

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: 01/28/2022	Time in: 1:50	Time out: 2:40	License/Permit # FS 9318	Food handlers 1 on duty	Food managers 1 on site	Page <u>1</u> of <u>2</u>
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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
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Establishment Name: Marquis Rockwall Bistro	Contact/Owner Name: Josh	* Number of Repeat Violations: _____	8/92/A
Physical Address: John king blvd		✓ Number of Violations COS: _____	
Pest control : To provide		Hood Need to update	Grease trap : To provide
Follow-up: Yes <input type="checkbox"/>		No <input checked="" 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature Temps good on cart / trying to batch cook						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 Moved to hand sink					
		✓				Preventing Contamination by Hands					
		✓					✓				
3. Proper Hot Holding temperature(135°F) None from check						14. Hands cleaned and properly washed/ Gloves used properly					
		✓					✓				
4. Proper cooking time and temperature Non to check						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				Highly Susceptible Populations					
			✓				✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Baking only					
				✓		Chemicals					
6. Time as a Public Health Control; procedures & records Hsp group						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓						✓				
Approved Source						18. Toxic substances properly identified, stored and used Watch storage					
	✓					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device City approved					
8. Food Received at proper temperature							✓				
Protection from Contamination						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓						✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Frozen raw / thawed in cooler on bottom shelf							✓				
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <u>160</u> SR machine							✓				
				✓			✓				
11. Proper disposition of returned, previously served or reconditioned							✓				

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
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 Using cart					
	✓					W			✓		
22. Food Handler/ no unauthorized persons/ personnel 1						28. Proper Date Marking and disposition Using using 3/5 days					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital / Dishmachine labels too					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See attached							✓				
			✓			30. Food Establishment Permit (Current/ insp sign posted) Posted					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
			✓			31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions No specialized						2					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Sand cutting board and discard strainer					
	✓						✓				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Resident notification. / training to separate etc / all cooked to required						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed machine 180 F					

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
Prevention of Food Contamination						Food Identification					
1							✓				
34. No Evidence of Insect contamination, rodent/other animals See attached						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Stored low in cooler							1				
	✓					42. Non-Food Contact surfaces clean See					
36. Wiping Cloths; properly used and stored See inside							✓				
1						43. Adequate ventilation and lighting; designated areas used Watch and confirmed led					
37. Environmental contamination See							✓				
38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained Compactor now					
Proper Use of Utensils						1					
	1					45. Physical facilities installed, maintained, and clean See					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Mop storage								✓			
1						46. Toilet Facilities; properly constructed, supplied, and clean					
40. Single-service & single-use articles; properly stored and used Paper towels								✓			
						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ray Arnold	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: Marquis	Physical Address: John king	City/State: Rockwall	License/Permit # FS 9318	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Deep freeZer	3.2	Temps inside cold top	39		
Upright freezer	8	Hot dogs	39		
Upright cooler	39	Drawer unit	Na		
Cut greens	40	Wic			
Cut lettuce	39	Ribs on cart	39		
Cold top unit		Spaghetti sauce	39		
Chicken breast / chicken salad	39/39	Ribs / turkey	39/39		
Lettuce	41	Tomato at back	39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
34 /39	Best to always hand mops to dry to avoid attracting fruit flies
37	Time to defrost deep freezer
40	Watch what you store next to paper towels and clear out items in front of electrical panels
	Hot water 124 F and up
	Sanitizer in bucket 200 ppm
42/45	Minor detailed cleaning of shelving , floors under equipment.
	Dishmachine- keep an eye on soda nozzles
	Discussed organization of freezer
W	After lunch clean up - placed turkey in baggie into cold top inside / watch lettuce over flowing out of containers
W	And also store hot dogs on bottom/ below milk etc as bag has juice in it - precooked but could still be an issue
	Reminder to date mark when opening hot dogs and lunch meats
32	Time to sand cutting board at cold top
42/45	General cleaning in wic
42/45	Detailed cleaning of grill and area around needed
	To confirm all bulbs in dry storage at plastic coated or LED
Plans	Replace metal strainer baskets where needed
	Using digital thermos
	Watch items stored on shelving over prep table
	Reminder to use all chemicals per label
	Serving condiments with meals / meals are plated and served in the dining room

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

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