

\$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

Date: 01/11/2023	Time in: 9:00	Time out: 10:26	License/Permit # FS 9318 (new posted)	Food handlers 3 plus	Food Managers 1 posted	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: Ray/ Josh	* Number of Repeat Violations: <u> </u>	10/90/A
Physical Address: John king		✓ Number of Violations COS: <u> </u>	
Pest control : EnviroSMART 01/05/2023	Hood Mc 01/11/2023	Grease trap: waste oil : Need info	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Precooked items in wic at hood temps						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) Confirmed						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Sign posted at hand sink					
		✓				Preventing Contamination by Hands					
		✓				✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓						✓			
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Not prepping at insp					
		✓				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					
6. Time as a Public Health Control; procedures & records High risk group not allowed						Chemicals					
	W	✓				✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction One can observed ... separated						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
		✓				✓					
8. Food Received at proper temperature To check						18. Toxic substances properly identified, stored and used Watch use and storage					
Protection from Contamination						✓					
W	✓					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Items in wic watch!						✓					
3						19. Water from approved source; Plumbing installed; proper backflow device City approved					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Fryer baskets etc						✓					
		✓				20. Approved Sewage/Wastewater Disposal System, proper disposal					
		✓				✓					

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					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel 4 plus						28. Proper Date Marking and disposition Good to toss from yesterday					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips See attached					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe Confirmed						✓					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
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 Equipped					
Consumer Advisory						W	✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch and keep spatulas trikes					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergy notification from residents								✓			
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Observed sink sanitizer only					

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

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: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Marquis Rockwall Bistro	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
2 door	40	Deep freezer	11		
Salads / cheese	41/41	Black cooler	Na		
Three door cooler	10.9	Cold top unit inside			
Htt		Egg whites	41		
Wic		Hard boiled egg	41		
Rice / tomatoes	37/37	Top portion			
Chili	36	Meat in broth / tuna	41/41		
Chicken soup / pie	37 /37	Tomatoes / egg salad in bowl	40/41		

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
!!	Cleaning hoods at time of inspection Steam table not covered — will need to thoroughly clean before starting today
!!	Will also need to clean items on center island of kitchen and
	Hot water 112 and up
40	Reminder that foils crinkle pans are not to be re used
	Sanitizer at three comp sink -200 ppm tested
W	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	General Cleaning needed of surfaces and fryer baskets etc
W	Always best to organize freezer like coolers ... not required
37	Avoid floor storage of cardboard etc - oil containers in boxes are soaked with liquid on floor from hood cleaning
!!	Fryer oil not covered when cleaning hood ... need to dump and start over
!!	Observed them using furniture oil on hood over food cooking equipment ... noted
34	To hang brooms to prevent attracting pest -
!!	Watch storing precooked and raw meats on same tray in wic (precooked were stored on/ over raw)
42	Wic - scrub flooring and shelves where needed
40	Avoid reusing tuna container for rice
40	(Avoid reusing thin plastic containers) to use nsf
W	Watch storage of boxes of produce 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 dry storage rack
W	Best to tie up or place all opened bags of chips or other dry goods in 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	Watch when stocking cold top unit that items are not stacked over load line on top and also inside
45	Need to deep clean under equipment under hoods

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

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