

# Retail Food Establishment Inspection Report

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

Date: <b>4/6/2021</b>	Time in: <b>9:45</b>	Time out: <b>11:00</b>	License/Permit # <b>FS-9063</b>	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
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Establishment Name: <b>Arboleda's Mexican Grill</b>	Contact/Owner Name: <b>Arturo Vasquez</b>	* Number of Repeat Violations: _____	<b>20/80/B</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>1103 Ridge Rockwall, TX</b>	Pest control : <b>Massey/monthly</b>	Hood <b>JC/3mo</b>	Grease trap : <b>Southwaste/1000gal/3mo</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
<b>3</b>							✓				
	✓					<b>Highly Susceptible Populations</b>					
							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
						<b>3</b>					
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
							✓				
<b>2</b>											
	✓					<b>2</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
						<b>Permit Requirement, Prerequisite for Operation</b>					
<b>2</b>							✓				
	✓					<b>Utensils, Equipment, and Vending</b>					
							✓				
	✓					<b>2</b>					
							✓				

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
<b>1</b>						<b>1</b>					
<b>1</b>							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>1</b>							✓				
	✓					<b>1</b>					

## Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: <b>see below</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: <b>see below</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Arboleda's Mexican Grill</b>	Physical Address: <b>1103 Ridge Rd</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9063</b>	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/beans	40	small cold top/cut tomatoes	40		
raw chicken/Taco meat	41/39	under/pico	40		
rice on counter	58	reach in cooler/burrito	39		
hot wells/beef	78	cooked chicken/sausage	40/40		
ground beef/beans	59/ 188	reach in freezer ambient	15		
shredded chicken on stove	178	WIF ambient	15		
cold top/cut tomatoes	36	drink area residential cooler			
under/pork	41	cut tomatoes	41		

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 115 F
5	Rice out on counter since 8:30. Must be reheated to 165 within 2 hours. Do not leave out on counter. Rice put in bags in microwave to reheat to 165 upon inspectors direction.
5	Beef and ground beef in hot well for an hour. Placed on flat top to reheat to 165 within next hour (2 hours to 165) upon inspector's advice
	Sani bucket 100 ppm bleach
42	Clean/degease shelves throughout
32/45	Maintenance to cabinets behind cold top. Seal exposed wood. Replace cabinets
42	Clean in/around/on equipment
28	Date mark if not used within 24 hours. Discard after 6 days after opening/making/cooking foods
42	Clean trays, spice containers on dry goods shelf
36	Store wiping cloths in sani buckets
32	Rusty shelves where clean dishes are stored and throughout
	3 comp sink 110 F
	Dishwasher 100 ppm bleach
18	Store chemical spray bottles low and separate. Label spray bottles
47	Best to hang mops to dry
37	Store items 6 inches off of floor to clean
45	Missing grout throughout kitchen/food debris
32/39	Protect mouth parts of beer mugs in glass front cooler/rusty shelves, use bar matting
	Dishwasher hand sink 100+F
	Drink hand sink 100F
32	Time to replace cabinets at drink counter/uncleanable
45	Seal gaps in walls
21	Must have certified food manager on duty during prep/service
W	When replacing coolers, must replace with NSF commercial coolers, not residential
	Bar sink setup to 200 ppm quats
39	Never use trash can to wipe off knives. Knives were sent to dishwasher
23	Beginning of insp hot water at 115 F. By end of inspection, hot water only at 85. MUST always have hot water to operate
	Will use temp hand wash station for lunch. No dishes to be washed. Must have hot water before dinner to open.

Received by: (signature) <i>Jorge Miranda</i>	Print: <b>Jorge Miranda</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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