Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date: 10/17/2023		23	Time in: 2:35	Time out: 4:10		-906 -906		3					Est. Type Risk Category Page 1 of	2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Name:						4-I	Inve	stiga	tion	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE						
Arboleda's Mexican Grill Arturo Vasqu						asque	e. 2 Z	✓ Number of Violations Co					✓ Number of Violations COS:	/R				
Pl 11	iysic 03	al A	_{ddre}	ess: Rd	Rockwall, TX		Pest control : cornejo/9-27	2023	J	Hoo IC/9	od 9-20-	-23	Gr So	ease	te trap : Follow-up: Yes I // O J/ nwaste/10-4-2023 No	ט		
		Com	plia	nce S	Status: Out = not in co	лириансс	in compliance	NO = 1							oplicable $COS = corrected on site R = repeat violation W-Wate ox for IN, NO, NA, COS Mark an in appropriate box for R$	ch		
IVI	ark t	ne ap	pprop	rriate	1								_		ox for IN, NO, NA, COS Mark an in appropriate box for R tive Action not to exceed 3 days			
О	I	iance N	N	C	Time and Ten	nperature for l	Food Safety	R		0	mpli I	N	N	С		R		
T	N	О	A	o s		legrees Fahrenh	neit)			U T	N	0	A	o s	Employee Health 12. Management, food employees and conditional employees;			
	~				1. Froper cooling time :	and temperature	е				~				knowledge, responsibilities, and reporting			
2					2. Proper Cold Holding	g temperature(4	1°F/ 45°F)				_				13. Proper use of restriction and exclusion; No discharge from	+		
3					2.5		TOTAL STATE				_				eyes, nose, and mouth	_		
	~				3. Proper Hot Holding										Preventing Contamination by Hands			
	~				4. Proper cooking time						~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used			
3				~	5. Proper reheating pro- Hours)	cedure for hot f	holding (165°F i	12			~				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	alth Control; pr	ocedures & reco	ords							Highly Susceptible Populations			
														П	16. Pasteurized foods used; prohibited food not offered			
					Approved Source						_				Pasteurized eggs used when required eggs cooked			
	/	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite					Chemicals											
					destruction													
	~				8. Food Received at pro		re				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					check at rece	PIPI n from Contam	nination			3				•/	Water only 18. Toxic substances properly identified, stored and used	+		
					9. Food Separated & pr					<u> </u>								
	~				preparation, storage, di	splay, and tastii	ng								Water/ Plumbing			
	~				10. Food contact surfact Sanitized at			nd		3				i	19. Water from approved source; Plumbing installed; proper backflow device			
	_				11. Proper disposition of		viously served o	r			_				20. Approved Sewage/Wastewater Disposal System, proper disposal			
					reconditioned disc	araea									disposal			
		•			Dest	onity Found	lation Itama	2 Doints	· · · · ·	-1-4		D		C		1		
0	I	N O	N A	C		•		2 Points	_	О	I	N	N	C	rrective Action within 10 days Food Temperature Control/ Identification	R		
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledg	e/ Personnel	R	_		_	_		_	Food Temperature Control/ Identification	R		
		N O		О		n of Knowledg	e/ Personnel	R	_	O U	I	N	N	C O		R		
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Received by: (signature) Torge Miranda	Print: Jorge Miranda	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	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:	all TX	License/Permit	# Page	e <u>2</u> of <u>2</u>			
7 (1 0 0 1	Caa o Michigan Chii	1100	TEMPERATURE OBSERVA		an, 17	1 0 000	,,,				
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat	ion		Temp F			
	reach in cooler/burrito		ground beef on stov					155/158			
CO	oked brisket	41	small cold top/cut tomatoe	es 41		beef	163 43				
C	ooked pork	41	cut lettuce	41	W	WIC/all TCS					
	raw beef	41	cold top/shredded chees	se 41	W	1					
reach	n in freezer ambient	19	pico	41	white freezer ambient			4			
hot hold	ding reach in/chile con carne	44	under/sour crear	m 41	reside	half & half	42				
	beans	156	chile relleno	41							
ri	ce/rice/rice	135/142/156	steam table/ric	e 158							
T4	I		SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	ECTED TO TH	IE CONDITIONS	S OBSERVED A	ND			
	Hand sink 120 F eq	uipped	with health employee i	ooster							
5	Avoid placing foods from V	VIC directly	into hot holding reach in unit.	Instead hea	at to 165+F	first on stove	e within 2 hou	ırs			
	Avoid placing foods from WIC directly into hot holding reach in unit. Instead heat to 165+F first on stove within 2 hours COS to 170F then placed in hot holding unit										
36	Store wiping cloths	in sani	ouckets								
45	General maintenan	ce to flo	ors, walls								
45	To clean walls behi	nd cold	top/food splatters								
45/32	Broken tiles on pas	s thru, t	o be made cleanable								
W	Avoid using foil to li	ne shelv	/es								
45	To clean floors drai	ns, food	debris								
	3 comp sink 110+F										
19	Need air gap at spr	t sprayer hose at 3 comp sink									
2	WIC to cold hold at 41F or below/will use ice until repaired. To be repaired asap.										
	Condenser has ice	on it/ to be repaired									
	Back hand sink 110	F equipped									
	Dishwasher sanitizing at 100ppm chlorine sanitizer										
W	Gap around back d	1									
45	Missing grout throu	ghout/ s	ome food debris build	up							
32	Rusty shelf under table near dishwasher where clean dishes are stored/will be used for chemicals only										
32											
42											
42											
45/32	32 Exposed drywall on wall behind chip machine/to be made cleanable										
18	Sani bucket well over 100ppm/COS										
	Bar hand sink 100F equipped										
32		aintenance to cabinets at drink counter/need to be cleanable/exposed wood									
Bar 3 comp sink 110 F/sani sink setup to 200ppm quats											
Received			Print:			Title: Person In	_				
(signature)	Torge Miranda		Jorge I	VIIran	ida	Mana	ger				
Inspected (signature)		tez. 1	RS Christy C	ortez.	RS						
Form FIL 00	6 (Revised 09-2015)	0,		,		Samples: Y	N # collect	ed			