

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Arboleda's Mexican Grill	Physical Address: 1103 Ridge Road	City/State: Rockwall, TX	License/Permit # FS-9063	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/taco meat	40	small cold top/cut tom	40	WIF ambient	-9.2
beans/	40	under/butter	41	drink cooler/cut tomatoes	41
Chile relleno	40	hot wells/beef	158		
queso	36	chicken	155		
cold top/cheese	40	beans/queso	152/152		
cut tomatoes	41	reach in cooler/pork	40		
under/tamales	41	beef/cooked chicken	41/41		
Chile relleno	40	raw pork	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 126
27	Avoid placing very hot foods in WIC (beans at 180). Instead aggressively stir/take temps before placing in WIC to release heat first
	Dishwasher 100 ppm
	Back hand sink 110+
42	Clean shelves in WIC
32	Rusty shelves in WIC, also where clean dishes are stored. need plans to replace
10	Clean lining on shelves where clean dishes are stored
43	Replace bulbs over 3 comp dish area to clean
	3 comp sink 129
W	All reheats must reach 165 within 2 hours
45	Clean walls throughout, floors under equipment
32/45	Cabinets/shelving unit behind hot wells to be replaced. No longer cleanable, exposed wood
40	Remove packing/transport tape from equipment
36	Store wiping cloths in Sani buckets
	Sani bucket too strong. Must be at 100 ppm bleach. Use test strips to check
45	Missing grout, broken baseboards
34	Flies
35	Store employee jackets, etc in office not in dry storage on shelves
32	Drink counter/areas uncleanable/ exposed wood
	Drink counter/bar hand sink 100
	3 comp sink 110+ with sani sink setup to 200 ppm quats
27	Need metal thermo showing cold to hot temps

Received by: (signature) <i>Jocelyn Zuniga</i>	Print: Jocelyn Zuniga	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez</i>	Print: Christy Cortez	Samples: Y N # collected

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