## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 4/13/2023		22	Time in: Time out:			License/Permit # FS-9063							Est. Type Risk Category Page 1 of 2	2		
						4:02 2-Follow				_	Inve	ction	tion		5-CO/Construction 6-Other TOTAL/SCO	
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complaint  Establishment Name: Contact/Owner Name  Arboleda's Mexican Grill Arturo Vasque						lame:		·iiive	suga	111011		* Number of Repeat Violations:  ✓ Number of Violations COS:				
		al A			ad Rockwall, TX	C	Pest control ornejo/3	: -23-202		Но	od 1-20	)23	Gr Sou	ease uthv	e trap : Follow-up: Yes   20/80/	В
Ma					tatus: Out = not in copoints in the OUT box for Prio	each numbered		Mark '		eckm	ark in	appr	opria	te bo	pplicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R  ive Action not to exceed 3 days	:h
Co O U	mpli I N	iance N O	Star N A	tus C O	Time and Tem				R	_	ompl					R
Т	IN	U	А	s	1. Proper cooling time a	egrees Fahrenh and temperature				T		U	A	s	Employee Health  12. Management, food employees and conditional employees;	
W					2.0. (2.1111.11)		10E/ 450E				~				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding	temperature(4	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding t										Preventing Contamination by Hands	
		~			Proper cooking time     Proper reheating proc			5°E in 2			~				14. Hands cleaned and properly washed/ Gloves used properly <b>Gloves used</b> 15. No bare hand contact with ready to eat foods or approved	
3					Hours)	Ledure for flot i	noluling (10.	) I III 2			~				alternate method properly followed (APPROVED Y N. )	
	~				6. Time as a Public Hea	alth Control; pro	ocedures &	records							Highly Susceptible Populations	
						proved Source					~				Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required     COOKED	
	~					nd unadulterated Ceith/PFC	d; parasite	ood in							Chemicals	
	~				8. Food Received at pro		re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						from Contam	nination			3				~	18. Toxic substances properly identified, stored and used	
W				<b>&gt;</b>	9. Food Separated & propreparation, storage, dis	splay, and tastii	ng								Water/ Plumbing	
3				/	10. Food contact surfact Sanitized at	es and Returnal ppm/temperatu	ıbles ; Clear ıre	ed and		W					19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc	of returned, pre-	viously serv	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	T	NT I	N	C			lation Ite	ms (2 Poi	_	_	-	_		_	rective Action within 10 days	R
U T	I N	0	N A	C O S	Demonstration				R	U T	N	N O	N A	C O S	Food Temperature Control/ Identification	K
					21. Person in charge prand perform duties/ Cer					2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~				2	Timed Food Wi	anager/ Pos	tea								
	<b>レ</b>				2 22. Food Handler/ no un					2					28. Proper Date Marking and disposition	
	•				2	nauthorized per	rsons/ perso	nnel		2	~				28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Arturo Vasquez	Arturo Vasquez	Title: Person In Charge/ Owner Owner
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: eda's Mexican Grill	Physical A	ddress: Ridge Rd	City/State:	ıll. TX	License/Permit # FS-9063	Page	<u>2</u> of <u>2</u>	
			TEMPERATURE OBSERVA	TIONS	·				
Item/Loc		Temp F	Item/Location	1	Temp F Item/Location			Temp F	
WIC/beans/beans		159/167	queso/beans	132/	S	sour cream		41	
beans/beans		39/40	reach in cooler/sausag	e 41	hot wells/shredded chicker		cken	163	
ground meat in bags		137/141/138	brisket/raw bee	f 41/41	bear	s/ground b	eef	162/155	
shredded chicken		40/41/41	reach in freezer ambien	7	small glass front cooler ambient		bient	28	
cheese/tomatoes		41/41	small cold top/cut tomatoe	41	residential cooler/Ambient		ient	36	
hot l	hot holding unit/beef		under/salsa	41					
cł	chicken/soup		large cold top/pic	41					
ri	ce/rice/rice	156/127/122	cut tomatoes	41					
Item	1		SERVATIONS AND CORRECT						
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TE	HE CONDITIONS OBSER	RVED AI	ND	
	Hand sink with soap	o and pa	aper towels. Post empl	yee hea	Ith post	er.			
	Dishwasher sanitizi	ng at 10	0 ppm chlorine sanitize	er					
27	WIC/must aggressive	vely coo	l precooked foods. 2 h	ours to 7	'0 then	4 hours to 41F			
	Must use shallow m	netal pai	ns, avoid bagging unti	41F or b	pelow, ta	ake temps ofte	n		
27	Avoid placing hot foods UNI	DER alread	y cooled foods at 41F to preven	heating fron	n hot foods	underneath (on spec	ed rack	s)	
			salsa ingredients at 160F). Use ic	paddle inste	ad to cool t	o 135 then can place i	in WIC		
W	Store employee food low and separate in WIC								
	3 comp sink 127 F								
45	Replace caulking at sinks where moldy/adhere hand sink to wall in kitchen/seal with caulking and not tape								
45	Missing grout throu								
38			cool water/not in stan						
10			thawing meat/dirty/owi						
28			isn't used within 24 hours.				pene	d.	
W			d off/turned water on/	U/ F/lea	king fro	m spigot			
18	Always label spray								
5			ice and queso in hot holding unit) These reheated i			<u> </u>	code		
W			and separate in coole	,					
32			badly scored/discolor	•					
39 36									
10	18 Sani buckets at well above 100 ppm chlorine . COS to 100 ppm chlorine sanitizer								
	Drink hand sink 100 +F with soap and paper towels  3 comp bar sink 110 with sani sink setup to 200 ppm quats								
39									
42									
45									
	2 212 21. 11. 27. 27. 27. 27. 27. 27. 27. 27. 27. 27		-						
Received (signature)			Print:	1000		Title: Person In Charge	/ Owner	•	
	Hrturo Vasquez	?	Arturo '	∕asqı	uez	Owner			
Inspected (signature)	Arturo Vasquez d by: Chvisty Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# collect		
	6 (Revised 09-2015)	-	<u> </u>		j		- 011001		