

Retail Food Establishment Inspection Report

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

Date: 10/17/2023	Time in: 2:35	Time out: 4:10	License/Permit # FS-9063	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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: _____		17/83/B
Physical Address: 1103 Ridge Rd Rockwall, TX			Pest control : Cornejo/9-27-2023	Hood JC/9-20-23	Grease trap : Southwaste/10-4-2023	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						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
3				✓		✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3				✓	
	✓					Water/ Plumbing					
	✓					3					
	✓					✓					

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					
	✓					✓					
	✓					✓					
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					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
W						✓					
W						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Jorge Miranda</i>	Print: Jorge Miranda	Title: Person In Charge/ Owner Manager
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
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
reach in cooler/burrito	41	ground beef on stove	178	beans/chicken	155/158
cooked brisket	41	small cold top/cut tomatoes	41	beef	163
cooked pork	41	cut lettuce	41	WIC/all TCS	43
raw beef	41	cold top/shredded cheese	41	WIF ambient	1
reach in freezer ambient	19	pico	41	white freezer ambient	4
hot holding reach in/chile con carne	44	under/sour cream	41	residential cooler/half & half	42
beans	156	chile relleno	41		
rice/rice/rice	135/142/156	steam table/rice	158		

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 120 F equipped with health employee poster
5	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 buckets
45	General maintenance to floors, walls
45	To clean walls behind cold top/food splatters
45/32	Broken tiles on pass thru, to be made cleanable
W	Avoid using foil to line shelves
45	To clean floors drains, food debris
	3 comp sink 110+F
19	Need air gap at 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 door/need to weather proof to prevent pest entry
45	Missing grout throughout/ some food debris buildup
32	Rusty shelf under table near dishwasher where clean dishes are stored/will be used for chemicals only
32	Discard chipped dishes/bowls as not cleanable
42	Clean fan guards on fan near dishwasher
42	Clean rolling carts/clean in, around, on equipment, handles to coolers, etc
45/32	Exposed drywall on wall behind chip machine/to be made cleanable
18	Sani bucket well over 100ppm/COS
	Bar hand sink 100F equipped
32	Maintenance to cabinets at drink counter/need to be cleanable/exposed wood
	Bar 3 comp sink 110 F/sani sink setup to 200ppm quats

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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