

Retail Food Establishment Inspection Report

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

Date: 10/22/2025	Time in: 3:00	Time out: 4:10	License/Permit # FS-9063	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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: Arboleda's Mexican Grill			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1103 Ridge Rd Rockwall, TX			Pest control : Cornejo/8-18-2025	Hood Global/7-24-2025	Grease trap : Southwaste/1000gal/8-27-2025	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	
	✓				2. Proper Cold Holding temperature(41 °F/ 45°F)	
3					3. Proper Hot Holding temperature(135°F)	
	✓				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				
3					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction dented cans	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3				✓	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 15	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				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				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

1st followup is free. Any additional followups will result in a \$50 fee. **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: Arboleda's Mexican Grill		Physical Address: 1103 Ridge Rd		City/State: Rockwall, TX		License/Permit # FS-9063		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
reach in cooler/raw beef		40	small cold top/cut tomatoes		41	WIF		8	
cooked beef		41	cold table/cut tomatoes		41	WIC/shredded chicken		40	
cooked brisket		40	pico		41	beans		40	
flautas		41	under/cheese		42	cut tomatoes		42	
reach in hot holding/beans		144	steam table/rice		152	white freezer		1	
rice		141/148/143	refried beans		163	on flat top in pan/chicken/beef		112/109	
shredded chicken		147	shredded chicken		169				
white freezer		-4	ground beef/beans		168/186				
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:								
	Front hand sink 110F equipped								
32	To address cutting boards where discolored								
10	Sani bucket less than 50ppm/COS to 100ppm chlorine								
3	Hot holding on side of stove/must maintain 135F/cooked 30-45 minutes prior								
	Will reheat to 165F and then hot hold at 135F								
45	To clean floors and under equipment								
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 sink/when replacing NEED a faucet with a spigot to reach all 3 sinks								
	warewash hand sink 100+F equipped								
	Dishwasher sanitizing at 100ppm chlorine								
34	Some flies								
9/32	Do not place meat on rusty shelves in WIF/must be stored in a cleanable container/discarded								
7	Removed 3 dented cans of green chiles								
	BeneKeith food supplier								
9	Always store raw shelled eggs low and separate in WIC/not over ready to eat foods								
32	Rusty shelves in WIC and WIF/ to address								
45	Broken tile baseboards/ to repair								
	Bar hand sink 100F equipped								
19	Need air gap under ice machine in drink counter								
	Bar 3 comp sink 110F								
	Sani sink setup to 200ppm quats Using quats tabs								
19	Spigot at 3 comp sink in bar/broken/need to repair								
	Quat test strip exp 9/2025 chlorine test strips current exp 11/2026								
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Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

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