

# Retail Food Establishment Inspection Report

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

Date: <b>4/23/2026</b>	Time in: <b>2:05</b>	Time out: <b>3:30</b>	License/Permit # <b>FS-9063</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Arboleda's Mexican Grill</b>			Contact/Owner Name: <b>Arturo Vasquez</b>		* Number of Repeat Violations: _____		<b>20/80/B</b>
Physical Address: <b>1103 Ridge Rd Rockwall, TX</b>			Pest control : <b>Cornejo/3-27-2026</b>		Grease trap : <b>Southwaste/1000gal/2-3-2026</b>		

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
<b>3</b>						<b>Preventing Contamination by Hands</b>					
	✓						✓				
			✓				✓				
			✓			<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
<b>3</b>						<b>Water/ Plumbing</b>					
				✓		<b>3</b>					
	✓						✓				

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					<b>2</b>					
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						<b>2</b>					
	✓							✓			

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>											
	✓					<b>Physical Facilities</b>					
	✓					<b>1</b>					
	✓						✓				
<b>1</b>							✓				
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>W</b>							✓				
	✓						✓				

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Arboleda's Mexican Grill</b>	Physical Address: <b>1103 Ridge Rd</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9063</b>	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
reach in cooler/raw beef	41	small cold top/cut tomatoes	42	WIF	9
cooked beef	41	cold table/cut tomatoes	41	WIC/shredded chicken	41
cooked brisket	41	sour cream	41	beans	41
flautas	42	under/chile relleno	43	residential cooler/milk	42
reach in hot holding/beans	154	steam table/rice	155	white freezer	1
rice	160	refried beans	163	on counter beans cooling	121
brisket out of oven	169	shredded chicken	146	beef cooling	107
white freezer	2	fajita beef	156-117	queso	109/106

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 100F equipped
32	To address cutting boards where discolored
10	Sani bucket setup to 0ppm/COS to 100ppm chlorine
3	Hot holding on steam table/to cover fajitas to hold hold from top to bottom at 135+F
27	When cooling, once beans, meat etc have cooled to 135F then place WIC, no lids, do not stack, use shallow metal pans/ 41 internal required
45	To clean floors and under equipment
42	To clean in around and on equipment
	Using gloves
	Digital thermo
45	Missing grout/food debris /need to clean food drains/food debris
	3 comp sink 110F
19	Handles on 3 comp sink/hard to use, had to turn cold around and around 3 times to turn off/to achieve hot water over 110F
19	back hand sink/no hot water/to repair
	Dishwasher sanitizing at 100ppm chlorine
10	Need to clean strainer basket in dishwasher to prevent contamination to clean dishes
38	When thawing place in cooler or under running cool water/not at room temp
34	Some flies/need to protect food from flies while cooling
	BeneKeith food supplier
9	Always store raw shelled eggs low and separate in WIC/not over ready to eat foods/COS/personal eggs
32	Rusty shelves in WIC and WIF/ to address/also under prep tables in back
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
39	Need to keep ice scoop handle out of ice to prevent contamination
	Quat test strip exp 5-2027, chlorine test strips current exp 11/2026

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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