Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date: 10/14/2021		21	Time in:	Time out:		License/Permit # Est. Type Risk Category FS-9063						Page 1	of 2				
Purpose of Inspec			10:45	12:35		-S-S -Complai							5-CO/Construction	6-Other	TOTAL/S			
Establishment Name: Contact/Owner Na Arboleda's Mexican Grill Arturo Vasqu						Vame:	* Number of Repeat Violations: ✓ Number of Violations COS:											
Physical Address: 1103 Ridge Rd Rockwall, TX Pest control: Conejo Pest Control/ mon						onthly	Hood Grease trap : Follo JC/2mo Southwaste/3mo/1000gal No C					e trap : waste/3mo/1000gal	Follow-up: Yes ✓ No □	16/8	4/D			
		Com	plia	nce S	Status: Out = not in con points in the OUT box for o	each numbered is		Mark '		neckm	ark in	appr	opria	te bo	plicable COS = corrected on si ox for IN, NO, NA, COS Mark		lation W- e box for R	Watch
C	mpli			tus	Prior	ity Items (3	Points)	violations			<i>nmea</i> Compl	iance	e Stat	_	ive Action not to exceed 3 days	S		R
O U T	I					R	U	O I N N		N A	C O S	1						
	~	1. Proper cooling time and temperature						~				12. Management, food employed knowledge, responsibilities, and		employees;				
	~	2. Proper Cold Holding temperature(41°F/45°F)							~				13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No disc	charge from			
	~	3 Proper Hot Holding temperature(125°F)											Preventing Cont	tamination by Han	ds			
	~	4. Proper cooking time and temperature						~				14. Hands cleaned and properl	-		r			
3		5. Proper reheating procedure for hot holding (165°F in 2 Hours)						~				15. No bare hand contact with a alternate method properly follo			.)			
	V				6. Time as a Public Heal	lth Control; pro	ocedures &	records							Highly Suscep	ptible Populations		
					Арр	proved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when rec eggs cooked		ered	
					7. Food and ice obtained good condition, safe, and destruction			ood in	П				ı			emicals		
					8. Food Received at pro	per temperature	e								17. Food additives; approved a	nd properly stored;	Washing Fru	uits
	~				check at recei	ipt					~				& Vegetables water only			
	Protection from Contamination							/				18. Toxic substances properly i	identified, stored an	d used				
	7	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water	/ Plumbing					
	~				10. Food contact surface Sanitized at 100 p	s and Returnab opm/temperatur	oles ; Clean re	ed and		3				+	19. Water from approved source backflow device	e; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned disca		viously serv	ed or			~				20. Approved Sewage/Wastewadisposal	ater Disposal System	n, proper	
											Ļ							
					Pric	ority Founda	ation Ite	ms (2 Po	ints)	viola	tions	Req	uire	Cor	rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	e/ Personne	el	ints) 1	violar O U T	I N	Req N O	n N A	Cor C O S	rective Action within 10 days Food Temperature	· Control/ Identific	ation	R
U				О	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	e/ Personne	el nowledge,		O U	I N	N	N	C O	·	d; Equipment Ade		R
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Retail Food Establishment Inspection Report

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)

1											
	ment Name: eda's Mexican Grill	Physical A		City/State: Rockwa	all TX	License/Permit # FS-9063	Page	<u>2</u> of <u>2</u>			
7 (100)	- Caro Moxican Cim	1100	TEMPERATURE OBSERVA		111, 171	1 0 0000					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F			
	ells/beans	188	reach in freezer/taquitos	 • •	ground beef cooked			41			
ri	ce/chicken	151/162	pork/ribs	33/31	shre	dded chee	se	41			
on sto	ove hot holding/beef	142	reach in cooler/pork	40	W	IF/ambient		-13			
	chicken	139	burritos	41							
cold	top/cut tomatoes	41	reach in warmer/beans	151							
unde	er/Chile rellenos	41	rice/shredded chicker	167/158							
small o	cold top/veracruz sauce	41	WIC/beans	41							
chicke	en sitting out from WIC	62-71	chili meat	41							
T.			SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	NSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND ED BELOW:									
	Hot water 100+F at	kitchen	hand sink								
31	Need soap and pap	er towe	ls at hand sink								
5	Chicken out on flat top	made pr	evious evening. MUST re-l	neat aggre	essively t	o 165 within 2 hou	rs.				
	Corrected on site, r	e-heate	d to 165+ within 2 hour	S							
40	Avoid use of single	use cup	s as scoops. use a hai	ndled ute	ensil ins	stead					
42	Clean food debris o	n expo	area. Clean food debris	s under o	chip dis	penser					
	Sani bucket at 100	ppm ch	lorine sanitizer								
36	Store wiping cloths	in sani l	ouckets								
W	Reach in freezer had b	een turne	ed off last night during rain	storm but	maintain	ed temps at 41 or	<u>'</u>				
	Freezer was off at i	nsp, ten	nps were all under 41.	Turned	unit bad	ck on.					
35	Store employee dri	nks low	and separate, not on fo	od in co	olers						
42	Clean carts, contair	ners, de	-grease								
45	Broken, missing tiles	on expo	o area allow for food deb	ris. Nee	ds to be	a cleanable surf	ace				
19	Badly leaking hand sink i	n back ne	ar dishwasher under sink. Re	pair. Kitch	en hand	sink leaking from fau	cet				
	Dishwasher 100 pp	asher 100 ppm chlorine sanitizer									
	3 comp sink 112 F										
32	Rusty shelves under prep	tables in b	ack near dishwasher. Rusty sh	elves wher	e clean po	ots and pans are store	ed				
45	Missing grout throughout										
	Protect mouth parts of beer mugs on rusty shelves in glass front cooler										
32/45			ddressed /falling apart/r								
Bar hand sink 100 F/bar 3 comp sink 110+F with sani sink setup to 200 ppm qua											
45	Clean walls, floors throughout										
Received	hv.		Print:		1	Title: Person In Charge/	Оверон				
(cianoturo)			_	⁄liran	da	Manager	owner				
Inspected	Jorge Miranda 11by: Chvisty Cov		Print:								
(orginature)	Christy Cov	tez, 1	RS Christy Co	rtez,	RS	Samples: Y N #	collecte	ed			