

# Retail Food Establishment Inspection Report

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

Date: <b>11/6/2024</b>	Time in: <b>9:45</b>	Time out: <b>11:38</b>	License/Permit # <b>FS-8303</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Gloria's Restaurant</b>			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		<b>10/90/A</b>
Physical Address: <b>2079 Summer Lee Dr Rockwall, TX</b>		Pest control : Ecolab/10-17-2024/monthly	Hood Hoodz/10-8-2024	Grease trap : Southwaste/9-5-2024/2000gal	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						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>					
	✓					✓					
3							✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓					✓					
	✓					✓					
	✓					<b>Highly Susceptible Populations</b>					
	✓					✓					
<b>Approved Source</b>						<b>Chemicals</b>					
	✓										
	✓					✓					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
	✓										
	✓					3					
	✓					✓					

### 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>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Consumer Advisory</b>					
	✓					2					
	✓					✓					

### 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>					
W						✓					
	✓					<b>Physical Facilities</b>					
1						✓					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
	✓					✓					
	✓					✓					

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Victor Garcia</i>	Print: <b>Victor Garcia</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Gloria's Restaurant</b>	Physical Address: <b>2079 Summer Lee Dr</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-8303</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
reach in cooler/flan	38	cut tomatoes	41	steam wells/chicken	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	cheese/shrimp	41/37	WIC/shrimp/beef	41/41
queso	155	grill drawers/shrimp	41	beans/ground beef	41/42
line cold top right/pork	41	salmon/tilapia	41/41	back WIC/ground beef	41/41/41
cheese	41	redfish/chicken	41/41	shredded chicken/carne molida	41/41/41
drawers/pork mix	41	beef	41	ceviche/pico	41/39

**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:
	Back hand prep sink 110F equipped
	Dishwasher sanitizing at 100ppm chlorine
	3 comp sink 126F
32	Need to clean cutting boards/replace when necessary
36	To store wiping cloths in sani buckets, not on prep counters
	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 equipped
	Drink hand sink 100+F equipped
	Tortillas flipped with spatula/no hand contact
	Ceviche cooked with lime for 12 hours
19	Need air gap under ice machine bin under soda machine and tortilla warmer
	Bar hand sink 119F equipped
	Bar 3 comp sink 119F
	Using Steramine tabs in 3 comp sink
	Chlorine and quats test strips on site
	Alcohol bottles covered nightly
	Margarita machines deep cleaned monthly
45	To clean floors and under equipment/ some food debris
32	Warch condition of wood charger plates for sizzling fajitas
	hot holding expo/ queso 148F
2	under counter drink cooler/milk 46, creamer 46F/ambient 45F/needs to cold hold at 41F or below
	To move TCS foods to alternate cooler until repaired

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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