

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: 07/22/2020	Time in: 10:50	Time out: 11:50	License/Permit # FS 9318	Est. Type Senior	Risk Category Hsp	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: CWS Apts	* Number of Repeat Violations: _____	8/92/A
		✓ Number of Violations COS: _____	

Physical Address: I-30	Pest control : To provide	Hood Due April	Grease trap : To provide	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 Using ice baths						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					
		✓				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) Gloves					
		✓				✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Highly Susceptible Populations					
		✓				✓					
6. Time as a Public Health Control; procedures & records Hsp group						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Scrambling					
Approved Source						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Us foods						18. Toxic substances properly identified, stored and used Watch					
	✓					Water/ Plumbing					
8. Food Received at proper temperature To always check						19. Water from approved source; Plumbing installed; proper backflow device See air gap					
Protection from Contamination						3					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						✓					
W											
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature Bev nozzles											
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded											

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					
W						✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Local ordinance requires one on duty at all times						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Using ice bath / sheet pans and wic					
	✓					W	✓				
22. Food Handler/ no unauthorized persons/ personnel 2 on site						28. Proper Date Marking and disposition Watch month					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital and test strips					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 120						30. Food Establishment Permit (Current/ insp sign posted) Posted					
			✓			Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used					
Conformance with Approved Procedures						2				✓	
	✓		✓			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
Consumer Advisory						✓					
	✓										
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients by request / cooking to well done											

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

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Charlene Eggers	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 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 cooler	38	Steam table not on at insp		Deep freezer	9
Cheese	40	Three door upright	-5		
NonTCS dressings in unit as well		Wic	34/37		
3 door freezer		Chicken	36		
		Spaghetti sauce	38		
Cold top unit		Chicken noodle	37		
Tuna /eggs	38/38	Dressing	37		
Hot hot dogs	38	Tomato	38		

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:
	No self service at this time
	Hot water 110 F
	Sink sanitizer -200 ppm
	Under counter dishwasher - observed wash and rinse cycle and reaches 190 F - good
45	Cleans drains where needed
40	Avoid reuse of foil crinkle pans as they cannot be properly cleaned and sanitized - discussed when to discard
19	Need to reestablish the air gap at the ice machine drain
	Odor when running Dishmachine at drain
W	Best to invert bowls and plates on shelving - allWillBe washed prior anas currently using styrofoam
32	Replace small cutting boards where needed and flip main cutting board
10	Need to clean black mold from under dispenser nozzles - this unit is not used for customers
	Best to not store Tcs food on top of lids in top section. This could bring the temps up
W	Milk dates 07/11 /20- discarded
W	Reminder to date mark Tcs food when opening with 6 days out / or manufacturer date which ever is less
W	Any breading used for fish or chicken etc is to be discarded at 4 hrs or less and never held over at room temp
	Advised to remove shipping plastic liner on Dishmachine
	All meals are delivered to rooms - no dining!
W	Reminder to watch date marking - use correct month using within 6 days out
42	Minor cleaning inside unit
45	Clean air vents where needed
	Will check Dishmachine with label
42/45	Clean under and behind cooking equipment
	No dining / area is closed / employees work in pairs/ employees not wearing masks in kitchen but when delivering meals to Apts/

Received by: (signature) See attached	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)