

Retail Food Establishment Inspection Report

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

Date: 4/13/2023	Time in: 2:00	Time out: 4:02	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							TOTAL/SCORE
Establishment Name: Arboleda's Mexican Grill			Contact/Owner Name: Arturo Vasquez		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		20/80/B
Physical Address: 1103 Ridge Road Rockwall, TX			Pest control : Cornejo/3-23-2023	Hood JC/1-2023	Grease trap : Southwaste/3-8-2023/1000gal	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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
W						✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
3						✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3				✓	
W				✓		Water/ Plumbing					
3				✓		W					
	✓					✓					

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

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
Prevention of Food Contamination						Food Identification					
	✓					✓					
W						Physical Facilities					
1						1					
	✓					✓					
1						✓					
Proper Use of Utensils						1					
1						✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Arturo Vasquez</i>	Print: Arturo Vasquez	Title: Person In Charge/ Owner Owner
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 2 of 2
--	---	------------------------------------	------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/beans/beans	159/167	queso/beans	132/	sour cream	41
beans/beans	39/40	reach in cooler/sausage	41	hot wells/shredded chicken	163
ground meat in bags	137/141/138	brisket/raw beef	41/41	beans/ground beef	162/155
shredded chicken	40/41/41	reach in freezer ambient	7	small glass front cooler ambient	28
cheese/tomatoes	41/41	small cold top/cut tomatoes	41	residential cooler/Ambient	36
hot holding unit/beef	91	under/salsa	41		
chicken/soup	88/145	large cold top/pico	41		
rice/rice/rice	156/127/122	cut tomatoes	41		

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:
	Hand sink with soap and paper towels. Post employee health poster.
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
27	WIC/must aggressively cool precooked foods. 2 hours to 70 then 4 hours to 41F
	Must use shallow metal pans, avoid bagging until 41F or below, take temps often
27	Avoid placing hot foods UNDER already cooled foods at 41F to prevent heating from hot foods underneath (on speed racks)
	Avoid placing very hot foods in WIC (like salsa ingredients at 160F). Use ice paddle instead to cool to 135 then can place 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 throughout/ food debris
38	Always thaw under running cool water/not in standing water
10	Large receptacles used for thawing meat/dirty/owner discarded at inspection
28	Use proper date marking if food isn't used within 24 hours. 7 days to discard once cooked or opened.
W	Back hand sink/water turned off/turned water on/107 F/leaking from spigot
18	Always label spray bottles/discarded by owner
5	Must reheat previously cooked foods tpn165°F w/in 2 hours (rice and queso in hot holding unit) These reheated items were the only items under 135F because they weren't reheated to code
W	Always store raw meat low and separate in coolers (reach in cooler)
32	Clean cutting boards where badly scored/discolored or replace when necessary
39	Moved trash can directly next to clean dish rack. COS to prevent contamination
36	Store wiping cloths in sani buckets
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	Avoid storing food contact items in wine holes/not cleanable
42	To clean in/around/on equipment
45	To clean floors, walls in back

Received by: (signature) <i>Arturo Vasquez</i>	Print: Arturo Vasquez	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)