

Followup Fee of
\$75.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

☒ First aid kit

☒ Allergy policy

☒ Vomit clean up

☐ Employee health

Date: 7/15/26	Time in: 11:39	Time out: 12:29	License/Permit # FS-9318	CPFM 1	Food handlers 3	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Marquis Rockwall Bistro			Contact/Owner Name: Ray Arnold		✗ Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1470 S John King Blvd Rockwall, Tx		Pest control : Envirosmart 7/9/26	Hood JC Pressure 5/2025	Grease trap /: waste oil Refer to Teddy		Follow-up: Yes ☒ No ☐
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 ✗ in appropriate box for R						

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													
Compliance Status						R	Compliance Status						R
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)		O U T	I N	N O	N A	C O S	Employee Health	
	✓				1. Proper cooling time and temperature See			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F) See		Preventing Contamination by Hands						
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours) See			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves & utensils	
	✓				6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
					Approved Source			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods		Chemicals						
	✓				8. Food Received at proper temperature Checking			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
					Protection from Contamination			✓				18. Toxic substances properly identified, stored and used Store lid low and separate	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Demonstration of Knowledge/ Personnel						R	Food Temperature Control/ Identification						R
O U T	I N	N O	N A	C O S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1		O U T	I N	N O	N A	C O S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel 3		2					28. Proper Date Marking and disposition See	
	✓				Safe Water, Recordkeeping and Food Package Labeling			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current	
	✓				23. Hot and Cold Water available; adequate pressure, safe 120, Good pressure		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial			✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
					Conformance with Approved Procedures		Utensils, Equipment, and Vending						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps taken 2x daily			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
					Consumer Advisory			✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients upon request			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Dishwasher confirmed 160	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Prevention of Food Contamination						R	Food Identification						R
O U T	I N	N O	N A	C O S	34. No Evidence of Insect contamination, rodent/other animals		O U T	I N	N O	N A	C O S	41.Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use			✓				Physical Facilities	
	✓				36. Wiping Cloths; properly used and stored Stored in solution			✓				42. Non-Food Contact surfaces clean	
1					37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method Refrigerator			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean See	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	✓				40. Single-service & single-use articles; properly stored and used					✓		47. Other Violations N/a	

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Form EH-06 (Revised 09-2015)

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