

Retail Food Establishment Inspection Report

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

Date: 4/12/2025	Time in: 2:00	Time out: 3:35	License/Permit # FS-9063	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Arboleda's Mexican Grill			Contact/Owner Name: Arturo Vasquez		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1103 Ridge Rd Rockwall, TX			Pest control : Cornejo/3-12-2025	Hood Lukaz/2-22-25	Grease trap : Southwaste/3-3-2025/1000gal	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
W					1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
			✓		6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
W					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 10	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
1					37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
1					40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

Received by: (signature) <i>Yanet Garcia</i>	Print: Yanet Garcia	Title: Person In Charge/ Owner Manager
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 Rd		City/State: Rockwall, TX		License/Permit # FS-9063		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
ground beef on counter		95	ground beef		159	pork		41	
meat with veggies on counter		113	shredded chicken		167	raw hamburgers		41	
small cold top/cut tomatoes		42	chile		164	white freezer ambient		15	
cold top/sour cream		42	hot holding reach in/rice		146/150	WIF		12	
cut tomatoes/ pico		42/42	beans		149	WIC/shredded chicken		42	
under/chile relleno		42	shredded chicken		152	brisket		42	
steam table/rice		158	ground beef		149	tomatoes		42	
beans		162	reach in cooler/brisket		41	residential cooler/milk/cut tomatoes		45/45	
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:								
	Line hand sink 108F equipped								
27	Ground beef on counter cooling/under 135F/2 hours to 70 then 4 hours to 41F or below								
	Made an hour previous/ need to aggressively cool in WIC once temps reach 135/COS by placing in WIC								
27	Avoid cooling on counter/use aggressive cooling methods								
40/34	Avoid use of foil to line shelves/could attract pests and not cleanable								
32	To address cutting boards where discolored/ badly scored								
	Sani buckets at 100ppm chlorine								
29	Test strips expired/need new								
37	To wrap/cover foods in white freezer/ chicken fried steak on top of other foods with date sticker on it								
29	Need working metal stem thermo/ have dial but uncalibrated								
45	To clean floors, under equipment, missing grout								
42	To clean shelves, in, around, on equipment								
42/37	To clean fan in dry shelves, dust could blow on items								
	3 comp sink 110F								
W	When replacing faucet, need combo with spigot and sprayer, not only a sprayer								
	Dishwasher sanitizing at 100ppm chlorine								
10	Need to clean strainer basket 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	Do not close bags of cooling meat until fully 41F or below/ heat cannot escape in a closed bag								
	Instead cool in a shallow metal pan								
10	Clean knife magnet								
	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 by: (signature) <i>Yanet Garcia</i>			Print: Yanet Garcia				Title: Person In Charge/ Owner Manager		
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS				Samples: Y N # collected		

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