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

			9:00	Time out: 11:00		FS20		1-2	-20					CPFM 4	И <u>— — — — — — — — — — — — — — — — — — —</u>	Food handlers	Page <u>1</u> of <u>2</u> TOTAL/SCORE			
			f Ins				3-Complaint Contact/Owner Name:			4-Investigation					5-CO/Construction Number of Repeat Violations				SCORE	
Be	lle vsic	Vie	Bis	stro)		Iliana est contro	a Marque			Нос	od		G	reas	Number of Violate trap :/ waste oil	tions COS:	low-up: Yes	10/9	90/A
112					kwall, TX 75087	mpliance IN = in	ch Force					ner 4		L		Teddy	No			**** 4
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O U	mpli I N	ance N O	e Star	tus C O		perature for Fo		ety	R	$ \top $	O U	mpli I N	ance N O	Sta N A	tus C O		Employee	e Health		R
T	_			S	1. Proper cooling time a	egrees Fahrenhe	it)			ł	Т	/			S	12. Management, food oknowledge, responsibili	employees	and conditional	employees;	
3					2. Proper Cold Holding See	temperature(41°	°F/ 45°F)		-	W					13. Proper use of restrict eyes, nose, and mouth	ction and e		charge from	ı
0	•/				3. Proper Hot Holding t	temperature(135	°F)			1	VV					Need employee	health f	orm, will em		
		<u> </u>			4. Proper cooking time	and temperature	;			ŀ		/				14. Hands cleaned and				y
		_	/		5. Proper reheating prod Hours)	cedure for hot ho	olding (1	65°F in 2		-		/				15. No bare hand contact alternate method proper	rly followe	dy to eat foods o	or approved O Y. N.)
	/				6. Time as a Public Hea	alth Control; prod	cedures	& records		ŀ						Gloves & utensils	S	ble Populations		
					Ap	proved Source				Ī		~				16. Pasteurized foods us Pasteurized eggs used v	· ·		fered	
	~				7. Food and ice obtaine good condition, safe, ar destruction Sysco,	nd unadulterated;											Chem	nicals		
	~				8. Food Received at pro Checking		;			Ī		/				17. Food additives; app & Vegetables Water	proved and	properly stored;	Washing Fr	uits
						from Contami				Į		'				18. Toxic substances pr Store low and sep		ntified, stored ar	nd used	
	~				9. Food Separated & pr preparation, storage, dis	splay, and tasting	g										Water/ P	lumbing		
	~				10. Food contact surfact Sanitized at 100			aned and				~			Į.	19. Water from approve backflow device City approved		Plumbing install	led; proper	
	~				11. Proper disposition of reconditioned Disc	of returned, previ	iously se	rved or				/				20. Approved Sewage/V disposal	Wastewate	r Disposal Syste	m, proper	
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								ems (2 Po) vio						rective Action within 1	10 days			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Luis Marquez	Print: Luis Marquez	Title: Person In Charge/ Owner OWNEr
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Vie Bistro	Physical A	ddress: C	ity/State: Rockwal	l Tx	License/Permit # FS2024-20	Page	<u>2</u> of <u>2</u>			
Belle	VIC DISTIO	112 L	TEMPERATURE OBSERVAT		1, 17	1 OLOL+ LO					
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion		Temp			
WIC a	mb	36	Cooling down		F	ry freezer		12.4			
Who	ole Tom/ quice	38/38	Potato's/rice	36/36	Fla	ttop drawer	S				
	Escargot	38	Vega meal/cut melon	36/36	Burge	er patties/ salm	non	39/40			
Lett	uce/slice Tom	38/38	Chorizo/egg	128/41	G	rill drawers					
	Pico/milk	37/38	Cold holding		Pi	co/spinach		38/40			
На	ılf & half/feta	38/38	Butter	40		Raw chix		38			
Е	Burger/beef	37/37	UR Freezer Left HTT	11.1							
Raw	chicken/pasta	37/38	URFreezer Right HTT	-3.3							
		OB	SERVATIONS AND CORRECTIV	E ACTION	NS						
Item Number	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 101 in each room										
	Hand sinks equipped temp greater than 110 throughout the kitchen										
	3 comp sink not set up, 160, using sink and surface cleaner, strips expired										
	Dishwasher confirmed 100ppm										
	Great practice hanging mop heads to drip dry over mop sink										
	Chemicals stored low	and sepa	rate from food								
32cos	Observed broken mes	sh on met	al strainer, discarded in insp	pection							
	Rear service door no gaps observed, air curtain operational										
	Salad cooler, lettuce 38, pico 37, slice cheese 38, below escargot 40										
	Grill cooler slice Tom 40, graded cheese 40, batter 39, egg batter 40, half & half 40										
	Ice machine looks great, air gap confirmed										
47	Observed CO2 tanks not secured to wall										
Wcos	3 3 7 11 71										
	Bar										
	Bottle beer cooler 42, freezer 14.1, glass chiller 38, fridge 36, keg cooler 40										
	Dishwasher confirmed 100ppm										
	Draft lines cleaned 2x monthly by Andrews										
	Using rubber tip acoloh bottles and draft plugs										
W	Hand sink equipped temp greater then 100 Observed shot classes inverted, best to store on cleanable bar mat										
VV	Observed shot glasses inverted, best to store on cleanable bar mat										
	Coffee Bar Observed dishes and coffee cups stored inverted on shelf with cleanable mat underneath										
					nable ma	at underneam					
	Pastry cooler mix fruit tart 39, red velvet 40, carrot cake 40 Bread cooler										
31	Hand sink no hot water										
01	UC refrigerator milk 38, half & half 39										
W	Need small sani tray for wiping steam wand on coffee machine										
2	Observed cheese danish at room temp, to discard within 4 hrs, request manf license and verify by cooking renders non to										
Received (signature)			See abo			Title: Person In Charge/					
Inspected (signature)		ST	Richard			Samples: Y N #	collecte	ed.			

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