				<input checked="" type="checkbox"/>	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				<input checked="" type="checkbox"/>	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted	
					Preventing Contamination by Hands	
				<input checked="" type="checkbox"/>	14. Hands cleaned and properly washed/ Gloves used properly	
				<input checked="" type="checkbox"/>	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Not prepping at insp	
					Highly Susceptible Populations	
				<input checked="" type="checkbox"/>	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking / baking	
					Chemicals	
				<input checked="" type="checkbox"/>	17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
	W	<input checked="" type="checkbox"/>			18. Toxic substances properly identified, stored and used Watch storage	
					Water/ Plumbing	
	W				19. Water from approved source; Plumbing installed; proper backflow device Removed hose To add back siphonage device to hose outside	
				<input checked="" type="checkbox"/>	20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status				Compliance Status		
OUT	IN	NO	NA	COS		R
	<input checked="" type="checkbox"/>				Demonstration of Knowledge/ Personnel	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Must have one on duty at all times of operation	
					22. Food Handler/ no unauthorized persons/ personnel All employees	
					Safe Water, Recordkeeping and Food Package Labeling	
				<input checked="" type="checkbox"/>	23. Hot and Cold Water available; adequate pressure, safe 150	
				<input checked="" type="checkbox"/>	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
					Conformance with Approved Procedures	
	W				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions To discuss what is done on site	
					Consumer Advisory	
				<input checked="" type="checkbox"/>	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients by request / cooking to required	
					Food Temperature Control/ Identification	
	W	<input checked="" type="checkbox"/>			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Watch	
	2				28. Proper Date Marking and disposition Items outside Still not dated	
	2				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need for quats	
					Permit Requirement, Prerequisite for Operation	
				<input checked="" type="checkbox"/>	30. Food Establishment Permit (Current/ insp sign posted) Posting	
					Utensils, Equipment, and Vending	
	2				31. Adequate handwashing facilities: Accessible and properly supplied, used See / avoid using for other chores / plans for dump Sink	
	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Remove any and all	
	2				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Mop sink keep accessible	

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
	1				Prevention of Food Contamination	
					34. No Evidence of Insect contamination, rodent/other animals Plans already / evidence of mice	
	W				35. Personal Cleanliness/eating, drinking or tobacco use Watch storage	
				<input checked="" type="checkbox"/>	36. Wiping Cloths; properly used and stored To store	
	1				37. Environmental contamination See	
				<input checked="" type="checkbox"/>	38. Approved thawing method	
					Proper Use of Utensils	
	1				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See	
				<input checked="" type="checkbox"/>	40. Single-service & single-use articles; properly stored and used	
					Food Identification	
				<input checked="" type="checkbox"/>	41. Original container labeling (Bulk Food)	
					Physical Facilities	
	1				42. Non-Food Contact surfaces clean See	
	W				43. Adequate ventilation and lighting; designated areas used To check hood when installed completely also lighting in kitchen	
				<input checked="" type="checkbox"/>	44. Garbage and Refuse properly disposed; facilities maintained	
	1				45. Physical facilities installed, maintained, and clean See	
				<input checked="" type="checkbox"/>	46. Toilet Facilities; properly constructed, supplied, and clean 120	
				<input checked="" type="checkbox"/>	47. Other Violations	

Retail Food Establishment Inspection Report

Need plans for outside units as
are not secure at night etc

City of Rockwall

How will you verify the
cooler kept temps?

Received by: (Printed / covid) Charlie smith	Print:	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Kelly kirkpatrick.</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

General detailed cleaning in kitchen

Establishment Name: Incognito	Physical Address: I -30	City/State: Rockwall	License/Permit # FS 3921	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Outside freezer	1.9	SmallBlack cooler	49/50	Discarded it all	
Three door cooler outside		Pasta / cooked beans	49/60		
Tuscan sauce	37	Upright freezera	1.5	Found. Door open today on cooler when arriving and temps in danger zone! To be addressed ASAP and May no longer hold any foods outside. Freezer insecure too	
Butter	38	Upright	40		
Onion soup	38	Red sauce	41		
Pepper sauce	38	Fish / shrimp	41/40		
		Sausage butter	41/41		

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. ALL TEMPS TAKEN IN F
20	Need to add a back siphonage device to the outside hose attachment
37/45	Two door freezer located outside shows signs of major condensation - this was not approved to be outside All foods in freezer unit are HTT major condensation / this could also be rain / TO be secured and locked
09	Cooler outside is not approved to be outside - this would not be allowed ever Must be addressed
28	Product is labeled BUT is not dated ASAP Now
?	Jar of pesto??? Are you canning? - May not use made at home - to verify haccp plan if done on site
45/37/09	Spoke to owner and discussed hazards with having extension cords and having units Must move inside asap to allow for proper use of cooler and freezer - need to be secured for now
	Bar: hot water heater 150 watch
	Menu no undercooked items
W	Keep an eye on bar wood and keep sealed
34,	Evidence of mice inside cabinets to address and clean - May be past
31	Hand sink to clean and watch what is stored around
39	Watch clutter and protect silverware
	Kitchen: sanitizer 200 ppm
37	Cans to be off floor as well as bus tubs of suspolies
42/45	Detailed cleaning needed under behind and around
02	Small black cooler to be discarded of all contents as holding 50 F all Tcs foods
42	Need to clean out Sous vide unit
	Allergens - nuts to keep separate
W	Reminder that you may not ROP fish - unclear on site as not sure if made on site or not
28	Need to organize and date mark all Tcs foods held over 24 hrs and discard at 6 days
29	Need test strips and to set up bucket when prepping
W	Store chemicals low throughout - ok
	Dishmachine sanitizing at 160 SR
W	Watch doors and weather stripping - working on this
39	Avoid over crowding kitchen and refrigerators etc
W	Adhere to manufacturer guidelines on packages

Received by: (signature) Charlie smith	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)