

Retail Food Establishment Inspection Report

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

Date: 5/26/2022	Time in: 9:45	Time out: 11:15	License/Permit # FS-8303	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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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	TOTAL/SCORE
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Establishment Name: Gloria's Restaurant	Contact/Owner Name:	* Number of Repeat Violations: _____	13/87/B
		✓ Number of Violations COS: _____	

Physical Address: 2079 Summer Lee Dr Rockwall, TX	Pest control : Ecoclab/monthly	Hood Hoodz/2mo	Grease trap : Southwaste/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓						✓				
	✓					Water/ Plumbing					
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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
W						W					
Consumer Advisory						2					
	✓					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
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
1						1					
1							✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

Retail Food Establishment Inspection Report

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

Received by: (signature) <i>Victor Garcia</i>	Print: Victor 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: Gloria's Restaurant	Physical Address: 2079 Summer Lee Dr	City/State: Rockwall, TX	License/Permit # FS-8303	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
dessert cooler/strawberries	40	shredded cheese	41	cooked shrimp/pupusa pork mix	41/41
dessert freezer ambient	2	drawers/cut tomatoes	41	WIF ambient	4
hot holding reach in/black beans	157	grill cold top/sour cream	41	veggie WIC/shredded chicken	37/40
ground beef/sauce	168/158	shrimp/cheese	41/41	chili con carne	38/38
chicken soup on stove	172	grill drawers/beef	42	raw beef/ceviche	36/36
hot wells/beans	169	shrimp/chicken	42/42	under counter drink cooler/milk	41
ground beef/shredded chicken	168/177	salmon	42	bar coolers	36/39
middle cold top/pork	41	front WIC/black beans	41		

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:
	Prep hand sink 100+F. post employee health poster at hand sink.
36	Store wiping cloths in sani buckets
W	Watch ice deflector panel
	Watch meat grill drawers as need to cold hold at 41 or below/meat loaded from WIC 40 minutes previous
	Sani buckets 200 ppm quats
	Line hand sink 100+F
42	Clean grill line floor mats
32	Discard melted/discolored cutting boards/address discolored and/or badly scored cutting boards
37	Condensation in WIF/protect foods under
37	Avoid placing items like spice containers on floor to refill. COS by sanitizing container before being placed on prep table
10/33	Dishwasher not sanitizing. Advised MUST check daily with chemical test strips to verify sanitizing. Will use 3 comp sink until repaired
	Soda/tea nozzles WRS daily
	Chips served using a scoop
	Bar 3 comp sink 124 F
	Bar hand sink 100+F
W	Need soap at bar hand sink. Not setup at time of inspection
34	Fruit flies in bar. Eliminate sources of food and breeding areas
39	Cover alcohol bottles overnight
39	Wash, rinse and Sanitize bar mats in coolers where clean mugs are 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	Flies in kitchen
42/45	General cleaning in/around/on equipment, floors, walls

Received by: (signature) <i>Victor Garcia</i>	Print: Victor 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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