Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 10/22/2025		25	Time in: 3:00		License/Permit # FS-9063							Est. Type Risk Category Page 1 of 2					
		se of ishm			tion: 1-Routine	2-Follow U	Contact/Ov	mplaint vner Nan		4-]	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCORI		
Arboleda's Mexican Grill Physical Address: Pest control:								Hood Grease t					Number of Violations COS: 20/80/F				
11	ysic 03	Rid	ge	Rd	Rockwall, TX	Co	ornejo/8-18	-2025	(oa 1/7-24-	2025	Sou	uthv	se trap : Follow-up: Yes V ZO/OO/L No No		
Ma					Status: Out = not in co points in the OUT box for Prio	r each numbered i			a che	ckma	ark in	appr	opria	ite bo	pplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days		
O U	ompliance Status I					F	₹	О	O I N N C U N O A O		С	Employee Health					
T	14	U	A	s	(F = d	legrees Fahrenhe and temperature	*			T		0	A	s	12. Management, food employees and conditional employees;		
	~										~				knowledge, responsibilities, and reporting		
	>				2. Proper Cold Holding	g temperature(41	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
3	3			3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands			
	'				4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used		
		~			5. Proper reheating pro Hours)	cedure for hot ho	olding (165°F i	n 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N)		
		~			6. Time as a Public Hea	alth Control; pro	ocedures & rec	ords							Highly Susceptible Populations		
		<u> </u>			An	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
					•			in							eggs cooked		
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals		
					8. Food Received at pro		e								17. Food additives; approved and properly stored; Washing Fruits		
	′				check at rece	eipt					~				& Vegetables water only		
		1				n from Contami					~				18. Toxic substances properly identified, stored and used		
3					9. Food Separated & pr preparation, storage, di										Water/ Plumbing		
3				~	10. Food contact surfact Sanitized at			nd		3				i	19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of reconditioned disc		viously served o	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
		Ш															
					Pri	iority Founda	ation Items	(2 Point	ts) vi	iolat	ions	Req	uire	Cor	rrective Action within 10 days		
O U T	I N	N O	N A	C O S		iority Founda n of Knowledge		(2 Point		O U	I N	Req	N A	C 0	Food Temperature Control/ Identification		
		N O		О	Demonstration 21. Person in charge pri and perform duties/ Ce	n of Knowledge	Personnel	F		0	I N	N	N	С			
	N	N O		О	Demonstration 21. Person in charge pr	n of Knowledge, resent, demonstratified Food Man	ration of knowl- nager/ Posted	edge,		O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to		
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Received by: (signature) Yanet Garcia	Print: Yanet Garcia	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical A	ddress:	City/State:		License/Permit # Page	e <u>2</u> of <u>2</u>					
Arboleda's Mexican Grill		Ridge Rd	Rockwa	ockwall, TX FS-9063							
Item/Location	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Locat	tion	Temp F					
reach in cooler/raw beef	40	small cold top/cut tomatoes			8						
cooked beef	41	cold table/cut tomatoes	41	WIC/s	40						
cooked brisket	40	pico	41		beans						
flautas	41	under/cheese	42	CII	cut tomatoes						
					white freezer						
reach in hot holding/beans	144	steam table/rice	152								
rice	141/148/143	refried beans	163	on flat t	on flat top in pan/chicken/beef						
shredded chicken	147	shredded chicken	169								
white freezer	-4	ground beef/beans	168/186								
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTI			VE GOLVENING ORGENINE A	\ <u>\</u>					
Number AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSERVED A	ND					
Front hand sink 110	OF equip	ped									
32 To address cutting	boards v	where discolored									
10 Sani bucket less the	an 50pp	m/COS to 100ppm chlo	rine								
3 Hot holding on side	of stove	e/must maintain 135F/c	ooked 3	0-45 mi	nutes prior						
Will reheat to 165F	and the	n hot hold at 135F									
45 To clean floors and	under e	quipment									
42 To clean in around	and on	equipment									
Using gloves											
Digital thermo											
45 Missing grout/food	debris										
3 comp sink 110F											
Only sprayer hose at 3	comp sir	nk/when replacing NEED a	faucet wi	th a spig	ot to reach all 3 sinks						
warewash hand sin	k 100+F	equipped									
Dishwasher sanitiz	ing at 10	Oppm chlorine									
34 Some flies											
9/32 Do not place meat or											
7 Removed 3 dented	cans of	green chiles									
BeneKeith food sup	plier										
9 Always store raw s											
32 Rusty shelves in W	Rusty shelves in WIC and WIF/ to address										
45 Broken tile baseboa											
Bar hand sink 100F	Bar hand sink 100F equipped										
19 Need air gap under											
Bar 3 comp sink 11	Bar 3 comp sink 110F										
Sani sink setup to 2	Sani sink setup to 200ppm quats Using quats tabs										
19 Spigot at 3 comp s											
Quat test strip exp 9/2025 chlorine test strips current exp 11/2026											
Received by: (signature) Yanet Garcia		Yanet C	arci	a	Title: Person In Charge/ Owner Manager	•					
Inspected by: (signature) Chwisty Cov		Print:									
Form EH-06 (Revised 09-2015)	rez, 1	RS Christy Co	JI LEZ,	てつ	Samples: Y N # collect	ed					