

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: 7/12/24	Time in: 2:30	Time out: 3:12	License/Permit # FS-9318	CPFM 1	Food handlers 1	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Marquis Bistro	Contact/Owner Name: Ray Arnold	Number of Repeat Violations: X _____	0/100/A
		Number of Violations COS: _____	

Physical Address: 1470 S John King Blvd Rockwall, Tx	Pest control : EnviroSMART 7/18/24	Hood JC Pressure 1/11/23	Grease trap / waste oil Will provide	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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						R	Compliance Status						R	
O	I	N	N	C			O	I	N	N	C			
U	T		A	O	S	U	T		A	O	S			
Time and Temperature for Food Safety (F = degrees Fahrenheit)							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	
	✓											6. Time as a Public Health Control; procedures & records	Highly Susceptible Populations	
Approved Source							✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs	
	✓											8. Food Received at proper temperature Checking	Chemicals	
Protection from Contamination							✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	18. Toxic substances properly identified, stored and used
	✓						✓					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	Water/ Plumbing	
	✓						✓					11. Proper disposition of returned, previously served or reconditioned Discard	19. Water from approved source; Plumbing installed; proper backflow device City approved	20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

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

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						R	Compliance Status						R	
O	I	N	N	C			O	I	N	N	C			
U	T		A	O	S	U	T		A	O	S			
Prevention of Food Contamination							Food Identification							
	✓						✓					34. No Evidence of Insect contamination, rodent/other animals	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	
	✓						✓					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							✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	45. Physical facilities installed, maintained, and clean	
	✓						✓					40. Single-service & single-use articles; properly stored and used	46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	✓												47. Other Violations N/a	

