Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 4/6/2022		Time in:		License/Permit # FS-9063							Est. Type Risk Category Page 1 of 2	2_					
					tion: 1-Routine	11:50 2-Follow 1		S-90 Complain		_	Inve	stigs	ation		5-CO/Construction 6-Other TOTAL/SCOI	RE	
Es	tabli	ishm	ent	Nan		2-1 Onow	Contact/C Arturo	Owner Na	me:		11110	suge	461011	<u> </u>	* Number of Repeat Violations: Vumber of Violations COS:		
		al Ad Rid			ckwall, TX	Ma	est control : assey/mor	nthly		Hoo JC/	od 3m o)	Gı So	ease uth	e trap : Follow-up: Yes V 20/80/	<u></u>	
Ma					Status: Out = not in corpoints in the OUT box for Prior	each numbered		Mark '✓		eckma	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W- Watcox for IN, NO, NA, COS Mark an in appropriate box for R we Action not to exceed 3 days	h	
O U	Compliance Status O I N N C Time and Temperature for Food Safety U N O A O Time and Temperature for Food Safety				R	O U	U N O A C		C O	Employee Health	R						
3				S	1. Proper cooling time a	-	-			Т	7			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2. Proper Cold Holding	temperature(41	1°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from		
3	~				3. Proper Hot Holding to	emperature(135	5°F)		_		'				eyes, nose, and mouth		
	<u>ر</u>				4. Proper cooking time a	and temperature	re				/				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
3					5. Proper reheating proc Hours)	edure for hot h	nolding (165°F	F in 2			~				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; pro	ocedures & re	ecords							Highly Susceptible Populations		
					Approved Source						~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods/ BeneKeith				od in							Chemicals			
	/				8. Food Received at pro	_	re				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only		
					Protection	from Contam				3					18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & propreparation, storage, dis			od							Water/ Plumbing		
	~				10. Food contact surface Sanitized at100	es and Returnal ppm/temperatu	bles ; Cleaned ire	l and			~			·	19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition o	f returned, prevarded	viously served	l or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
							ation Items	s (2 Poin	nts) v	iolat	ions	Req	uire	Cor	rective Action within 10 days		
\mathbf{a}	I	N	N	C	Domonotuotion				R	0	I N	N	N	C	E. J. T Control/IJ	R	
U T	N	o	A	O S			e/ Personnel			U T	18	0	A	o S	Food Temperature Control/ Identification		
	N V	Ö			21. Person in charge pre and perform duties/ Cer	esent, demonstr	ration of know	vledge,				0	A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Arboleda's Mexican Grill Item/Location WIC/beans beans carnitas cut tomatoes cold top/sour cream pico	Temp F 40 39 39 37 40	Ridge TEMPERATURE OBSERVATION Item/Location small cold top/milk cut tomatoes hot holding reach in/chicken beef/rice	Rockwa IONS Temp F 41 40 118	Item/Location reach	FS-9063 in cooler/brisket	Temp F 41					
beans carnitas cut tomatoes cold top/sour cream	40 39 39 37 40	small cold top/milk cut tomatoes hot holding reach in/chicken	Temp F 41 40	reach	in cooler/brisket	41					
beans carnitas cut tomatoes cold top/sour cream pico	39 39 37 40	cut tomatoes hot holding reach in/chicken	40								
carnitas cut tomatoes cold top/sour cream pico	39 37 40	hot holding reach in/chicken		sto	burrito	A A					
cut tomatoes cold top/sour cream pico	37 40		118	cto	burrito						
cold top/sour cream	40	beef/rice		310	steak/chicken						
pico			97/167	reach in freezer ambien		t 11					
•		beans	161	residential cooler in drink area/mill		77					
	41	41 beans on stove		cut tomatoes		48					
under/brisket	40	rice in hot wells	167								
burrito		WIF ambient	10								
Item AN INSPECTION OF VOLDE		SERVATIONS AND CORRECTIVE STATES AND CORRECT			E CONDITIONS ODSEDVE	AND					
Number NOTED BELOW:	STADLISHME	ENT HAS BEEN MADE. TOUR ATTENT	ON IS DIKE	CIED IO IHI	E CONDITIONS OBSERVED	AND					
31/14 Main hand sink with h Next closest sink is 19 Back hand sink 10	5 feet awa	andle broken. Must be able y in the back. Repair within									
	Need paper towels at all hand sinks. Must use hand sinks for hand washing only. Lots of food debris in sinks.										
	Beans on counter at 52 made previous night. Cannot confirm made it to 41 or below. Discarded as unsure.										
	Must reheat previously cooked food to 165+F. Reheat on stove first then place in hot holding units. COS to 165 F as had been less than 2 hours.										
	Sani buckets setup far too strong. Were bleaching the test strips. COS to 100 ppm chlorine sanitizer										
-	Rusty shelves throughout and various places/WIC door Dishwasher 100 ppm chlorine sanitizer										
	Dishwasher 100 ppm chlorine sanitizer Missing grout throughout										
		scored cutting boards									
		buckets. Avoid storing o	n apron								
31 Avoid placing lids/											
42 Fix lights in vent ho	Fix lights in vent hood to see to clean. Clean vent hood filters/heavy grease accumulation										
Bar hand sink 100	Bar hand sink 100 +F										
Bar 3 comp sink @	Bar 3 comp sink @ 110+F setup to 200 ppm quats										
18 Sani bucket in bar far t	Sani bucket in bar far too strong. Had to dump and dilute 4 times. COS to 100 ppm chlorine sanitizer										
Beer taps cleaned	Beer taps cleaned and maintained by supplier.										
<u> </u>	Margarita machine cleaned by supplier monthly										
	Front drink cabinets to be replaced. Not cleanable, lots of water rot under counter/could attract pests										
	Front cooler not cold holding at 41 or below. Must not use until repaired. Discarded TCS										
	Soda/tea nozzles cleaned nightly										
42/45 Clean in/around/or	Clean in/around/on equipment, floors, walls, floor drains										
Received by:		Print:			Title: Person In Charge/ Ow	ner					
		Arturo Va	azqu		Owner						
Arturo Vazquez Inspected by: (signature) Christy Co	rtez, 1	RS Christy Co	rtez,	RS	Samples: Y N # col	lected					