

# Retail Food Establishment Inspection Report

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

Date: <b>5/10/2023</b>	Time in: <b>9:30</b>	Time out: <b>11:00</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: _____		<b>10/90/A</b>
Physical Address: <b>2079 Summer Lee Dr Rockwall, TX</b>			Pest control : Ecolab/4-27-2023/monthly	Hood Hoodz/ 4-30-2023	Grease trap : Southwaste/11-2022	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>Chemicals</b>					
	✓					✓					
	✓					✓					
	✓					<b>Water/ Plumbing</b>					
	✓					W					
	✓					✓					

### 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>					
	✓					2					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						<b>Physical Facilities</b>					
	✓					1					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>Other Violations</b>					
	✓					1					
	✓					✓					
	✓					✓					

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

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

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 Drive</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-8303</b>	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
dessert cooler/strawberries for reference/freezer	41/20	left cold top/sour cream	41	drink under counter cooler ambient	32
hot holding reach in/queso/queso	137/140	shredded cheese	41	back WIC/cooked chicken	41/41/41
hot holding reach in/chicken	167	drawers/ceviche/shrimp	41/42	Taco meat	41/41/41
ground beef	170	middle cold top/pork	42	ground beef	41/41/41
WIC/brisket/beans	50/41	drawers/pork mix cheese	42	back WIC/ceviche	41
raw beef/pico	40/41	line drawers/beef	41	raw beef	41
WIF ambient	-3	chicken/salmon	41/42		
beans on stove	189	tilapia/shrimp	42/42		

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 equipped at 100+F. Post employee health poster.
35	Always store employee drinks and food low and separate
1	Discarded brisket made previous day as never made it to 41F
27	Must aggressively cool using shallow metal pans, take temps often, no lids. 2 hours to 70F then 4 hours to 41F or below
	Line hand sink 100+F with soap and paper towels
	Drink hand sink with soap and paper towels
W	Need air gap under ice tea dispenser in drink counter
36	Avoid storing wiping cloths on aprons/store in sani buckets instead
	Soda/tea nozzles WRS daily
36	Store wiping cloths in sani buckets
	Sani buckets at 200 ppm quats
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
W	Always use a handled scoop in dry goods
45/42	Clean floors, floor mats/some food debris/under equipment
	Bar 3 comp sink 124 F
	Bar hand sink 120F equipped
	Margarita machines broken down and cleaned monthly
	Alcohol covered nightly
34	Fly
	Discussed soaking soda dispenser nozzles nightly/using a small scrub brush on white part/dispenser not detachable
	Beer taps cleaned and maintained by supplier
	RR sinks at 100+F with soap and paper towels
45	Adhere all hand sinks to walls/caulk behind sinks/replace where moldy
42	Clean in/around/on equipment
W	Watch condition of wood chargers for cast iron sizzle plates

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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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