## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			201	22	Time in:	Time ou			rense/Permit # Est. Type Risk Category						Page 1	of 2		
	10/12/2022   10:10   11:50   FS-90  Purpose of Inspection:   1-Routine   2-Follow Up   3-Complain											6 Other	TOTAL/S					
Establishment Name: Contact/Owner N Arboleda's Mexican Grill Arturo Vasq							Name:	* Number of Repeat Violations: ✓ Number of Violations COS:					ions:					
Pł 11	Physical Address: 1103 Ridge Rockwall, TX  Pest control: Cornejo/monthly													Follow-up: Yes 🗸 No 🔲	10/9	U/A		
		Com	ıpliaı	nce S	Status: Out = not in co	Jimpilance	N = in complia	nce No	<b>O</b> = not				<b>4</b> = no	ot ap	plicable COS = corrected on si ox for IN, NO, NA, COS Mark	ite <b>R</b> = repeat vio	lation W-	Watch
		•			•					ire In	nmea	liate	Corr	recti	ive Action not to exceed 3 days		000000000000000000000000000000000000000	
O U	U N O A O						R	U	Compliance Status							R		
Т		S (F = degrees Fahrenheit)  1. Proper cooling time and temperature						Т				S	12. Management, food employe		employees;			
	•								knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No						charge from			
	2. Proper Cold Holding temperature(41°F/45°F)							eyes, nose, and mouth						marge from				
	3. Proper Hot Holding temperature(135°F)											Preventing Contamination by Hands						
		~			4. Proper cooking time			1650E: 0		3					14. Hands cleaned and properly			'
3		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with ralternate method properly follows:			)			
	6. Time as a Public Health Control; procedures & records										Highly Suscep	ptible Populations						
					Ap	pproved So	ource				~				16. Pasteurized foods used; pro Pasteurized eggs used when rec eggs cooked		ered	
					7. Food and ice obtaine good condition, safe, a													
	•				destruction Benek	Keith	•									emicals		
	<				8. Food Received at pro		erature				~				17. Food additives; approved at & Vegetables	nd properly stored;	Washing Fru	iits
					check at rece		ntamination				~				water only 18. Toxic substances properly i	dentified, stored an	d used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Water	/ Plumbing					
	~				10. Food contact surfact Sanitized at 100	ces and Ret	turnables ; Cle	eaned and			~				19. Water from approved source backflow device	e; Plumbing installe	ed; proper	
					11. Proper disposition			erved or							20. Approved Sewage/Wastewa	ater Disposal Syster	n, proper	
					reconditioned disc		d								disposal			
	-					::4 Ta	J - 42 Ta	4a (2 Da	·4				•	0				-
O U	I N	N O	N A	C O		Ť			ints) 1	violat O U	I	Req N O	nire N A	Cor C O	rective Action within 10 days  Food Temperature	Control/ Identific	ation	R
O U T					Demonstration 21. Person in charge print and perform duties/ Ce	n of Know	ledge/ Person	nnel knowledge,		0	I	N	N	C	Food Temperature 27. Proper cooling method used	d; Equipment Ade		R
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Received by: (signature) Arturo Vasquez	Arturo Vasquez	Title: Person In Charge/ Owner Owner
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: leda's Mexican Grill	Physical A		City/State:	ıll TX	License/Permit # FS-9063	Page	<u>2</u> of <u>2</u>		
Aiboi	Arboleda's Mexican Grill   1103 Ridge   Rockwall, TX   FS-9063   TEMPERATURE OBSERVATIONS									
Item/Location         Temp F         Item/Location         Temp F         Item/Location								Temp F		
steam wells/beef		165	under/milk	41	reach in freezer ambient		ent	10		
chicken		167	hot holding unit/rice	165	WIC/raw chicken		41			
	beans	1878	rice	67	beans/beans		41/41			
	queso	158	beef	168	queso/ground beef		41/41			
cold	d well table/pico	41	chicken	166	WIF ambient		5			
	cheese		reach in cooler/cooked chicker	41	Drink residential cooler/milk		41			
und	er/Chile relleno	41	cooked beef	41						
cold	top/cut tomatoes	41	raw beef/burrito	41/41						
			SERVATIONS AND CORRECTIV		NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TI	HE CONDITIONS OBSERV	VED A	ND		
	Hand sink 100+F w	ith soap	and paper towels. Pos	t health	poster	at hand sink.				
5			F within 2 hours/must a				35+F	•		
W	Repair lights in ven				•					
45	Clean walls behind	stove, b	ehind coolers							
45	Clean floors throug	hout esp	ecially under equipmen	t/ food c	debris					
45	Repair tiles by pass									
42/39	Clean drawers and	organiz	e to better clean where	serving	spoons	s are stored				
	New shelves through	ghout W	IC and dry dish area. G	ood						
	3 comp sink 125+F									
14	•	•	sing finger/licking. Use a tasting	•		-				
W	•	•	rine sanitizer. Watch to				strip	S		
36			ouckets/not on aprons o	r on pre	p tables	S				
			soap and paper towrls							
45	Missing grout in ba									
42			ainers, sides of equipme							
			0 ppm chlorine sanitize	<u> </u>						
	Bar 3 comp sink 12		d nanar tawala at 121 E							
45			d paper towels at 124 F n repaired/ new flooring i	acida ca	hinote	Soal ropair back	. WO	II		
						•	\ wa	11		
39 Store ice scoops and wisks in bar in a clean area/not in wine holders  Margarita machines broken down and cleaned weekly										
	Margarita machines broken down and cleaned weekly									
<b>D</b> .			l n : c		1	mu p	0			
Received (signature)	. •		Arturo V	้ลยดเ	167	Title: Person In Charge/	Owner			
Inspecte	d by:		Print:	asqı	10 <u>C</u>	OWITE				
(signature)		tez, 1	Christy Co	ortez,	RS	Samples: Y N #	collect	ed		
Form FU 0	6 (Revised 09-2015)		•			•				