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

	ate:			_		Time out:		License/Pe							Est. Type	Risk Category	n. 1 .	2
		20/				1:01		FS 90		_					Senio	<del></del> _	Page 1 of	
		se of l				2-Follow		3-Complai ct/Owner N		4-I	Invest	igat	tion	L	5-CO/Construction  * Number of Repeat Vio		TOTAL/SCO	RE
_					all Bistro	Ι,	CWS		1						✓ Number of Violations		4/96/	Δ
	ıysic hn kiı	al Ado ng	dre	ss:		To	Pest control o provide		(	Hoo 02/20			Great To pr		trap : de	Follow-up: Yes No	4/00//	```
М					tatus: Out = not in compoints in the OUT box for ea	pliance IN =	in complianc	e NO	not o						licable COS = corrected or NA, COS M	n site <b>R</b> = repeat vice ark an in appropri	olation W-Wate	ch
IVI	aik u	ис арр	юр	iac						e Im	media	ite C	Corre	ectiv	ve Action not to exceed 3 de		iate box for K	
О	Î		N	С	Time and Temp	erature for	Food Safet	v	R	О		N :	N (	С	_			R
T		0	A	O S	(F = deg)	rees Fahrenl	heit)	J		U T	N	0 .	A (			ployee Health	1	
	/				1. Proper cooling time and Food great ten	d temperatur	re				<b>/</b>				12. Manag <del>ement, food</del> emple knowledge, responsibilities,	•	employees;	
					2. Proper Cold Holding te	emperature(4	41°F/ 45°F)			H					13. Proper use of restriction	and exclusion; No dis	scharge from	+-
	•				See										eyes, nose, and mouth Policy and poster			
	<b>/</b>				3. Proper Hot Holding ter Soup on stove 138 / steam										9	ontamination by Har		
		<b>/</b>			4. Proper cooking time an	nd temperatu	ire				/				14. Hands cleaned and prop	erly washed/ Gloves u	used properly	
					5. Proper reheating proced Hours)	dure for hot	holding (16	5°F in 2			_				15. No bare hand contact wit alternate method properly fo			
					,	h Control: pi	rocedures &	z records							Gloves after hand wa	ashing		
		·			6. Time as a Public Health Prep only /not -allowed for	hsp group a	as control	e records							Highly Sus  16. Pasteurized foods used; I	ceptible Populations		
					Appr	roved Sourc	ce				<b>/</b>				Pasteurized eggs used when Carton liquid		rered	
					7. Food and ice obtained a good condition, safe, and			Food in							Carton liquiu			
	~				destruction Us foods	unaduiterate	ea; parasite								(	Chemicals		
					8. Food Received at prope		ıre						T		17. Food additives; approved	l and properly stored;	Washing Fruits	
	•				Checking						<b>/</b>				& Vegetables Water only			
					Protection f	rom Contan	mination				<b>/</b>				18. Toxic substances properl Watch	y identified, stored an	nd used	
	/				9. Food Separated & prote preparation, storage, display			food							Wat	er/ Plumbing		
	<b>'</b>				10. Food contact surfaces Sanitized at <u>200</u> pp	and Returna pm/temperate	ables ; Clear	ned and			/				19. Water from approved sor backflow device	arce; Plumbing install	led; proper	
					11. Proper disposition of	returned, pre									City approved 20. Approved Sewage/Waste	ewater Disposal Syste	em, proper	+
		<b>/</b>			reconditioned Disca	rded									disposal			
										Щ.								
0	I	N	N I	C			dation Ite	ms (2 Poi							ective Action within 10 day	ys		R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Marquis</b>	Physical A  John l		City/State: <b>Rockwa</b> l	License/Permit # FS 9318	Page <u>2</u> of <u>2</u>						
·		TEMPERATURE OBSERVAT									
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp						
Cold top unit		Upright freezer	-5	Deep freezer	·   -1						
Tomatoes	40	Wic									
Lettuce	41	Pot soup 07/19	36								
Tuna	40	Chicken on cart	36								
Below	36/37	Ham on cart	35								
2 door upright	38	Melon	36								
Whipped cream	38	Lettuce	36								
	OB	SERVATIONS AND CORRECTI	VE ACTION	NS							
AN INSPECTION OF YOUR INSPECTION	ESTABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO THE CONDITIONS OBSER'	VED AND						
Restroom equipped	hot water a	at 128 - watch									
		h using nailBrush if so will r	need to st	ore in sanitizer or be dispo	sable						
Gloves used to touch											
Sink sanitizer - 150-4	400 label	indicates									
· · · · · · · · · · · · · · · · · · ·	WillFollowup on Dishmachine high temps  Air gap at Ice machine confirmed above drain										
45 Minor cleaning unde											
	i equipine	nit along wall etc									
	Bev nozzles  Making calada and coming right away, glaves used										
	Making salads and serving right away - gloves used  Watch what is stored Over prep table										
		rger/ cooking to required									
<u> </u>		and this one is burned by fla	mo whor	turning							
<u> </u>											
	Watch storage of hot hogs prior to cooking always beat to store below in coolers  Avoid reuse of white shipping containers sour cream etc uses for non original product										
				ion onginal product							
	Discussed date marking ham with exp date 6 days out - expires  Discussed date marking for thawed items as well										
			ont.								
45 Minor cleaning unde	Minor cleaning under behind and around cooking equipment										
		In.									
Received by: Signature) Sociation	VO	Print:		Title: Person In Charge/	Owner						
See abo  Inspected by: signature)  Kelly kirkp	٧Ċ										
nspected by:		Print:									
T K PALAI KARKTO	atrick	/KS									