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

Date: 1/19/24		1	Time in: 1:10	Time out: <b>2:30</b>	License FS-9								CPFM Food handlers Page 1 of	2_			
					_	3-Complaint 4-Investigation					tion		5-CO/Construction 6-Other TOTAL/SCO	ORE			
		ishm U <b>iS</b>			ne:		Contact/Owne Ray Arnold	r Nam	ie:						Number of Repeat Violations: 2  Number of Violations COS:		
Physical Address: 1470 S John King Blvd Rockwall, Tx Pest control: Will provide						Hood Greas JC Pressure 1/11/23 Will pro						e trap :/ waste oil Follow-up: Yes V	/B				
Ma					points in the OUT box for		n Mar		chec	ckma	rk in	appr	opriat	te bo	plicable COS = corrected on site R = repeat violation W = W <sub>2</sub> ox for IN, NO, NA, COS Mark an in appropriate box for R	itch	
Co	mpli	iance	Sta	tus	Prio	ority Items (3 Po	oints) violatio	ns Ke	quire		<i>med</i> ompli				ive Action not to exceed 3 days		
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)			R		O U T	I N	N O					
•		/			Proper cooling time and temperature						~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	/				2. Proper Cold Holding	g temperature(41°F/	(45°F)		13. Proper use of restriction and exceptes, nose, and mouth						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	/				3. Proper Hot Holding See	temperature(135°F)	)								Preventing Contamination by Hands		
		<b>/</b>			4. Proper cooking time	and temperature					<b>/</b>				14. Hands cleaned and properly washed/ Gloves used properly		
	/				5. Proper reheating pro Hours) <b>See</b>	cedure for hot hold	ing (165°F in 2				/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) Gloves		
	~				6. Time as a Public Hea	alth Control; proceed	dures & records	;							Highly Susceptible Populations		
	Approved Source							~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs					
	~				7. Food and ice obtaine good condition, safe, at destruction US Foo	nd unadulterated; pa									Chemicals		
	/				8. Food Received at pro Checking	oper temperature					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only		
					Protection	n from Contamina	tion				1				18. Toxic substances properly identified, stored and used		
	/				9. Food Separated & pr preparation, storage, di		during food		-						Water/ Plumbing		
3					10. Food contact surfact Sanitized at 200		; Cleaned and		_	W				-	19. Water from approved source; Plumbing installed; proper backflow device City approved		
	/				11. Proper disposition of reconditioned Disc	-	isly served or		_		/				20. Approved Sewage/Wastewater Disposal System, proper disposal		
							on Items (2 I	Points	s) vie	olati	ions I	Requ	uire	Cor	rective Action within 10 days		
O U T	I N	N O	N A	C O S		n of Knowledge/ Po		R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R	
	<b>'</b>				<ol><li>Person in charge pr and perform duties/ Ce</li></ol>			,			~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
					1 ^		, , ,										
	<b>'</b>				1 22. Food Handler/ no u 1		, , ,			2			(	/	28. Proper Date Marking and disposition  No label, more than 6 days old with label		
	<b>'</b>				22. Food Handler/ no u 1		s/ personnel				<b>'</b>		(	<b>✓</b>	No label, more than 6 days old with label 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	<b>✓</b>				22. Food Handler/ no u 1	nauthorized person rdkeeping and For Labeling	s/ personnel  od Package				•			<b>✓</b>	No label, more than 6 days old with label 29. Thermometers provided, accurate, and calibrated; Chemical/		
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				22. Food Handler/ no u 1 Safe Water, Reco 23. Hot and Cold Wate Good pressure 24. Required records a	nauthorized person  rdkeeping and For Labeling  r available; adequat  vailable (shellstock	s/ personnel  od Package  te pressure, safe				✓ ✓			<b>'</b>	No label, more than 6 days old with label 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips current		
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Ray Arnold	Print: Ray Arnold	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:  Marquis Bistro	Physical A		City/State: <b>Rockwa</b> l	I, Tx	License/Permit # Page FS-9318	<u>2</u> of <u>2</u>						
·		TEMPERATURE OBSERVAT		,								
Item/Location	Temp	Item/Location	Temp	Item/Loca		Temp						
Chest freezer htt	3.4	WIC amb	40	Prep cooler top								
Hot holding		Blend cheese	39	W	39							
Hot dog/burger pa	tty 182/165	Butter	38	Sli	39							
3door freezer h	tt 6-13	Grape tomatoes	38	(	39							
2Door Refrigerat	tor 41	Mash potatoes	38	Slice	40							
Blended chees	e 39	Chix soup reheat	189	Below								
Lettuce preppir	ig 48	-		Hot dog		39						
Canalope preppi				Palmetto chz		39						
		SERVATIONS AND CORRECTIVE	E ACTION	NS								
Item AN INSPECTION OF YOU NOTED BELOW: all temp			AS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
Restrooms equipp	ed greater th	an 100										
Hand sinks equipp	ped 101											
3 comp sink not se	et up, 134, qu	at sani 200ppm, strips curre	ent									
37 Time to defrost ch	est freezer, c	condensation buildup aroun	d walls									
43 Burned out bulb in	oven hood											
42/45 Time to clean ove	n, grill and fry	er, inside, outside, below, b	ehind, in	betweer	า							
42 Inside of both Mic	rowaves nee	d to be cleaned										
W Dishwasher drain	Dishwasher drain tube, zip tie hose above drain to create a air gap											
	Dishwasher is inoperable, pending service call											
·	Red sani bucket, 200ppm, filled at 3 comp sink, towel stored in solution											
	•	s or invert when not in use										
	•	ourn all ice, W/R/S entire ho		uding ce	eiling							
		in to prevent from tipping ov	er									
10 Time to clean sod												
	Tea nozzles broken down weekly and cleaned											
· ·	Replace strainers as needed when wire mesh is compromised/broken / observed 2, discarded in trash											
	Time to sand or replace green/yellow cutting boards. COS, discarded and opened 2 new boards											
	Gloves and red digital thermo onsite											
, ,	WIC, observed blended cheese open, no date label WIC, observed left over beans date label 1/16/24, discarded more than 6 days old											
·	Prep cooler cutting board, time to sand, flip or replace											
52 Frep cooler cutting board, time to Sand, hip of replace												
D : 11					mu p v co							
Received by: (signature)  See ab  Inspected by: (signature)	ove	See abo	ove		Title: Person In Charge/ Owner							
Inspected by:	<u> </u>	Print:										
Form EH-06 (Revised 09-2015)	J ST	Richard			Samples: Y N # collected	ed						