Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

11	11/23/2025 8:55 10:10 FS		License/Permit # =S-8303							Est. Type Risk Category Pag	Page <u>1</u> of <u>2</u>					
					tion: 1-Routine	2-Follow U		3-Compla		4-	Inve	stiga	ation	ı		TAL/SCORE
		ishm a's			taurant		Conta	ct/Owner l	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:)/OO/A
		al A			Lee Dr Rockwall, T		st contro	ol : 1-20-20:	25	Ноор	od ^{Z/10-21}	-2025	Gı	rease	e trap : Follow-up: Yes V vaste/2025/8-18-2000gal No)/90/A
					Status: Out = not in com				$\mathbf{O} = \text{not}$				4		plicable $COS = corrected on site R = repeat violation$	W- Watch
Ma	ark t	he ap	prop	riate	points in the OUT box for e	each numbered it	tem	Mark '					_		ox for IN, NO, NA, COS Mark an in appropriate box for ive Action not to exceed 3 days	for R
	mpli	iance								C	ompl	iance	e Stat	tus	ere rection not to exceed 5 days	R
O U T	N	N O	N A	C O S	Time and Temp (F = deg	perature for Fo grees Fahrenhei		ty	R	U T	I N	O	N A	o s	Employee Health	K
	~				1. Proper cooling time ar	nd temperature					~				12. Management, food employees and conditional emplo knowledge, responsibilities, and reporting	oyees;
					2. Proper Cold Holding t	temperature(A1°	°E/ /5°E)								13. Proper use of restriction and exclusion; No discharge	from
3					2. Proper Cold Holding t	emperature(41	17 45 17)				~				eyes, nose, and mouth	; IIOIII
	~				3. Proper Hot Holding te	emperature(135°	°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time a	nd temperature	:		H		~				14. Hands cleaned and properly washed/ Gloves used pro	operly
					5. Proper reheating proce	edure for hot ho	olding (16	65°F in 2			•				GIOVES USEQ 15. No bare hand contact with ready to eat foods or approximately approxi	
	~				Hours)						/				alternate method properly followed (APPROVED Y	.N)
	<				6. Time as a Public Heal	th Control; prod	cedures	& records							Highly Susceptible Populations	
					Ann	roved Source					/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	1						Lsource	Food in							eggs cooked	
				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Chemicals			
				BeneKeith/Colorado												
	~				8. Food Received at prop check at recei	•					~				17. Food additives; approved and properly stored; Washi & Vegetables	ing Fruits
	<u> </u>					ρι from Contamin	nation				~				18. Toxic substances properly identified, stored and used	i
					9. Food Separated & pro	tected, prevente	ed during	g food								
	~				preparation, storage, disp										Water/ Plumbing	
	~				10. Food contact surface: Sanitized at 200 p			ned and			~				19. Water from approved source; Plumbing installed; probackflow device	oper
	~				11. Proper disposition of reconditioned disca	returned, previ	iously ser	rved or			~				20. Approved Sewage/Wastewater Disposal System, proj disposal	per
											_	ш				
					Prio	rity Founda	tion Ite	ems (2 Po	ints) v	iolat	ions	Req	uire	Cor	rective Action within 10 days	
O U	I N	N O	N A	CO	Prio Demonstration				ints) v	O U		Req N O	N A	C 0	rective Action within 10 days Food Temperature Control/ Identification	R
O U T					Demonstration of 21. Person in charge presand perform duties/ Cert	of Knowledge/	Personn	nel		О	I	N	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	
	N V			О	Demonstration of 21. Person in charge presand perform duties/ Cert 5	of Knowledge/ sent, demonstra ified Food Mar	Personn ation of k nager/ Po	nel nowledge, ested		O U	I N	N	N	C 0	Food Temperature Control/ Identification	
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Received by: (signature) Sergio Magana	Print: Sergio Magana	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:	Dhysical A	ddwaga	City/Stata		Licence/Demoit #	Dogo	2 of 2				
Glori	ia's Restaurant	Physical A 2079	Summer Lee Dr	City/State: Rockwa	all, TX	FS-8303	Page	<u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVA		,							
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca			Temp F				
	old top/cream/cheese	41/41	steam wells/shredded cheese	100	ceviche			41				
	vers/lettuce/ceviche	41/41	ranchero sauce		reach in hot holding/queso			146				
grill c	drawers/salmon/fish	41/41	WIC/black beans	41/42	ground beef/chicken			168/150				
r	aw chicken	41	refried beans/chile con carne	41/42	reach in hot holding/black beans			148				
middl	e cold top/pupusa mix	41	shrimp	36	under d	counter drink cooler	/milk	44				
pupu	sa mix/roasted corn	41/41	WIF ambient	3	cheese/green salsa			51/45				
grou	and beef on stove	191	back WIC/shredded chicken	41/41	desse	rt cooler/tres led	hes	41				
grill d	rawers/shrimp/chicken	41/41/41	chile con carne/beans	41/41/41								
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Warewash hand sink 131F equipped											
W	Line hand sink 118F/equipped/ needs to be accessible/ no trash can in front											
	Sani buckets setup to 200ppm quats/using Steramine tabs											
29	Need quats test str											
36	To store wiping cloth	is in san	i buckets/not on prep co	ınters, cı	utting bo	ards or on apro	ns					
32	To address cutting			-		•						
45	<u> </u>											
	To clean floors and under equipment as well Using digital thermos											
	3 comp sink 121F											
2	Drink cooler/to cold	hold at	41F or below /discarde	d cheese	e from c	vernight over 4	1F					
29	Need secondary the	ermo in	drink cooler									
W	condensation in WIF/to protect foods under											
	Dishwasher sanitizing at 100ppm chlorine											
	Drink counter hand sink at 110+F equipped											
	Fish released from vacuum sealed packaging prior to thawing											
	Using gloves for prep and RTE											
	Ceviche cooked wit	-										
	Oil filtered daily/no	liquid gr	ease into dumpsters									
	Soda/tea nozzles WRS daily as well as margarita machine and deep cleaned monthly											
42	To clean in/around/	on equ	ipment and under prep	counters	s shelve	es						
45	To clean floor drains/particularly under 3 comp sink/food debris											
	Bar hand sink 124F equipped, 3 comp sink at 129F											
	Using Steramine tabs for warewashing											
	Sani bucket setup to 200ppm quats											
	Margarita machines cleaned every 4 days											
Received			Print:			Title: Person In Charge/						
(signature)	' Sergio Magana		Sergio l	vlaga	na	Manager	•					
Inspected (signature)	Sergio Magana d by: Christy Corl	tez, F	Christy Co	ortez,	RS							
		0.		•		Samples: Y N #	t collect	ea				