Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

9/17/25 Time in: 10:00			11:30				-20					C PFM 4	8		Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner N				-		4-In	vesti	gati	on	5-CO/Cons		6-Other	TOTAL/S	CORE					
	tabli elle							:/Owner N Marque		:					Number of Number of	of Repeat Viol of Violations (cos:	16/0	4 /D
Ph 112	ysica ! E R	al A usk	ddre St, I	ess: Rocl	kwall, TX 75087	Tech	st control h Force m	onthly			lood ame	l er 9/2			e trap :/ waste oi o Teddy	1	Follow-up: Yes 🔽 No 🗌	16/8	4/D
Ma					points in the OUT box for		tem	Mark '		check	marl	c in ap	prop	riate b	oplicable COS ox for IN, NO, NA tive Action not to	, COS Ma	as site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{X} in appropriat	lation W= Y	Watch
0	mpli:	N	N	C		perature for Fo			R		Con	npliar I N	ce S	tatus I C	Action not to				R
U T	N	О	A	o s	1. Proper cooling time a	egrees Fahrenhei and temperature	it)				Т	N () A	A O S		nt, food emplo	oyees and conditional	employees;	
					See 2. Proper Cold Holding	temperature(41°	°F/ 45°F)		Н	_	١				knowledge, resp		and reporting and exclusion; No dis	charge from	
3					See 3. Proper Hot Holding to	temperature(135°	°F)				١				eyes, nose, and employee h	nealth forn	-		
	/				See 4. Proper cooking time				Н		T_						ontamination by Han erly washed/ Gloves u		
		•	_		5. Proper reheating pro-			°F in 2	Н	-	١				15. No bare han	d contact with	h ready to eat foods o	r approved	
			/		Hours) 6. Time as a Public Hea	alth Control: proc	cedures &	records			•				Gloves & u	tensils	llowed (APPROVED	YN)
	•				0.11			1000143						Τ	16. Pasteurized		ceptible Populations prohibited food not of	fered	
						proved Source					•				Pasteurized egg				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco, Brothers										Chemicals				
	~				8. Food Received at pro Checking	oper temperature					•	/			17. Food additiv & Vegetables Water	ves; approved	and properly stored;	Washing Fru	its
						from Contamir					•	/					y identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis	splay, and tasting	g								10 W		er/ Plumbing		
	~				10. Food contact surfact Sanitized at	ppm/temperature	e				•				backflow device City appr	oved	arce; Plumbing install		
	~				11. Proper disposition of reconditioned Disc	of returned, previo ard	iously serve	ed or			•	1			20. Approved S disposal	ewage/Waste	ewater Disposal System	m, proper	
					Pri	onity Foundat	4 T4	ma (2 Da			latio	ma D.							
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O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personne	l	ints) R	viol	0	I N	I	l C		•	vs are Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Gresia Marquez	Print: Gresia Marquez	Title: Person In Charge/ Owner OWNEr
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Vie Bistro	Physical A		City/State: Rockwa	II, Tx	FS2024-20 Page	2 of 2			
			TEMPERATURE OBSERVA		,					
Item/Loc		Temp	Item/Location	Temp Item/Loca		tion	Temp			
WIC a		34	Fry Freezer HTT	16.1						
	ole Tom/ quice	38	Flattop drawers		Scrambled eggs/ham		60/48			
S	Spinach Dip	38	Burger patties / salmor	1 40/40						
Lett	uce/slice Tom	38/38	Grill drawers		Yogurt		45			
	Milk	37	Pico/raw chicker	38/39	Slice Cheese/tomatoes		48/47			
F	eta/cheddar	38/38	Server Bev Coole	r 39	Cr					
E	Burger/beef	38/38	UR Freezer Left HT	7.2		39				
Raw	chicken/pasta	37/38	URFreezer Right HT	4.8						
	-	OB	SERVATIONS AND CORRECTI	VE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F									
	Restrooms equipped temp greater than 104 in each room									
	Hand sinks equipped	temp grea	ater than 110 throughout the	e kitchen						
	3 comp sink not set up, 144, using sink and surface cleaner, strips current									
	Dishwasher confirmed 100ppm									
	Great practice hanging mop heads to drip dry over mop sink									
	Chemicals stored low and separate from food									
25			n ROP without removing p			<u> </u>				
34/45			perational, need to address		ound doo	r to eliminate path for p	oest			
28	Missing date labels on prepped meats, various cheese packages All tes foods in the danger zone stored in sandwich/sauté coolers to be discarded within 4 hours									
	All tcs foods in the danger zone stored in sandwich/sauté coolers to be discarded within 4 hours									
47	Ice machine looks great, air gap confirmed Observed CO2 tanks not secured to wall									
- · ·	Observed CO2 tanks not secured to wall									
	Bar									
	Bottle beer cooler 44, freezer 20, glass chiller 25, bev cooler non tcs 43, keg cooler 45									
33	Dishwasher not confirmed									
-	Draft lines cleaned 2x monthly by Andrews									
W	Using rubber tip acoloh bottles, draft plugs missing									
W	Hand sink temp greater then 100, no papertowels - bar not open									
	Observed bar glasses inverted, best to store on cleanable bar mat									
	Coffee Bar									
	Observed dishes and coffee cups stored inverted on shelf with cleanable mat underneath									
	Pastry cooler mix fruit tart 40 carrot cake 41									
	Hand sink equipped temp greater than 106									
	Bread cooler									
	UC refrigerator milk 38, half & half 38, soy 38									
36	Need small sani tray for wiping steam wand on coffee machine									
Received	hv•		Print:			Title: Person In Charge/ Owner	•			
(signature)	See abou	/e	See ab	ove		That. I cison in Charge/ Owner				
Inspected (signature)	1 1/9:					Samples: V M # !!	ad			
Farm FU 00	6 (Revised 09-2015)		7			Samples: Y N # collect	м			