## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	1/6				Time in: 9:45	Time out: 11:38		S-8							Est. Type	Risk Category	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na					4-Investigation 5-CO/Construction 6-Other  * Number of Repeat Violations:					6-Other ions:	TOTAL/S	SCORE						
Gloria's Restaurant  Physical Address:  Pest control:								✓ Nui				✓ Number of Violations CC			0/A			
2079 Summer Lee Dr Rockwall, TX Ecolab/10-17-2024/mon							nthly	Hood Grease tra Southwas					vaste/9-5-2024/2000gal N	. 07 0 077				
M					Status: Out = not in con points in the OUT box for a	each numbered is	item	Mark '		eckm	ark in	appr	opria	te bo	plicable COS = corrected on si ox for IN, NO, NA, COS Mark ive Action not to exceed 3 days		lation W-	Watch
Co	mpli I	iance N	Sta	tus C		`		ioiuiions	R		Compl				we Action not to exceed 5 days	•		R
U T	N	O	A	o s	`	egrees Fahrenhe	eit)		K	U	N	o	A	o s		yee Health		
	~				Proper cooling time as	nd temperature	;				~				12. Management, food employed knowledge, responsibilities, and		employees;	
3					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 to	emperature(135	5°F)			Preventing Contamination by Han						ds		
	~	A Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves us QIOVES USEQ							,			
	~	5. Proper reheating procedure for hot holding (165°F in 2				F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.					
	6. Time as a Public Health Control; procedures & records										Highly Susce	ptible Populations						
	Approved Source					16. Pasteurized foods used; prohibited food not Pasteurized eggs used when required						hibited food not off	ered					
					7. Food and ice obtained			od in	Н						eggs cooked			
	~				good condition, safe, and destruction BeneK	d unadulterated Ceith/Metr	-								Che	emicals		
	~				8. Food Received at pro						~				17. Food additives; approved at & Vegetables	nd properly stored;	Washing Fru	iits
					Protection	from Contami	ination				~				18. Toxic substances properly i	dentified, stored an	d used	
	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									·		Water	/ Plumbing					
	~				10. Food contact surface Sanitized at 200 p			d and		3	T			ł	19. Water from approved source backflow device	e; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned diaca		viously serve	d or			~			İ	20. Approved Sewage/Wastewa disposal	ater Disposal System	n, proper	
ш		Щ									<u> </u>							
					Pric	ority Founda	ation Item	ıs (2 Poi	ints) ı	viola	tions	Req	uire	Cor	rective Action within 10 days			-
O U T	I N	N O	N A	C O S	Demonstration				R R	O U	I	Req N O	n N A	C O	rective Action within 10 days Food Temperature	Control/ Identific	ation	R
$\mathbf{U}$				О	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	e/ Personnel	wledge,		0	I N	N	N	С	· ·	d; Equipment Ade		R
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Received by: (signature) Victor Garcia	Print: Victor Garcia	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: a's Restaurant	Physical A 2079	Sum	mer Lee Dr	F	ity/State: <b>Rockw</b> a	II, TX	License/Permit # FS-8303	Page	<u>2</u> of <u>2</u>	
Item/Loc	ation	Temp F	TE Item/L	MPERATURE OB	SERVAT	Temp F	Item/Locat	tion		Temp F	
	in cooler/flan	38		ut tomato	es	41		n wells/chic	ken	156	
reach	in freezer ambient	5	left cold top/pico			41	rice/beans			158/163	
reach	in hot holding/beans	156	cut tomatoes		41		chile		166		
reach	in hot holding/beans	158	ch	eese/shr	imp	41/37	WIC	:/shrimp/b	eef	41/41	
	queso	155	grill	ırill drawers/shrimp		41	bear	beans/ground beef		41/42	
line (	cold top right/pork	41	Sã	almon/tilapia		41/41	back WIC/ground beef		beef	41/41/41	
	cheese	41	red	dfish/chic	ken	41/41	shredde	ed chicken/carne n	nolida	41/41/41	
drav	wers/pork mix	41		beef		41		eviche/pico	)	41/39	
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:			ATIONS AND COR BEEN MADE. YOUR				HE CONDITIONS OBSE	RVED A	ND	
	Back hand prep sin	k 110F	equip	ped							
	Dishwasher sanitizi	ng at 10	)0ppr	n chlorine							
	3 comp sink 126F										
32	Need to clean cuttir	ng board	ds/rep	olace when n	ecessa	ary					
36	To store wiping clot	hs in sa	ni bu	ckets, not on	prep c	counters	3				
	Discussed removing fish when thawing from vacuum sealed packaging										
	Watch for dented cans										
	Sani buckets at 200ppm quats/using Steramine tabs in buckets										
	Soda/tea nozzles WRS daily										
	Line hand sink 100F	equipp	ped								
	Drink hand sink 100										
	Tortillas flipped with										
	Ceviche cooked wit										
19	Need air gap under ice machine bin under soda machine and tortilla warmer										
	Bar hand sink 119F		ed								
	Bar 3 comp sink 11										
	Using Steramine tal										
	Chlorine and quats		•	site							
	Alcohol bottles covered nightly										
45	Margarita machines deep cleaned monthly										
32											
JZ	Warch condition of wood charger plates for sizzling fajitas										
	hot holding expo/ queso 148F										
2											
	To move TCS foods										
Received (signature)	by:			Print:	-			Title: Person In Charge			
(orginature)	Victor Garcia			Victo	or G	arcı	a	Manage	r		
Inspected (signature)		tez, 1	RS	Print: Christ	y Co	rtez,	RS	Samples: V N	# 0011004	ad	
	<u> </u>	<i>U</i> :			-	-		Samples: Y N	# collect	eu	