\$50.00 reinspection fee 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

	: 11/	つつ	つつ	Time in: 9:00	Time out: 10:26		License/Pe		1	no	11/	n	^	sted) Food handlers Food Managers Page 1 of 2	2_
				tion: 1-Routine	2-Follow U		-Complai			Inves		_		5-CO/Construction 6-Other TOTAL/SCOF	DF
Estal	lishn	nent	Nam	ne:	2-Follow C	Contact	t/Owner N		1 4-1	IIIVE	uga	111011		* Number of Repeat Violations:	XE.
	quis ical A			vall Bistro	Pe	Ray/ J			Нос	nd.		G	reas	V Number of Violations COS: 10/90/2	Ά
John		raure	200.		Env	virosmart C	01/05/2023	3		1/11/2	2023	Nee			
Mark	Con the ap	nplia pprop	nce S riate	Status: Out = not in components in the OUT box for	mpmanec	compliance	110) = not o / in ap						policable $COS = corrected on site$ $R = repeat violation W-Watch O, NA, COS Mark an V in appropriate box for R$:h
	1.	G4	4	Prio	rity Items (3	Points) ı	violations	Requir	_					tive Action not to exceed 3 days	
O I U N	olianc N O	N	C O		perature for F		7	R	O	ompli I N	Ance N O	N	C O	Employee Health	R
T			s		egrees Fahrenhe and temperature				T	-,			s	12. Management, food employees and conditional employees;	
	~			1. Proper cooling time a Precooked item	ns in wic at	t hood t	temps			~				knowledge, responsibilities, and reporting	
				2. Proper Cold Holding Confirmed	temperature(41	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	١,			3. Proper Hot Holding t	emperature(135	(°F)								Sign posted at hand sink	
	~			Proper cooking time						اء ا				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
	~			Proper cooking time Proper reheating proc			OE in 2			~				15. No bare hand contact with ready to eat foods or approved	
	/	'		Hours)	cedure for not no	olding (103	7 1 111 2				~			alternate method properly followed (APPROVED Y N) Not prepping at insp	
		/		6. Time as a Public Hea High risk group not allow	alth Control; proved	cedures &	records							Highly Susceptible Populations	
		<u> </u>												16. Pasteurized foods used; prohibited food not offered	
					proved Source		1.		Ш	•				Pasteurized eggs used when required	
w				7. Food and ice obtained good condition, safe, and	nd unadulterated	l; parasite								Chemicals	
				destruction One car			arated								
V				8. Food Received at pro To check	per temperature	2				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				Protection	from Contami	ination				/				Water 18. Toxic substances properly identified, stored and used	
1				9. Food Separated & pr	otected, prevent	ed during f	food							Watch use and storage	
N				preparation, storage, dis										Water/ Plumbing	
3				10. Food contact surfact Sanitized at 200	es and Returnab ppm/temperatur	oles ; Cleano re Frver bas	ed and skets etc			/			•	19. Water from approved source; Plumbing installed; proper backflow device	
		,		11. Proper disposition of									Ī	City approved 20. Approved Sewage/Wastewater Disposal System, proper	\vdash
	V			reconditioned						•				disposal	
				Pri	ority Founda	ation Iter	me (2 Doi	nte)	olati	ions .	Real	uire	Car	rrective Action within 10 days	
OI		N	C					R R	О	I	N	N	С		R
U N		N A	C O S		of Knowledge	/ Personne	el	_				N A		Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Ray Arnold	Print: Not present at insp but arrived later	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: uis Rockwall Bistro	Physical A John I		City/State: Rockwa	II	Page <u>2</u> of <u>2</u>				
iviaiqi	uis Hockwall Distro	JOHH	TEMPERATURE OBSERVA							
Item/Loc	ation	Temp F	<u>Item/Location</u>	Temp F	Item/Locat	ion	Temp F			
2 door		40	Deep freezer	11						
Sal	ads / cheese	41/41	Black cooler	Na						
Thre	ee door cooler	10.9	Cold top unit inside	Э						
	Htt		Egg whites	41						
	Wic		Hard boiled egg	41						
Ric	ce / tomatoes	37/37	Top portion							
	Chili	36	Meat in broth / tuna	a 41/41						
Chic	ken soup / pie	37 /37	Tomatoes / egg salad in bov	/I 40/41						
			SERVATIONS AND CORRECTI	VE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO TH	HE CONDITIONS OBS	ERVED AND			
!!	1	f inenactic	n Steam table not covered	_ will nee	ad to thoro	ughly clean hefor	e starting today			
!!	_	-	n center island of kitchen a		24 10 111010	aginy clean belon	c starting today			
••	Hot water 112 and up	i items of	T Center Island of Kitchen a	iu						
40	•	nkle nan	s are not to be re used							
W	Sanitizer at three comp sink -200 ppm tested Will need to verify that dishwasher is sanitizing									
	,									
	Reminder to date mark if not using within 24 hrs Garlic in pen box watch									
10/42/45	•		faces and fryer baskets etc							
W			r like coolers not require							
37	Avoid floor storage of c	ardboard	etc - oil containers in boxes	are soake	d with liqu	uid on floor from	hood cleaning			
!!	Fryer oil not covered v	vhen clea	ning hood need to dum	and sta	rt over					
!!	Observed them using	furniture	oil on hood over food cook	ng equip	ment r	noted				
34	To hang brooms to pre	event attr	acting pest -							
!!	Watch storing precook	ed and r	aw meats on same tray in v	vic (prec	ooked we	ere stored on/ o	ver raw)			
42	Wic - scrub flooring an	d shelve	s where needed							
40	Avoid reusing tuna co	ntainer fo	or rice							
40	(Avoid reusing thin pla	stic cont	ainers) to use nsf							
W	Watch storage of boxe	s of proc	luce over prepped							
	Watch dates reminder 6 days only from date made or opened or cooked - some items to discard with 01/04/23 date									
W	Observed one dented	can on o	dry storage rack							
W	Best to tie up or place	all open	ed bags of chips or other d	y goods i	n plastic					
42	Need to clean thermos - exteriors									
29	Test strips for sanitizer are expired									
W	Keep an eye on use of residential appliances									
39	Keep rubber spatulas trimmed etc									
W	the state of the s									
45	Need to deep clean ur	nder equi			1	m:a				
Received (signature)		e	Print:			Title: Person In Char	ge/ Owner			
Inspected (signature)		itrick	Print:							
	6 (Revised 09-2015)		150			Samples: Y N	# collected			