

**\$50.00 fee for
2nd Followup
if needed**

**Retail Food Establishment Inspection Report
City of Rockwall**

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

Date: 09/27/2022	Time in: 4:00	Time out: 5:38	License/Permit # FS ?	Food handlers Need all 3	Food managers 3	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	TOTAL/SCORE
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Establishment Name: Incognito Winery	Contact/Owner Name: Kenny	* Number of Repeat Violations: <u> </u>	8/92/A
Physical Address: 1541 I -30	Pest control : Monthly action pest solutions	✓ Number of Violations COS: <u> </u>	

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Discussed aggressive cool down						12. Management of food employees and conditional employees; knowledge, responsibilities, and reporting					
W	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) Watch only 1 upright cooler borderline						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink					
		✓				Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓						✓			
4. Proper cooking time and temperature Discussed cooling						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)									✓		
		✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
6. Time as a Public Health Control; procedures & records						Chemicals					
Approved Source											
		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
		✓									
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						18. Toxic substances properly identified, stored and used Watch					
		✓				Water/ Plumbing					
8. Food Received at proper temperature To check always											
		✓				19. Water from approved source; Plumbing installed; proper backflow device City approved					
Protection from Contamination											
W	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch in over crowded upright cooler											
		✓				21. Water from approved source; Plumbing installed; proper backflow device City approved					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature Diluted											
		✓				22. Approved Sewage/Wastewater Disposal System, proper disposal					
11. Proper disposition of returned, previously served or reconditioned Discarded											

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
		✓				W	✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3 CFM						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Borderline cooler					
		✓						✓			
22. Food Handler/ no unauthorized persons/ personnel All employees besides the CFM people						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling											
		✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
23. Hot and Cold Water available; adequate pressure, safe Kitchen hot water 112 / see 46						Permit Requirement, Prerequisite for Operation					
				✓		W					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Need permit					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
						W	✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Will work on ROP/ sous vide						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / may only use for					
Consumer Advisory											
		✓				2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label All cooked to required						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
		✓									
27. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label All cooked to required						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					

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
Prevention of Food Contamination						Food Identification					
		✓						✓			
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
		✓				Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Watch											
1						1					
36. Wiping Cloths; properly used and stored Store IN sanitizer						42. Non-Food Contact surfaces clean Clean inside coolers / around Dishmachine					
		✓				W					
37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used Working on new hood					
		✓						✓			
38. Approved thawing method Discussed						44. Garbage and Refuse properly disposed; facilities maintained Watch					
Proper Use of Utensils						1					
1						45. Physical facilities installed, maintained, and clean General detailed cleaning under equipment					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See attached						1					
		✓				46. Toilet Facilities; properly constructed, supplied, and clean Need hot water in restrooms					
40. Single-service & single-use articles; properly stored and used						1					
						47. Other Violations See					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kelly Phillips	Print:	Title: Person In Charge/ Owner Chef CFM
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Upright cooler		Need wic			
Pasta	41				
Steak	41				
Meat balls	40				
Sauce	41				
Upright freezer	10.9				

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
46	No hot water in the restrooms ... hot water runs out in both ... to have addresses ASP Bar: hot water - 150 plus - watch for scalding Reminder that this is only a hand sink May not use for other chores
W	Avoid storage of sodas under sink wirh chrnicals
W	Set up Sani bucket for bar area too
	Plans to use quats product in future
39	To store pour spouts for wine bottles clean
	Kitchen :
	Discussed using chlorox brand for bleach if using —
	Discussed setting up sanitizer buckets
	Plans to add hood commercial per fire dept (This will change kitchen and equipment in the future)
	Surface reading from Dishmachine 160 SR strips
W	Discussed process three foods and limiting them and cooling aggressively in ice baths etc
	135 down to 70 in 2 hrs then 70 down to 41 in 4 more hours total of 6 hrs checking every 30 mins
	Need digital nsf thermo to check temps - currently using dial
W25	cryovacing raw chicken breasts to sous vide cook later ... advised to use commercial grade unit and bags / advised to not
	Cryovac until you have haccp plan as holding for more than 48 hrs / cooking allTo 165 internal temp / will only use for 48 hrs per chef for now
!!	Single upright cooler is too crowded! Putting food at risk! Also same in freezer... NEED WIC!!!
36	Remove cloth towels wrapped around metal shelving in various places
W25	Details : raw chicken is coated with oil an herbs and placed into heat sealed bag and placed into cooler
	When ordered it is removed and cooked in sous bide unit to 165 F /. Will refer to FDA ...
	Discarded bags of chicken that were over 48 hrs old ... discarded confirmed
32	Avoid use of residential food containers/ not cleanable
	Gloves used to touch rte foods
	Discussed thawing fish per packaging
!!	Reminder that all appliances and equipped should be commercial grade nsf approved
	Menu has changed since opening ...

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

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