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

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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: uis Bistro	Physical A		ity/State: Rockwal	l. Tx	License/Permit # FS-9318	Page 2	2 of <u>2</u>
marq		1170	TEMPERATURE OBSERVATI		i, i X			
Item/Loc		Temp	Item/Location	Temp	Item/Loca			Temp
Chest	freezer htt	16	WIC amb	39	Pre	ep cooler top	O	
Ste	am well water	164	Tomato	39	(Chix salad		41
			Cheddar cheese	39	Sli	ce tomatoes	3	40
3dc	oor freezer htt	6-10	Cooked burger patties	39		Cheese		40
2Do	or Refrigerator	40	Sausage patties	40				
Ble	ended cheese	39	Hot dogs	39		Below		
Wh	nt refrigerator	48	Proof cabinet			Hot dog		39
L	iquid eggs	40	Chicken	136		Ham		39
	T = -	OF	SERVATIONS AND CORRECTIV	E ACTION	IS			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	CTED TO T	HE CONDITIONS OBSERV	'ED ANI)
	Restrooms equipped of		an 100					
	Hand sinks equipped							
	•		ani 200ppm, strips current					
	Plates covers, using to	•						
	Dish machine inoperal							
	Red sani buckets 200	•	· · · · · · · · · · · · · · · · · · ·					
	Ice machine looks gre		·					
	Cleaning soda and tea Using gloves and red		daily					
	Thank you for replacing		p cutting board					
		<u> </u>	been replaced with white be	oards				•
Received			Print:			Title: Person In Charge/ O	Owner	
(signature)	See abov	<u>e</u>	See abo	ove				
Inspected (signature)		ST.	Richard Richard	Hill		Samples: Y N #6	collected	
Form EH O	6 (Revised 09-2015)					*		