Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: 11/8/3022 8:45		Time out: License/Po 10:35 FS-8								Est. Type Risk Category Page 1 of 2							
					tion: 1-Routine	2-Follow U		-Complai			Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCORE		
Establishment Name: Contact/Owner Name Gloria's Restaurant										* Number of Repeat Violations: ✓ Number of Violations COS:							
Pł 20	ysic 79	al A Sur	ddre nm	ess: er L	₋ee Rockwall, TX	Eco	st control : olab/mo	nthly		Hoo	od odz/2	2mo	Gı So	rease outh	te trap : Follow-up: Yes No Solution No So		
M					tatus: Out = not in con points in the OUT box for e	ach numbered it		Mark '		eckma	ark in	appr	opria	te bo	policable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R		
O U	ompli I N	iance N O	Sta N A	tus C O	Time and Temperature for Food Safety				R	C	Compliance Sta			C			
T			А	S	(F = de	grees Fahrenhei nd temperature	it)			T			A	s	12. Management, food employees and conditional employees;		
	~				2. Proper Cold Holding	tomporoturo(41°	PE/ 45°E)				~				knowledge, responsibilities, and reporting		
	~				2. Proper Cold Holding	temperature(41	r/ 43 r)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	~				3. Proper Hot Holding te										Preventing Contamination by Hands		
	~				Proper cooking time a Proper reheating process.			°F in 2			~				14. Hands cleaned and properly washed/ Gloves used properly gloves used 15. No bare hand contact with ready to eat foods or approved		
	~				Hours)	edure for not no	Julia (103	1 111 2			~				alternate method properly followed (APPROVED Y N.)		
	~	6. Time as a Public I			6. Time as a Public Heal	Health Control; procedures & records		records							Highly Susceptible Populations		
					Арр	oroved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked		
	/				7. Food and ice obtained good condition, safe, and			ood in					•		Chemicals		
					destruction BeneK 8. Food Received at prop	eith/Metr							I		17. Food additives; approved and properly stored; Washing Fruits		
	′				check at recei	•					~				& Vegetables water only		
						from Contamin		1			~				18. Toxic substances properly identified, stored and used		
	~				9. Food Separated & propreparation, storage, disp			ood							Water/ Plumbing		
	~				10. Food contact surface Sanitized at 200 p	s and Returnabl opm/temperature	les ; Cleane e	ed and			~			-	19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of reconditioned discar	returned, previ	iously serve	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
		igsquare									<u> </u>	\square					
					Prio	rity Founda	tion Iten	ns (2 Poi	ints) v	iolat	tions	Req	uire	Cor	rrective Action within 10 days		
O U T	I N	N O	N A	C O S	Prio Demonstration				nts) v	olat O U T	I N	Req N O	N A	C C O S	Food Temperature Control/ Identification		
		N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	Personnel	l owledge,		O U	I N	N	N	C 0			
	N	N O		О	Demonstration 21. Person in charge pre	of Knowledge/ sent, demonstra tified Food Man	Personnel ation of kno nager/ Poste	l owledge, ed		O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition		
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor	of Knowledge/ sent, demonstra tified Food Man authorized perse	Personnel ation of kno nager/ Poste ons/ person	bwledge, ed		O U	I N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor	of Knowledge/ sent, demonstra tified Food Man authorized perso dkeeping and I Labeling	Personnel ation of kno nager/ Poste ons/ person Food Packs	l owledge, ed nnel		O U	IN	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation		
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor	of Knowledge/ sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequal	Personnel ation of kno nager/ Poste ons/ person Food Packs uate pressu	owledge, ed nnel age		O U	IN	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted)		
	N V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F	of Knowledge/ sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequallable (shellstoo Food labeled ith Approved I	Procedures	bwledge, ed annel age re, safe rasite		O U	IN	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending		
	N V	NOO		О	Demonstration 21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F	of Knowledge/ sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequaliable (shellstoo Food labeled ith Approved I triance, Specialic obtained for spe	Procedures zed Process	bwledge, ed annel age re, safe rasite		O U	IN	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022		
	V	N O		О	Demonstration 21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance of processing methods; man	of Knowledge/ sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequaliable (shellstoo Food labeled ith Approved I triance, Specialic obtained for spe	resonnel ation of knot ager/ Poster ons/ person per	bwledge, ed annel age re, safe rasite		O U	I N V V	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
	V	N O		О	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir in menu with ast	of Knowledge/ sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequaliable (shellstoo Food labeled ith Approved I riance, Specialiable, obtained for spenufacturer instruumer Advisory r Advisories; rayder/Buffet Plate erisks	resonnel ation of knot ager/ Poster ons/ person reson	bwledge, ed annel age re, safe rasite s s, and cooked n Label	R	2		N O	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
О О			A N	O S	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance opprocessing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir in menu with ast	sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequaliable (shellstog cood labeled ith Approved I riance, Specialiable obtained for spenufacturer instrumer Advisory r Advisories; ray det/Buffet Plate erisks t) Violations I	resonnel ation of knot ager/ Poster ons/ person reson	bwledge, ed annel age re, safe rasite s s, and cooked n Label	R	2	I N V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
OUT	V V V		A	OS	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; mai Const 26. Posting of Consumer foods (Disclosure/Remir in menu with ast Core Items (1 Point Prevention of Const 20. Pre	of Knowledge/ sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequallable (shellstoo Food labeled ith Approved I triance, Speciality obtained for spenufacturer instrumer Advisory r Advisories; ray ader/Buffet Plate erisks t) Violations I f Food Contam	resonnel ation of knot ager/ Poster ons/ person reson	bywledge, ed annel age re, safe rasite s, and cooked n Label orrective	Action	O U T	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
OUU	V V V		A N	o s	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; marked Construction of Consumer foods (Disclosure/Remirin menu with ast Core Items (1 Point Prevention of S4. No Evidence of Inseanimals	of Knowledge/ sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequaliable (shellstoo Food labeled ith Approved I riance, Specialia obtained for spenufacturer instrumer Advisory r Advisories; ravider/Buffet Plate erisks t) Violations I f Food Contamication	resonnel ation of knot ager/ Poster ons/ person reson	bywledge, ed annel age re, safe rasite s, and cooked n Label borrective ther	Action	2 2	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 25. Food Identification 41. Original container labeling (Bulk Food)		
O U T 1			A N	o s	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records ava destruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir in menu with ast Core Items (1 Point Prevention o 34. No Evidence of Inseranimals 35. Personal Cleanliness	of Knowledge/ sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequatilable (shellstoo Food labeled ith Approved I riance, Specialitions obtained for speciality obtained for speciality of the contamer Advisory r Advisories; ray adet/Buffet Plate erisks t) Violations I f Food Contament of the contamination //eating, drinking	resonnel ation of knot ager/ Poster ons/ person ons/ p	bywledge, ed annel age re, safe rasite s, and cooked n Label borrective ther	Action	2 Note to the second s	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities		
о _{U т} 1	V V V		A N	o s	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; marked Construction of Consumer foods (Disclosure/Remirin menu with ast Core Items (1 Point Prevention of S4. No Evidence of Inseanimals	of Knowledge/ sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequaliable (shellstoo Food labeled ith Approved I riance, Specialiable obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plate erisks t) Violations I f Food Contament contamination /eating, drinking erly used and ste	resonnel ation of knot ager/ Poster ons/ person ons/ p	bywledge, ed annel age re, safe rasite s, and cooked n Label borrective ther	Action	2 2	I N V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 25. Food Identification 41. Original container labeling (Bulk Food)		
O U T 1	V V V		A N	o s	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; main menu with ast Core Items (1 Point Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental contains 37. Environmental contains 38.	of Knowledge/ sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequaliable (shellstoo Food labeled ith Approved I riance, Specialiable obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plate erisks t) Violations I f Food Contament of Contamination deating, drinking erly used and stamination	resonnel ation of knot ager/ Poster ons/ person ons/ p	bywledge, ed annel age re, safe rasite s, and cooked n Label borrective ther	Action	2 Note to the second s	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Worewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 24. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used		
о _{U т} 1	V V V		A N	o s	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir in menu with ast Core Items (1 Point Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing menu 22. Personal Cleanliness 36. Approved thawing menu 34. Approved thawing menu 34. Approved thawing menu 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing menu 34. Approved thawing menu 35. Personal Cleanliness 36. Approved thawing menu 36. Personal Cleanliness 36. Approved thawing menu 37. Environmental conta 38. Approved thawing menu 38. Approved thawing menu 39. Personal Cleanliness 36. Pers	sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequaliable (shellstoo Food labeled ith Approved I triance, Specialiable obtained for spenufacturer instrumer Advisory or Advisories; rander/Buffet Plate erisks t) Violations I f Food Contament contamination /eating, drinking erly used and stemmination method	resonnel ation of knot ager/ Poster ons/ person ons/ p	bywledge, ed annel age re, safe rasite s, and cooked n Label borrective ther	Action	2 Note to the second s	I N V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 24. Non-Food Contact surfaces clean		
о _{U т} 1	V V V		A N	o s	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir in menu with ast Core Items (1 Point Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing m Proper 39. Utensils, equipment,	sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequaliable (shellstoo Food labeled ith Approved I riance, Specialiable obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plate erisks t) Violations I f Food Contament of Contamination deating, drinking erly used and stemmination method r Use of Utensil & linens; prope	resonnel ation of known ager/ Poster ons/ person ons/	by ledge, ed onnel on the state of the state	Action	2 Note to the second s	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained		
о _{U т} 1	V V V		A N	o s	21. Person in charge pre and perform duties/ Cert 3 22. Food Handler/ no un Safe Water, Recor 23. Hot and Cold Water 24. Required records avadestruction); Packaged F Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; man Const 26. Posting of Consumer foods (Disclosure/Remir in menu with ast Core Items (1 Point Prevention o 34. No Evidence of Inseanimals 35. Personal Cleanliness 36. Wiping Cloths; prop 37. Environmental conta 38. Approved thawing mercord in personal conta 38. Approved thawing mercord in the proper in	sent, demonstratified Food Man authorized perso dkeeping and I Labeling available; adequaliable (shellstoo Food labeled ith Approved I riance, Specialia obtained for spenufacturer instrumer Advisory r Advisories; rander/Buffet Plate erisks t) Violations I f Food Contament of the Contamination detection of the Contament of the Contamination method r Use of Utensil & linens; prope	resonnel ation of knot ager/ Poster ons/ person resonager/ Poster ons/ person resonager/ Pood Packs uate pressu ck tags; par resonager r	bywledge, ed annel age re, safe rasite s s, and cooked n Label corrective ther to use tored,	Action	2 Note to the second s	I N V V V V V V V V V V V V V V V V V V	N O	N A N N N N N N N N N N N N N N N N N N	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean		

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: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	. (
	nent Name: a's Restaurant	Physical A		Sity/State:	all TX	License/Permit # Pag FS-8303	e <u>2</u> of <u>2</u>				
Cion	a o i tootaarant	2010	TEMPERATURE OBSERVAT		177	1 8 8888					
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F				
line co	old top/sour cream	41	chili on stove reheated	202	shredo	41					
draw	ers/cooked shrimp	42	steam wells/water	189	W	-6					
cevich	he(from WIC on cart)	44	drawers/shrimp	42	reach in	156/178					
draw	ers/salmon/shrimp	42/41	pork	41	reach	reach in hot holding/brisket					
	beef	42	steam wells/shredded chicken	179	reac	reach in cooler/flan					
middle	cold top/shredded cheese	42	cream sauce	147	back V	VIC/shredded chicken	38/40/41				
drawe	rs/pupusa cheese mix	42	front WIC/shredded chicken	41	Taco r	38/40/41					
cook	ed beef on stove	198	beans/beans	40/41	be	40/38					
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIVE NT HAS BEEN MADE. YOUR ATTENTS			HE CONDITIONS OBSERVED A	ND				
Number	NOTED BELOW:			15 DIKL	-122 10 11	JOIND THOMAS OBSERVED A	12				
	•		soap and paper towels								
			Oppm chlorine sanitizer								
33			to be 110 F minimum								
			p until 110F/will need to				er				
W			to cold tops quickly to	maintaiı	n 41F o	r below					
	Sani bucket 200 pp										
37			ct foods underneath								
	Soda/tea nozzles W		<i></i>								
39	<u> </u>		nand sink in expo area								
			pap and paper towels								
			2 F with soap and paper	towels							
	Drink under counter										
	Bar hand sink 107 v		p and paper towels								
	Bar 3 comp sink 11		1.								
0.4	Using quats tabs fo		asning								
34	Fruit flies in bar are										
20	Margarita machine cleaned nightly										
39	39 Store shake nozzle for mixed drinks clean Bar cooler 36 F, keg cooler 39 F Alchehol bettles severed nightly										
	Alchohol bottles covered nightly Beer taps cleaned and maintained by supplier. Need beer tap faucet covers to cover at night. Caviche using cooked shripp										
	Ceviche using cooked shrimp RR sinks 100+F with soap and paper towels										
34											
36											
	Using cloths in sani buckets, not on aprons 15 Clean in/around on equipment, floors, under equipment										
12,70	743 Olean in/around on equipment, moors, under equipment										
Received	•		Print:			Title: Person In Charge/ Owne	r				
(signature)	Victor Garcia		Victor G	a l	Manager						
Inspected by: (signature) Christy Cortez, RS Christy Cortez RS											
		0,		1	_	Samples: Y N # collec	ted				