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
Employee health

	ate:			_		Time out:		License/Pe							Est. Type	Risk Category	n. 1 .	2
		20/				1:01		FS 90		_					Senio	 _	Page 1 of	
		se of l				2-Follow		3-Complai ct/Owner N		4-I	Invest	igat	tion	L	5-CO/Construction * Number of Repeat Vio		TOTAL/SCO	RE
_					all Bistro	Ι,	CWS		1						✓ Number of Violations		4/96/	Δ
	ıysic hn kiı	al Ado ng	dre	ss:		To	Pest control o provide		(Hoo 02/20			Great To pr		trap : de	Follow-up: Yes No	4/00//	```
М					tatus: Out = not in compoints in the OUT box for ea	pliance IN =	in complianc	e NO	not o						licable COS = corrected or NA, COS M	n site R = repeat vice ark an in appropri	olation W-Wate	ch
IVI	aik u	ис арр	юр	iac						e Im	media	ite C	Corre	ectiv	ve Action not to exceed 3 de		iate box for K	
О	Î		N	С	Time and Temp	erature for	Food Safet	v	R	О		N :	N (С	_			R
T		0	A	O S	(F = deg)	rees Fahrenl	heit)	J		U T	N	0 .	A (ployee Health	1	
	/				1. Proper cooling time and Food great ten	d temperatur	re				/				12. Manag ement, food emple knowledge, responsibilities,	•	employees;	
					2. Proper Cold Holding te	emperature(4	41°F/ 45°F)			H					13. Proper use of restriction	and exclusion; No dis	scharge from	+-
	•				See										eyes, nose, and mouth Policy and poster			
	/				3. Proper Hot Holding ter Soup on stove 138 / steam										9	ontamination by Har		
		/			4. Proper cooking time an	nd temperatu	ire				/				14. Hands cleaned and prop	erly washed/ Gloves u	used properly	
					5. Proper reheating proced Hours)	dure for hot	holding (16	5°F in 2			_				15. No bare hand contact wit alternate method properly fo			
					,	h Control: pi	rocedures &	z records							Gloves after hand wa	ashing		
		·			6. Time as a Public Health Prep only /not -allowed for	hsp group a	as control	e records							Highly Sus 16. Pasteurized foods used; I	ceptible Populations		
					Appr	roved Sourc	ce				/				Pasteurized eggs used when Carton liquid		rered	
					7. Food and ice obtained a good condition, safe, and			Food in							Carton liquiu			
	~				destruction Us foods	unaduiterate	ea; parasite								(Chemicals		
					8. Food Received at prope		ıre						T		17. Food additives; approved	l and properly stored;	Washing Fruits	
	•				Checking						/				& Vegetables Water only			
					Protection f	rom Contan	mination				/				18. Toxic substances properl Watch	y identified, stored an	nd used	
	/				9. Food Separated & prote preparation, storage, display			food							Wat	er/ Plumbing		
	'				10. Food contact surfaces Sanitized at <u>200</u> pp	and Returna pm/temperate	ables ; Clear	ned and			/				19. Water from approved sor backflow device	arce; Plumbing install	led; proper	
					11. Proper disposition of	returned, pre									City approved 20. Approved Sewage/Waste	ewater Disposal Syste	em, proper	+
		/			reconditioned Disca	rded									disposal			
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0	I	N	N I	C			dation Ite	ms (2 Poi							ective Action within 10 day	ys		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ray Arnold	Print:	Title: Person In Charge/ Owner Chef
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Marquis	Physical A John		City/State: Rockwall	License/Permit # FS 9318	Page 2 of 2						
		TEMPERATURE OBSERVAT		,							
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp						
Cold top unit		Upright freezer	-5	Deep freezer	-11						
Tomatoes	40	Wic									
Lettuce	41	Pot soup 07/19	36								
Tuna	40	Chicken on cart	36								
Below	36/37	Ham on cart	35								
2 door upright	38	Melon	36								
Whipped cream	38	Lettuce	36								
	OB	SERVATIONS AND CORRECTIVE	VE ACTIONS	S							
Item AN INSPECTION OF YOUR FOUNDED BELOW:	STABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIREC	TED TO THE CONDITIONS OBSERV	ED AND						
Restroom equipped h	not water a	at 128 - watch									
		h using nailBrush if so will n	eed to sto	ore in sanitizer or be dispos	 sable						
Gloves used to touch				от от от от от от							
Sink sanitizer - 150-4		indicates									
•	WillFollowup on Dishmachine high temps Air gap at Ice machine confirmed above drain										
45 Minor cleaning under											
Bev nozzles	equipine	Tit along wall etc									
	onvina riah	t away - gloves used									
	Making salads and serving right away - gloves used										
	Watch what is stored Over prep table										
<u> </u>	Using frozen patties for hamburger/ cooking to required Using tongs to place onto grill and this one is burned by flame when turning										
<u> </u>		r to cooking always beat to									
	<u> </u>	containers sour cream etc i									
	<u> </u>			on onginal product							
	Discussed date marking ham with exp date 6 days out - expires										
	Discussed date marking for thawed items as well Minor cleaning under behind and around cooking equipment										
45 Willion Cicarining arraci	DCIIII a	na around cooking equipme	<i>7</i> 110								
Pagginad by:		D _n :		Tido, D I Cl /	Owner-						
Received by: (signature)	VA	Print:		Title: Person In Charge/ (Jwner						
See aborature) See aborature) See aborature) Kelly kirkp	٧C										
Inspected by: (signature)	+	Print:									
Keuy Kurkp	urick	KS		Samples: Y N #	collected						