

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: 3/3/25	Time in: 9:00	Time out: 11:00	License/Permit # FS2024-20	CPFM 4	Food handlers 7	Page <u>1</u> of <u>2</u>
------------------------	-------------------------	---------------------------	--------------------------------------	------------------	---------------------------	---------------------------

Purpose of Inspection: <input 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 <input type="checkbox"/>	TOTAL/SCORE
---	--------------------

Establishment Name: Belle Vie Bistro	Contact/Owner Name: Iliana Marquez	<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____	10/90/A
Physical Address: 112 E Rusk St, Rockwall, TX 75087	Pest control : Tech Force 2/25	Hood Kramer 4/25	Grease trap / waste oil Refer to Teddy
			Follow-up: Yes <input checked="" 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
3						W					
	✓										
		✓					✓				
			✓				✓				
	✓										
Approved Source						Preventing Contamination by Hands					
	✓						✓				
	✓										
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				
	✓						✓				

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					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓										
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						Physical Facilities					
2						2			✓		
							✓				

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					
	✓						✓				
	✓					Physical Facilities					
W							✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils						Proper Use of Utensils					
W							✓				
	✓					1					

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Belle Vie Bistro	Physical Address: 112 E Rusk St	City/State: Rockwall, Tx	License/Permit # FS2024-20	Page 2 of 2
--	---	------------------------------------	--------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC amb	36	Cooling down		Fry freezer	12.4
Whole Tom/ quice	38/38	Potato's/rice	36/36	Flatop drawers	
Escargot	38	Vega meal/cut melon	36/36	Burger patties/ salmon	39/40
Lettuce/slice Tom	38/38	Chorizo/egg	128/41	Grill drawers	
Pico/milk	37/38	Cold holding		Pico/spinach	38/40
Half & half/feta	38/38	Butter	40	Raw chix	38
Burger/beef	37/37	UR Freezer Left HTT	11.1		
Raw chicken/pasta	37/38	URFreezer Right HTT	-3.3		

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 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 separate from food
32cos	Observed broken mesh on metal strainer, discarded in inspection
	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	Observed date labels missing on graded cheese bag, feta container, chopped lettuce , parm cheese
	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
	Hand sink equipped temp greater then 100
W	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
	Pastry cooler mix fruit tart 39, red velvet 40, carrot cake 40
	Bread cooler
31	Hand sink no hot water
	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 tcs

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ Hill</i>	Print: Richard Hill	Samples: Y N # collected

Form EH-06 (Revised 09-2015)