Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Display Disp	Date: 07/15/2022	Time in: Time out 4:26							Food Managers Food Handlers Page 1 0	of _2
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S. Proper rebeding procedure for hos bodding (169T in 2 Hours) 1505 and Over Confirmed with chocken S. Proper sebeding procedure & county	3	3. Proper Hot Holding temperature Chicken 108 / reheated to over 200	(135°F)							
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C. Tites as a Pallie Health Counsel, procedures & records Hap pour		5. Proper reheating procedure for h Hours) 165 F and over confi	ot holding (165°F in 2 rmed with chicken						alternate method properly followed (APPROVED Y N)	1
Approved Source Approved Source Approved Source 7. Food and ice obtained from approved source; Food in good condition, sels, and unadhimeted; primate described in good conditions. Approved by the good of the		6. Time as a Public Health Control	; procedures & records							
Section Checking Chemicals Checking Chemicals Chemical			ırce				/		16. Pasteurized foods used; prohibited food not offered	
Chemical		7. Food and ice obtained from appr	roved source; Food in				Ľ			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Ray Arnold	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: uis Bistro	Physical A		ity/State:		2 of 2				
iviaiq	uis bistio	1470	TEMPERATURE OBSERVAT		11 3310					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp 1				
Hot holding cabinet		144/150	ColdTop below temps	39	Wic					
Chicken		108	Egg salad	40	Mac n cheese	37				
Ham 174			Steam table ambient		Ribs	38				
Baked fish		154	179/181/183		Chicken soup noodle	34				
С	cooked corn	208	Three door freezer	8	Cantaloupe	36				
	Greens	201	2 door		Cheese	37				
С	old top unit		Salad	40	Freezer	-8				
Cut g	reens / cut tomatoes	40/41	Cheese cake	40						
Item	AN INSPECTION OF VOLD ES		SERVATIONS AND CORRECTIVE ATTENTS		NS ECTED TO THE CONDITIONS OBSERVED A	ND				
Number	NOTED BELOW: temps in F		ENT HAS BEEN MADE. FOUR AFTENTS	ON IS DIKE	ECTED TO THE CONDITIONS OBSERVED A	ND.				
	Hot water at hand sink									
	·		out of date and kept those in	n date						
	Sanitizer in bucket 300									
00			ing aggressively if needed	11	1.405.57	100/000				
03			-	ed into th	e oven to reach 165 F / confirmed	183/202				
147	Dishmachine sanitizin									
W	Watching cutting boar		pare on site							
	Minor cleaning inside	WIC								
	Good date marking	-1								
	Freezer - time to defro		none for eterose of enices o	to foil o	agent he weeked					
W	Invert bowls where po		pans for storage of spices e	1C - 1011 C	cannot be washed					
42/45	•		nd around							
42/43	Using washable wicke									
	Gloves are used to tou									
	Ingredients by request									
	migrodionio sy roquest	· arra arra	.gene notes							
Received (signature)	lby:		Print:		Title: Person In Charge/ Owner	•				
, gu)	See abov	/e								
Inspected (signature)		itrick	Print:							
	Reday Rui Apo				Samples: Y N # collect	ed				