					Retail	Food Esta	blisl	hm	ent	In	spo	ect	tion Report					
Date: Time in: Time out: License/Pe 10/15/2024 2:40 4:01 FS-9										Est. Type Risk Category Page <u>1</u> of <u>2</u>	Page <u>1</u> of <u>2</u>							
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai											5-CO/Construction 6-Other TOTAL/SCOR	₹E						
Establishment Name: Contact/Owner N Arboldas Mexican Grill Arturo Vazq Physical Address: Pest control :					quez	Но					* Number of Repeat Violations: Vumber of Violations COS: se trap : Follow-up: Yes	С						
11			-		Rockwall, TX Corne Status: Out = not in compliance IN = in compliance	ejo/9-10-202	0 = not				4		waste/1000gal/9-4-2024 No pplicable COS = corrected on site R = repeat violation	h				
Ma					points in the OUT box for each numbered item	Mark '	✓' a ch	eckm	ark ir	appi	ropria	ate b	tive Action not to exceed 3 days					
	mpli					,	R		ompl	lianc		tus		R				
$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$				ĸ	U T	Ν	N O	A	C 0 5		ĸ							
3					1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
3					2. Proper Cold Holding temperature(41°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	~				3. Proper Hot Holding temperature(135°F)					Preventing Contamination by Hands								
	~				4. Proper cooking time and temperature			~				14. Hands cleaned and properly washed/ Gloves used properly						
	~				5. Proper reheating procedure for hot holdin Hours)			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YN)						
6. Time as a Public Health Contr					6. Time as a Public Health Control; procedu	ires & records			-	1	1	1	Highly Susceptible Populations					
					Approved Source 7. Food and ice obtained from approved so			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
	~				good condition, safe, and unadulterated; par destruction								Chemicals					
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
				[Protection from Contaminati	-		N					18. Toxic substances properly identified, stored and used					
	~				9. Food Separated & protected, prevented d preparation, storage, display, and tasting				1		1	I	Water/ Plumbing					
3					10. Food contact surfaces and Returnables Sanitized at ppm/temperature	Cleaned and		3					19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of returned, previous reconditioned	ly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
	Priority Foundation Items (2 Point					ints) 1	violar 0		Req N	uire N	Con		R					
U T	N	0	A	o s	Demonstration of Knowledge/ Pe		ĸ	U T	Ν	0	A	o s		ĸ				
	~				21. Person in charge present, demonstration and perform duties/ Certified Food Manage			2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	~				3 22. Food Handler/ no unauthorized persons/ personnel			2					28. Proper Date Marking and disposition	-				
					Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	~				23. Hot and Cold Water available; adequate	pressure, safe							Permit Requirement, Prerequisite for Operation					
	~				24. Required records available (shellstock t destruction); Packaged Food labeled				~				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2024					
				-	Conformance with Approved Pro 25. Compliance with Variance, Specialized	Process, and		_					Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	-				
	~				HACCP plan; Variance obtained for specia processing methods; manufacturer instructi				~				supplied, used					
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~				26. Posting of Consumer Advisories; raw o foods (Disclosure/Reminder/Buffet Plate)/ meats to required temps				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
0	•	_	-		Como Itoma (1 Doint) Vislations Des			3.7	t to E				ays or Next Inspection , Whichever Comes First					
U	I	N	N	С			Action	0	Ι	Ν	Ν			R				
Ť	I N	N O	N A	C O S	Prevention of Food Contamina	tion			I N	N O	N A	C O S	Food Identification	R				
Ť	-			0	Prevention of Food Contamina 34. No Evidence of Insect contamination, re animals	tion odent/other		O U	I N		N A	0	Food Identification 41.Original container labeling (Bulk Food)	R				
Т	-			0	Prevention of Food Contamina 34. No Evidence of Insect contamination, re animals 35. Personal Cleanliness/eating, drinking or	tion odent/other tobacco use		O U T	I N		A A	0	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities	R				
т Т	-			0	Prevention of Food Contamina 34. No Evidence of Insect contamination, re animals	tion odent/other tobacco use		O U				0	Food Identification 41.Original container labeling (Bulk Food)	R				
Т	-			0	Prevention of Food Contamina 34. No Evidence of Insect contamination, re animals 35. Personal Cleanliness/eating, drinking or 36. Wiping Cloths; properly used and stored 37. Environmental contamination	tion odent/other tobacco use		O U T				0	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	R				
Т	-			0	Prevention of Food Contamina 34. No Evidence of Insect contamination, re- animals 35. Personal Cleanliness/eating, drinking or 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	tion odent/other tobacco use						0	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	R				
Т	-			0	Prevention of Food Contamina 34. No Evidence of Insect contamination, re animals 35. Personal Cleanliness/eating, drinking or 36. Wiping Cloths; properly used and stored 37. Environmental contamination	tion odent/other tobacco use d used, stored,		O U T				0	Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	R				

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) Yanet Garcia	Print: Yanet Garcia	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	^{Print:} Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	das Mexican Grill	Physical A 1103	Ridge Rd	City/State: Rockwa	all, TX	License/Permit # Page FS-9063		e <u>2</u> of <u>2</u>				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Locat	ion	Temp F					
	cold top/cut tomatoes	41	shredded beet		-	hite freezer		-6				
	cheese	41	rice	144	white freezer			1				
large	cold top/cut tomatoes	41	reach in hot holding/ric	2 156/158/167	WIF ambient			12				
	pico	41	beans	154	WIC/all TCS			46-50				
und	er/chile relleno	41	tamales	137/138	bagged chile meat			117-145				
steam	n table/charro beans	159	ground meat	178	residential cooler/creamer			42				
re	fried beans	153	reach in cooler/cooked be	ef 38								
shre	edded chicken	164	cooked chicken/flauta	as 38/40								
T.	OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	/ED AN	√D				
	Hand sink 100+F equipped											
	Need to date mark foods once cooked or opened/ to discard at day 7											
			through window/food of	debris an	d grease	9						
45	Need to clean floors											
	Need to clean in/arc		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											
40	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 Avoid use of foil to line shelves											
40 31												
19	Watch condition of sizzling wood charger plates											
45	Warewash hand sink turned off at inspection because it continuously drips/need to repair to use To clean floors in WIF											
-+5 W			ar if window cleaner or sanitizer/di	dn't test on te	st strin but c	could have been old sar	nitizer					
• •	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			1 2			e vesterdav discarde	ed					
	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 hous 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 (signature)			Yanet (Garci	a	Title: Person In Charge/ Owner Manager						
Inspected (signature)	Yanet Garcia ^{(by:} Chrísty Cor	tez, 1	RS Christy C	ortez,	RS	Samples: Y N #	collecte	ed				
						-						

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