

Retail Food Establishment Inspection Report

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

Date: 4/15/2204	Time in: 10:05	Time out: 11:45	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: _____	23/77/C
		✓ Number of Violations COS: _____	

Physical Address: 1103A Ridge Rd Rockwall, TX	Pest control : Cornejo/3-23-2024	Hood JC/2-16-2024	Grease trap : Southwaste/3-28-24/1000gal	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					
3						✓					
3						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
3						✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
3						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					
	✓					✓					
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					
	✓					✓					
	✓					Physical Facilities					
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: 1103A 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
small cold top/cheese	45	queso/stewed tomatoes	141/ 119	taquito	41
cut tomatoes	44	on stove hot holding/chicken	177	white freezer ambient	5
under/milk	42	beef	178	WIF ambient	8
cold table/pico	41	reach in hot holding unit/rice	71	WIC/all precooked beef	54
sour cream	41	beef	177	chicken/birria	49/49
under/chile relleno	44	beans	178	beans	65/62
steam table/shredded chicken	138	reach in cooler/brisket	41	ice cream freezer ambient	6
shredded beef	117	beef	41	small glass front cooler/ambient	35

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
	3 comp sink 110F
	When replacing sprayer at 3 comp, need a faucet with spigot as well (combo)
2	Cold tops to cold hold at 41F or below
5	Need to reheat precooked foods to 165+F before placing in steam wells/COS as had been out less than 2 hours
36	Need to store wiping cloths in sani buckets, not on prep tables
10	Sani bucket setup far too strong/diluted twice/COS to 100ppm chlorine
5	Rice discarded as new rice was made. However, rice should be reheated to 165+F within 2 hours rapidly/not in hot holding unit
42	To clean inside of white freezer and inside coolers and around gaskets
45	To clean floors and under equipment/ food debris
45	To address missing grout/food debris buildup
42	To clean shelves under cooking equipment/ food debris
45	Time to repair walls in kitchen over prep areas/FRP is lifting away from walls
45/32	Heat pass through not attached to wall/to repair/being held up by cement block/not cleanable
45/32	Need to repair tiles in kitchen under pass through/ to be made cleanable
9	Do not store food items/dried Chiles on dirty dish water landing next to dishwasher. instead store in a place to prevent contamination
	Dishwasher sanitizing at 100ppm chlorine
W	Mop sink not draining/standing water/do not use until repaired/do not dump mop water outside/ will need to use floor drain
42	To clean shelves where clean dishes are stored
2	All precooked foods made yesterday discarded/WIC condenser frozen over/to be repaired
1/27	Beans were not cooled down properly/were in deep plastic bins/need to aggressively cool/2 hours to 70 then 4 hours to 41F or below
	TCS food delivered this morning moved to WIF until WIC is repaired
9	Raw shelled eggs in WIC to be stored low and separate/not over ready to eat foods
W	Bar 3 comp sink 110F/Using quats tabs for sani sink in bar/need quats test strips
	Bar has been remodeled with new cleanable surfaces
	Bar/drink hand sink 100F equipped
39	To store ice scoop handle out of ice
32	Need to address drink station cabinets, not cleanable, also address rusty shelves in WIC/to be cleanable

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)