Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 4/12/2025		25	Time in: 2:00		License/Permit # FS-9063							Est. Type Risk Category Page 1 of 2	2_				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner I				er Name	e:	4-I	nves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE					
Arboleda's Mexican Grill						asque	Z	Hood Grease trap :				2000/	Number of Violations COS: 10/81/	В			
11	03	Rid	ge	Rd	Rockwall, TX	Co	ornejo/3-12-2		Lı	ukaz	/2-22	-	Sou	uthv	waste/3-3-2025/1000gal No		
	ırk t	he ap	prop	riate	Status: Out = not in copoints in the OUT box for Prio	each numbered	item M		chec	kmar Imi	rk in : med i	appro iate	opria Cori	te bo recti	policable COS = corrected on site R = repeat violation W-Watco ox for IN, NO, NA, COS Mark an in appropriate box for R in appropriate box for R ive Action not to exceed 3 days	h	
O U	mpl I N	iance N O	Sta N A	tus C O		nperature for I		R	ŀ	O U	mpli: I N	N	Stat N A	US C O	Employee Health	R	
Т				S	(F = d 1. Proper cooling time	legrees Fahrenh and temperature	*		-	T				S	12. Management, food employees and conditional employees;		
W											-				knowledge, responsibilities, and reporting		
3					2. Proper Cold Holding	g temperature(4.	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	~				3. Proper Hot Holding	temperature(13:	5°F)								Preventing Contamination by Hands		
		~			4. Proper cooking time	and temperatur	re		ľ	П	~				14. Hands cleaned and properly washed/ Gloves used properly Gloves used		
		~			5. Proper reheating pro Hours)	cedure for hot h	nolding (165°F in	2	-		~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)		
		1			6. Time as a Public Hea	alth Control; pro	ocedures & recor	ds	Ī						Highly Susceptible Populations		
					٨				ŀ	П			T		16. Pasteurized foods used; prohibited food not offered		
					•	Approved Source					'				Pasteurized eggs used when required eggs cooked		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith											Chemicals					
	~				8. Food Received at pro		re				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
						ipt n from Contam	nination		-		~				18. Toxic substances properly identified, stored and used		
W					9. Food Separated & pr preparation, storage, di										Water/ Plumbing		
3					10. Food contact surfact Sanitized at			I			~			1	19. Water from approved source; Plumbing installed; proper backflow device		
	_				11. Proper disposition of		viously served or		-					i	20. Approved Sewage/Wastewater Disposal System, proper		
	_	Ш			reconditioned disc									~	disposal	L	
								D									
O U	I N	N O	N A	C		·	·	Points) vio	O U	I N	N	N A	Cor.	rrective Action within 10 days Food Temperature Control/ Identification	R	
O U T	N	N O			Demonstration 21. Person in charge pr	n of Knowledge	e/ Personnel	R		O U T	I	N	N	С	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R	
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Received by: (signature) Yanet Garcia	Print: Yanet Garcia	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddraes	City/State:		License/Permit #	Dogo	<u>2</u> of <u>2</u>			
	eda's Mexican Grill		Ridge Rd	Rockwa	ıll, TX	FS-9063	1 age	<u>Z</u> 01 <u>Z</u>			
			TEMPERATURE OBSERVA								
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	•		Temp F			
ground beef on counter		95	ground beef	159		pork		41			
meat with veggies on counter		113	shredded chicke		raw hamburgers			41			
small	cold top/cut tomatoes	42	chile	164	white freezer ambient			15			
cold	top/sour cream	42	hot holding reach in/ric	e 146/150	WIF			12			
cut t	tomatoes/ pico	42/42	beans	149	WIC/shredded chicken			42			
und	er/chile relleno	42	shredded chicke	152	brisket			42			
stea	am table/rice	158	ground beef	149	tomatoes			42			
	beans	162	reach in cooler/briske	t 41	residenti	al cooler/milk/cut tomato	es	45/45			
		OB	SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	HE CONDITIONS OBSERVI	ED AN	ID			
	Line hand sink 108	F equipp	ped								
27			oling/under 135F/2 hou	rs to 70 t	then 4 h	ours to 41F or b	elov	N			
			ggressively cool in WIC ond								
27	Avoid cooling on co	unter/u	se aggressive cooling	nethods							
40/34			ves/could attract pests		cleanab	ole					
32			where discolored/ badly								
	Sani buckets at 100	ppm ch	lorine								
29	Test strips expired/										
37	To wrap/cover foods in	white fre	ezer/ chicken fried steak c	n top of ot	her foods	s with date sticker o	n it				
29	Need working meta	l stem tl	nermo/ have dial but ur	calibrate	:d						
45	To clean floors, und	der equi	pment, missing grout								
42	To clean shelves, ir	n, around, on equipment									
42/37	To clean fan in dry	shelves	dust could blow on ite	ms							
	3 comp sink 110F										
W	When replacing fau	cet, nee	ed combo with spigot a	nd spraye	er, not o	nly a sprayer					
	Dishwasher sanitizi	ng at 10	Oppm chlorine								
10	Need to clean strain	ner bask	ket in dishwasher								
34	Several bugs near back door/couldn't tell what they were/pest control coming today										
34	Need to repair back door/landing/gaps										
31	Warewash hand sink/hot water turned off at inspection, turned on then 108F										
31	Need paper towels at warewash hand sink										
32	Peg board where dry pots are hung/exposed wood, not cleanable, need to replace with something cleanable										
27											
Instead cool in a shallow metal pan											
10	<u> </u>										
	Drink hand sink 100+F equipped										
	Bar 3 comp sink 110F/sani sink at 200ppm quats/test strips current										
	2 Residential cooler in drink area must cold hold at 41F or below/ turned down at inspection										
Received (signature)	yanet Garcia		Yanet	3 arci	a	Title: Person In Charge/ O Manager	wner				
Inspected (signature)	Yanet Garcia Thy: Christy Cor	tez, 1	RS Christy C	ortez,	RS	0 1 2 2	17				
	5 (Ravisad 09-2015)	<i>U</i> -		•		Samples: Y N # c	ollecte	u			