Vomit clean up Employee hea															
	ate: /15	5/2	20	)4	Time in: <b>10:05</b>	Time out: <b>11:45</b>	License/P FS-9							Est. Type Risk Category Page <u>1</u> of <u>2</u>	2
Pu	ırpo	ose o	f Ins	spec	tion: 🖌 1-Routine	2-Follow Up	3-Compla	int [	4	4-Inv	estiga	ation		5-CO/Construction 6-Other TOTAL/SCOR	łE
Ar	bo		la's	s N	lexican Grill	/	Contact/Owner		z					* Number of Repeat Violations: Vumber of Violations COS: Sectron: Follow.up: Ves	$\cap$
1103A Ridge Rd Rockwall, TX Cornejo/3-23-2024 JC/2-16-2024 Southwaste/3-28-24/1000gal No											ronow-up. res				
Ma	Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- WatchMark the appropriate points in the OUT box for each numbered itemNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- Watch													h	
	-	liance			Prior	rity Items (3 P	oints) violations	Ī		Comp	liance	e Stat	tus	tive Action not to exceed 3 days	
O U T	I N	N O	N A	C O S	$(\mathbf{F} = \mathbf{d}\mathbf{e})$	perature for Foo egrees Fahrenheit)	•	R		O I U N T	N O	N A	C O S	Employee Health	R
3					1. Proper cooling time a	nd temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding	temperature(41°F/	( 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
Ĕ	~				3. Proper Hot Holding to	emperature(135°F	)		-	<u> </u>				Preventing Contamination by Hands	
	~				4. Proper cooking time a	and temperature				r				14. Hands cleaned and properly washed/ Gloves used properly	
3					5. Proper reheating proc Hours)	edure for hot hold	ing (165°F in 2			r				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)	
-	~				6. Time as a Public Hea	lth Control; procee	dures & records				<u>   </u>			Highly Susceptible Populations	
						proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked	
	~				7. Food and ice obtained good condition, safe, an destruction BeneK	d unadulterated; p								Chemicals	
	~				8. Food Received at pro check at rece	• •				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						from Contamina	tion			~				Water only           18. Toxic substances properly identified, stored and used	
3					9. Food Separated & propreparation, storage, dis	· .	during food				1			Water/ Plumbing	
3					10. Food contact surface Sanitized at J		; Cleaned and		V	N			i	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned disca	f returned, previou arded	isly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
0	I	N	N	С				nts)		0 I	Ν	Ν	С		R
U T	N	0	A	0 S	Demonstration 21. Person in charge pre	of Knowledge/ P				U N T	0	A	O S		
	~					esent, demonstration								27. Proper cooling method used; Equipment Adequate to	
					and perform duties/ Cer	tified Food Manag	-		2	2				Maintain Product Temperature	
	~				and perform duties/ Cer 3 22. Food Handler/ no ur	tified Food Manag	-		2	2 ✓				28. Proper Date Marking and disposition	
	~				3 22. Food Handler/ no ur Safe Water, Recor	tified Food Manaş nauthorized person rdkeeping and Fo Labeling	od Package		2	_				*	
	<b>&gt;</b>				3 22. Food Handler/ no ur Safe Water, Recor 23. Hot and Cold Water	tified Food Manaş nauthorized person <b>'dkeeping and Fo</b> <b>Labeling</b> available; adequa	s/ personnel od Package te pressure, safe		2	~				28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation	
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## **Retail Food Establishment Inspection Report**

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

Form EH-06 (Revised 09-2015)

	eda's Mexican Grill	Physical Address: 1103A Ridge Rd		City/State: Rockwa	all, TX	License/Permit # Page 2 of FS-9063				
Item/Loc	ation	TEMPERATURE OBSERVA           Temp F         Item/Location		TIONS Temp F Item/Lo		ion	Temp F			
	cold top/cheese	45	queso/stewed tomatoes	141/ 119		taquito				
CU	it tomatoes	44	on stove hot holding/chicke	177	white freezer ambient		nt 5			
ι	under/milk	42	beef	178	WIF ambient		8			
CO	ld table/pico	41	reach in hot holding unit/rice	71	WIC/all precooked beet		ef 54			
S	our cream	41	beef	177	chicken/birria		49/49			
und	er/chile relleno	44	beans	178	beans		65/62			
steam	table/shredded chicken	138	reach in cooler/briske	a cooler/brisket 41 ice		ice cream freezer ambient				
sh	redded beef	117	beef	41	small glass front cooler/ambie		ent 35			
Item			SERVATIONS AND CORRECT							
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CIED TO TH	E CONDITIONS OBSERVE	2D AND			
	Front hand sink 100	)F equip	ped							
	3 comp sink 110F									
0			3 comp, need a faucet	with spi	got as w	ell (combo)				
2 5	Cold tops to cold he		F OF DEIOW 165+F before placing in stear		C as had h	ann aut lean than 2 k				
36			in sani buckets, not on				iours			
10		•	trong/diluted twice/COS			nine				
5			lowever, rice should be reheated to	•	•		nit			
42			ezer and inside coolers							
45			quipment/ food debris		0					
45	To address missing	grout/fe	ood debris buildup							
42	To clean shelves ur	nder coc	king equipment/ food o	ebris						
45			en over prep areas/FR							
45/32			d to wall/to repair/being h				le			
45/32	•		en under pass through/							
9			/ dish water landing next to dishwas	er. instead s	tore in a plac	ce to prevent contaminatio	on			
14/	Dishwasher sanitizi	<u> </u>	• •							
W 42			o not use until repaired/do not du	mp mop wat	er outside/	will need to use floor dr	ain			
42	To clean shelves where clean dishes are stored									
1/27	All precooked foods made yesterday discarded/WIC condenser frozen over/to be repaired 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									
1/21	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	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:         Print:         Title: Person In Charge/ Owner										
Received (signature)				Arturo Vasqu			wner			
Inspected (signature)	Arturo Vasquez <sup>Iby:</sup> Chvísty Cov	tez, 1	RS Christy C	Christy Cortez, RS						
	(Revised 09, 2015)	~	l			Sumples. 1 19 #00	Jacatu			

Form EH-06 (Revised 09-2015)