

Retail Food Establishment Inspection Report

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

Date: 4/6/2022	Time in: 10:20	Time out: 11:50	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 Vazquez		* Number of Repeat Violations: _____		20/80/B
Physical Address: 1103 Ridge Rockwall, TX			Pest control : Massey/monthly	Hood JC/3mo	Grease trap : Southwaste/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					
						✓					
✓						Chemicals					
✓						✓					
						3					
✓						Water/ Plumbing					
✓						✓					
✓						✓					

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					
✓						W					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						✓					
✓						W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
✓						2					
Consumer Advisory						Food Establishment Permit (Current/insp report sign posted)					
✓						W					
						Need current					
✓						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					
1						✓					
✓						Physical Facilities					
1						1					
						W					
✓						✓					
Proper Use of Utensils						Physical Facilities					
✓						1					
✓						✓					
✓						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Arturo Vazquez</i>	Print: Arturo Vazquez	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: 1103 Ridge	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
WIC/beans	40	small cold top/milk	41	reach in cooler/brisket	41
beans	39	cut tomatoes	40	burrito	41
carnitas	39	hot holding reach in/chicken	118	steak/chicken	40/41
cut tomatoes	37	beef/rice	97/167	reach in freezer ambient	11
cold top/sour cream	40	beans	161	residential cooler in drink area/milk	47
pico	41	beans on stove	188	cut tomatoes	48
under/brisket	40	rice in hot wells	167		
burrito		WIF ambient	10		

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:
31/14	Main hand sink with hot water handle broken. Must be able to wash hands with hot water at 100 F
	Next closest sink is 15 feet away in the back. Repair within 24 hours. Plumber coming today at 2pm.
	Back hand sink 100 F
31	Need paper towels at all hand sinks. Must use hand sinks for hand washing only. Lots of food debris in sinks.
1	Beans on counter at 52 made previous night. Cannot confirm made it to 41 or below. Discarded as unsure.
5	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.
18	Sani buckets setup far too strong. Were bleaching the test strips. COS to 100 ppm chlorine sanitizer
32	Rusty shelves throughout and various places/WIC door
	Dishwasher 100 ppm chlorine sanitizer
45	Missing grout throughout
32	Address discolored/ badly scored cutting boards
36	Store wiping cloths in sani buckets. Avoid storing on apron
31	Avoid placing lids/pans in hand sinks
42	Fix lights in vent hood to see to clean. Clean vent hood filters/heavy grease accumulation
	Bar hand sink 100 +F
	Bar 3 comp sink @ 110+F setup to 200 ppm quats
18	Sani bucket in bar far too strong. Had to dump and dilute 4 times. COS to 100 ppm chlorine sanitizer
	Beer taps cleaned and maintained by supplier.
	Margarita machine cleaned by supplier monthly
45/34/32	Front drink cabinets to be replaced. Not cleanable, lots of water rot under counter/could attract pests
2	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/on equipment, floors, walls, floor drains

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

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