

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 10/15/2024	Time in: 2:40	Time out: 4:01	License/Permit # FS-9063	Est. Type	Risk Category	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
Establishment Name: Arboldas Mexican Grill			Contact/Owner Name: Arturo Vazquez		* Number of Repeat Violations: _____		24/76/C
Physical Address: 1103 Ridge Rd Rockwall, TX			Pest control : Cornejo/9-10-2024	Hood Lukaz/8-14-2024	Grease trap : Southwaste/1000gal/9-4-2024	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						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					
3						✓					
3						✓					
✓						Preventing Contamination by Hands					
✓						✓					
✓						✓					
✓						Highly Susceptible Populations					
						✓					
✓						Chemicals					
✓						✓					
						W					
						Water/ Plumbing					
3						3					
✓						✓					

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					
✓						2					
✓						2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						2					
✓						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						✓					
Consumer Advisory						Water/ Plumbing					
✓						2					
✓						✓					

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					
✓						✓					
✓						Physical Facilities					
1						1					
✓						✓					
✓						✓					
Proper Use of Utensils						Water/ Plumbing					
✓						1					
✓						✓					
1						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Yanet Garcia</i>	Print: Yanet Garcia	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Arboldas Mexican Grill	Physical Address: 1103 Ridge Rd	City/State: Rockwall, TX	License/Permit # FS-9063	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
small cold top/cut tomatoes	41	shredded beef	138	white freezer	-6
cheese	41	rice	144	white freezer	1
large cold top/cut tomatoes	41	reach in hot holding/rice	156/158/167	WIF ambient	12
pico	41	beans	154	WIC/all TCS	46-50
under/chile relleno	41	tamales	137/138	bagged chile meat	117-145
steam table/charro beans	159	ground meat	178	residential cooler/creamer	42
refried beans	153	reach in cooler/cooked beef	38		
shredded chicken	164	cooked chicken/flautas	38/40		

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:
	Hand sink 100+F equipped
28	Need to date mark foods once cooked or opened/ to discard at day 7
42	Need to clean around pass through window/food debris and grease
45	Need to clean floors, food debris
42	Need to clean in/around/on equipment
10	Sani bucket at 0ppm/COS
	Tested at 3 comp sink sani dispenser/ 1st time dispensing at 0ppm quats, re-tried then 200ppm, will need to test to make sure dispensing correctly
29	Need new quats test strips, wet and not usable
	Dishwasher sanitizing at 100ppm chlorine
42	To clean prep tables, and in/around/on equipment
36	To store wiping cloths in sani buckets, not on prep counters
40	Avoid use of foil to line shelves
31	Watch condition of sizzling wood charger plates
19	Warewash hand sink turned off at inspection because it continuously drips/need to repair to use
45	To clean floors in WIF
W	Bottles in back labeled as sanitizer/unclear if window cleaner or sanitizer/didn't test on test strip but could have been old sanitizer
	Discussed only sanitizer in sani spray bottles labeled as such
2	WIC/not cold holding at 41F or below/condenser frozen over/all precooked foods made yesterday discarded
	Will ice raw meat at 44-46 as this happened today
1/27	Do not cool hot foods in bags tied shut as will not cool down within time parameters/made an hour previous, will open bags and place in WIF to rapid cool
	Foods to be cooled in shallow metal pans, not bags, 2 hours to 70F then 4 hours to 41F or below
32	Exposed wood on board where strainers are stored/needs to be cleanable
45	Missing grout in back, broken baseboards, need to seal all gaps
	Kitchen pass thru has a stainless shelf/cleanable
	3 comp sink 109F
32	Drink counter has been made more cleanable with shelving, continue to seal exposed wood and work on wall behind counter (under cabinet)
	Bar hand sink 100F/needs hand soap
	Bar 3 comp sink 110F/using Steramine tabs in sani sink

Received by: (signature) <i>Yanet Garcia</i>	Print: Yanet Garcia	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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