	Retail Food Establishment Inspection Report															
Date: Time in: Time out: License/Permit # Est. Type Risk Category 5/26/2022 9:45 11:15 FS-8303 Page 1											Est. Type Risk Category Page <u>1</u> of	2				
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complain							_	Inve	stig	atio	n	5-CO/Construction 6-Other TOTAL/SCO	ORE			
Establishment Name: Contact/Owner Nam Gloria's Restaurant												* Number of Repeat Violations: ✓ Number of Violations COS:	í			
Physical Address: Pest control : 2079 Summer Lee Dr Rockwall, TX Ecolab/monthly								od	, mo	G	reas	thwaste/3mo	/В			
Compliance Status: Out = not in compliance IN = in compliance N							= not observed NA = not applicable COS = corrected on site R = repe					applicable $COS = corrected on site R = repeat violation W-Wat$	tch			
M	ark t	he ap	prop	oriate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation							box for IN, NO, NA, COS Mark an \times in appropriate box for R ctive Action not to exceed 3 days				
0	Î	pliance Status						omp	Ν	Ν	C					
U T	N	0	A	O S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		U T		0	A	A O S					
	~				1. Proper cooming time and temperature			~				knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/ 45°F)			~		13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
		-		-	3. Proper Hot Holding temperature(135°F)	_		<u> </u>				Proventing Contenting for the Hands				
	~				4. Proper cooking time and temperature				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly							
	~				5. Proper reheating procedure for hot holding (165°F in 2		_	~		GIOVES USED 15. No bare hand contact with ready to eat foods or approved						
	~				Hours)			~				alternate method properly followed (APPROVED YN)				
	~				6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations				
					Approved Source			~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required						
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							<u> </u>				eggs cooked Chemicals				
					8. Food Received at proper temperature			1				17. Food additives; approved and properly stored; Washing Fruits				
	~				check at receipt			~				& Vegetables water only				
	Protection from Contamination							~				18. Toxic substances properly identified, stored and used				
	~				 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and 		Water/ Plumbing				Water/ Plumbing 19. Water from approved source; Plumbing installed; proper					
3					Sanitized at <u>200</u> ppm/temperature			~				backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned discarded			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N		С	Priority Foundation Items (2 Po	oints) v R	0	Ι	Ν	Ν	С		R			
U T	Ν		N				U T	N	0	A	0 5					
-		0	N A	0 5	Demonstration of Knowledge/Personnel		1									
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted		1	~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	ע ג				21. Person in charge present, demonstration of knowledge,	·	_									
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Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

Received by: (signature) Victor Garcia	^{Print:} Victor Garcia	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	^{nent Name:} a's Restaurant	Physical A 2079	Summer Lee Dr F	City/State:	II, TX	License/Permit # Page 2 of 2 FS-8303		<u>2</u> of <u>2</u>		
Item/Loc	ation	Tomp F	TEMPERATURE OBSERVAT Item/Location	IONS Temp F	Item/Locat	on Town F				
		Temp F		_				Temp F		
	rt cooler/strawberries	40	shredded cheese	41	cooked shrimp/pupusa pork		mix	41/41		
desse	ert freezer ambient	2	drawers/cut tomatoes	41 WIF		F ambient		4		
hot hol	ding reach in/black beans	157	grill cold top/sour cream	41	veggie WIC/shredded chic			37/40		
grou	ind beef/sauce	168/158	shrimp/cheese	se 41/41 chili		li con carne)	38/38		
chick	en soup on stove	172	grill drawers/beef	42	raw beef/cevic			36/36		
hot	wells/beans	169	shrimp/chicken	42/42	12/42 under counter drink coole		nilk	41		
ground	l beef/shredded chicken	168/177	salmon	42		ar coolers		36/39		
mido	dle cold top/pork	41	front WIC/black beans	front WIC/black beans 41						
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED AN	١D		
			st employee health poste	er at har	nd sink.					
36	Store wiping cloths	in sani l	ouckets							
W	Watch ice deflector	panel								
	Watch meat grill drawer	s as need	to cold hold at 41 or below/n	neat loade	ed from W	/IC 40 minutes prev	/ious			
	Sani buckets 200 p		S							
	Line hand sink 100	+F								
42	Clean grill line floor	mats								
32	Discard melted/discol	ored cutt	ing boards/address discold	ored and/	or badly	scored cutting bo	bards	6		
37	Condensation in W	IF/prote	ct foods under							
37	Avoid placing items like spic	ce containe	s on floor to refill. COS by sanitizi	ng containe	er before be	eing placed on prep ta	ole			
10/33	Dishwasher not sanitizing. Ad	vised MUST	check daily with chemical test strips to	o verify sanit	izing. Will u	se 3 comp sink until rep	aired			
	Soda/tea nozzles W	/RS dail	у							
	Chips served using	a scoop)							
	Bar 3 comp sink 12	4 F								
	Bar hand sink 100+	F								
W	Need soap at bar hand sink. Not setup at time of inspection									
34	Fruit flies in bar. El	iminate	sources of food and bre	eding a	reas					
39	Cover alcohol bottles overnight									
39	Wash, rinse and Sa	nitize ba	ar mats in coolers where	clean r	nugs ar	e stored				
	Margarita machines cleaned nightly									
W	Ceviche cooked using lime for 6 hours. May require a variance to be filed with city if haven't already done so.									
	RR sinks at 100+F									
	Use a handled scoop in Ready to Eat foods/rice, not a bowl unless wearing a glove									
34	4 Flies in kitchen									
42/45	2/45 General cleaning in/around/on equipment, floors, walls									
Received by: Print: Title: Person In Charge/ Owner										
(signature)	Victor Garcia		Victor G	Garcia Manager						
^(signature) Victor Garcia Victor Garcia Manager Inspected by: ^(signature) Christy Cortez, RS Christy Cortez, RS Samples: Y N # collected										
Christy Cortez, RS Christy Cortez, RS Christy Cortez, RS Samples: Y N # collected										