

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

Date: <b>01/26/2021</b>	Time in: <b>11:07</b>	Time out: <b>12:28</b>	License/Permit # <b>FS 9318</b>	Est. Type <b>Hsp</b>	Risk Category <b>HSP</b>	Page <u>1</u> of <u>2</u>
----------------------------	--------------------------	---------------------------	------------------------------------	-------------------------	-----------------------------	---------------------------

Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: <b>Marquis Rockwall Bistro</b>	Contact/Owner Name: <b>CWS</b>	* Number of Repeat Violations: _____	<b>13/87/B</b>
Physical Address: <b>John king</b>	Pest control : <b>Enviro smart weekly</b>	✓ Number of Violations COS: _____	
Hood <b>10/2020</b>	Grease trap : <b>To revise info</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

**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 ✓ 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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
1. Proper cooling time and temperature <b>Soup from Saturday 37 F</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					★
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Screening at home and posting</b>					
		✓				<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F) No hot holding at lunch						✓					
	✓					14. Hands cleaned and properly washed/ Gloves used properly <b>Discussed using all the time</b>					
4. Proper cooking time and temperature Confirmed chicken breast at 165 or higher						W	✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Advised to use with all due to hsp group</b>					
6. Time as a Public Health Control; procedures & records Not allowed for hsp group / service only						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Watch for dented cans / one peach borderline						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Shelled eggs used - thoroughly cook</b>					
3						<b>Chemicals</b>					
8. Food Received at proper temperature <b>To always check</b>						✓					
<b>Protection from Contamination</b>						17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>					
	✓					3					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch						18. Toxic substances properly identified, stored and used <b>Label all spray bottles</b>					
<b>Water/ Plumbing</b>						19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
3						✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <small>Corrected on site / see attach</small>						20. Approved Sewage/Wastewater Disposal System, proper disposal					
		✓				✓					
11. Proper disposition of returned, previously served or reconditioned <b>No returns</b>											

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>2</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <small>Discussed cooling hot foods aggressively</small>					
	✓					W	✓				
22. Food Handler/ no unauthorized persons/ personnel All employees						28. Proper Date Marking and disposition <b>Reminder also for items in 2 door not used within 24 hrs</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						W	✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital / test strips / need thermo labels for Dishmachine</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>Good</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Packaging fore service</b>						30. Food Establishment Permit (Current/ insp sign posted ) <b>Post</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
			✓			✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Consumer Advisory</b>						✓					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Replace or sand cutting boards where needed / new on site</b>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label all cooked to required temps						✓					
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					W	✓			✓	
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food) <b>Labeled avoid reuse of boxes for non original see 40</b>					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use <b>Watch</b>						1					
36. Wiping Cloths; properly used and stored <b>Return to sanitizer bucket</b>						42. Non-Food Contact surfaces clean <b>See</b>					
1						✓					
37. Environmental contamination <b>Watch frost build up</b>						43. Adequate ventilation and lighting; designated areas used					
W	✓					✓					
38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained					
		✓				1					
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean <b>See</b>					
W						✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <b>Watch bowls etc</b>						46. Toilet Facilities; properly constructed, supplied, and clean					
1						✓					
40. Single-service & single-use articles; properly stored and used <b>See</b>						47. Other Violations					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Shane Hobbs</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Marquis</b>	Physical Address: <b>John king</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 9318</b>	Page 2 of 2
---------------------------------------	---------------------------------------	--------------------------------	------------------------------------	-------------

### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door upright		Not using steam table		Deep freezer	-15
Ham	40	Not using drawers			
Cantaloupe	40	Upright freezer			
Cold top unit		Wic			
Chickensalad	41	Tomatoes	37		
Tomatoes	4	Grape tomatoes	34		
Below Tuna	38	Soup	37		
Ham	40	Butter	34		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water 124 F
10	Sanitizer not dispensing 0 ppm in bucket - will hand mix until it can be repaired - tested at 200Ppm after hand mixing
36	Advised to store wiping cloths in sanitizer - only paper towels for hands after washing
	Confirmed air gap at Ice machine and advised to check ceiling in ice machine and clean regularly
10	GeneralCleaning needed under soda nozzles at soda station
42/45	Clean inside drawers where needed / also under behind and around equipment
W	Gloves are used to touch rte foods - best to use them for all foods due to hsp group - reminder if sanitizing to wash hands prior
	Using digital thermos
	Using steam table for dinner not for lunch
	Typically only cooking for meals ordered - all mealsAre placed into styro clam shells and delivered to elKA
	Dining room is closed at this time due. COVID
W	Discussed date marking if not using within 24 hrs of opening or preparing etc such as tuna salad etc
40	Best to invert clamshells and bowls etc where possible
W	Need to organize freezer / always include freezing date on anything rte and precooked etc / pick up where left off on 6 days when time thawed
W	Keep labels if removing from boxes to allow for allergen disclosure etc
40	Avoid reusing peeled hard boiled egg container / single use
18	Avoid storing chemicals in spray bottles unlabeled
42/45	Minor cleaning needed in wic spills etc floor
W	Soup made on Saturday in deep container with lid at 37 F discussed cooling all hot foods down for reuse aggressively always using some method that will enable the rapid cool down- ex ice baths , shallow pans without lida
	On top shelf across from fans (until cooled then cover and date)
	Avoid ever placing into wic hot with a lid in a deep container
40	Invert foil crinkle pans in dry storage / also invert bowls where possible
	Dishmachine 160 surface confirmation
40	Avoid reuse of cardboard boxes in wic for nonoriginal product
	Using sanitizer wiping cloth to sanitize surfaces and thermo etc
18	To store gloves above any chemicals on back shelving unit
	Watch deep freezer organization etc and defrost when needed

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)