

Date: 9/17/25	Time in: 10:00	Time out: 11:30	License/Permit # FS2024-20	CPFM 4	Food handlers 8	Page 1 of 2
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Belle Vie Bistro			Contact/Owner Name: Iliana Marquez		<div>Number of Repeat Violations:  Number of Violations COS: </div> 16/84/B	
Physical Address: 112 E Rusk St, Rockwall, TX 75087			Pest control : Tech Force monthly	Hood Kramer 9/25	Grease trap / waste oil Refer to Teddy	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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature See	
3					2. Proper Cold Holding temperature(41 °F/ 45°F) See	
	✓				3. Proper Hot Holding temperature(135°F) See	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco, Brothers	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
OUT	IN	NO	NA	COS		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel 8 within 30 days	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 144, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
		Conformance with Approved Procedures				
2					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Thawing fish in ROP	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Bufet Plate)/ Allergen Label Ingredients available upon request	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status		Prevention of Food Contamination			R	
OUT	IN	NO	NA	COS		
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored See	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
Physical Facilities						
	✓				42. Non-Food Contact surfaces clean	
1					43. Adequate ventilation and lighting; designated areas used See	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
1					47. Other Violations CO2 tanks	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Belle Vie Bistro</b>		Physical Address: <b>112 E Rusk St</b>		City/State: <b>Rockwall, Tx</b>		License/Permit # <b>FS2024-20</b>		Page <b>2</b> of <b>2</b>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp	Item/Location		Temp	Item/Location		Temp	
WIC amb		34	Fry Freezer HTT		16.1	Sauté cooler			
Whole Tom/ quice		38	Flattop drawers			Scrambled eggs/ham		60/48	
Spinach Dip		38	Burger patties / salmon		40/40	Sandwich cooler			
Lettuce/slice Tom		38/38	Grill drawers			Yogurt		45	
Milk		37	Pico/raw chicken		38/39	Slice Cheese/tomatoes		48/47	
Feta/cheddar		38/38	Server Bev Cooler		39	Crepes cooler			
Burger/beef		38/38	UR Freezer Left HTT		7.2	Batter		39	
Raw chicken/pasta		37/38	URFreezer Right HTT		4.8				
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 temperatures are taken in F								
	Restrooms equipped temp greater than 104 in each room								
	Hand sinks equipped temp greater than 110 throughout the 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	Thawing salmon & mahi mahi in ROP without removing puncturing, discarded during inspection								
34/45	Rear service door, air curtain operational, need to address gaps around door to eliminate path for pest								
28	Missing date labels on prepped meats, various cheese packages								
2	All tcs foods in the danger zone stored in sandwich/sauté coolers to be discarded within 4 hours								
	Ice machine looks great, air gap confirmed								
47	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 by: (signature) <b>See above</b>			Print: <b>See above</b>			Title: Person In Charge/ Owner			
Inspected by: (signature) <i>R M Hill RS</i>			Print: <b>Richard Hill</b>			Samples: Y    N    # collected			

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