

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		
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
28	Product is labeled BUT is not dated
?	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

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