

# Retail Food Establishment Inspection Report

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

Date: <b>11/8/3022</b>	Time in: <b>8:45</b>	Time out: <b>10:35</b>	License/Permit # <b>FS-8303</b>	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: <b>Gloria's Restaurant</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	✓ Number of Violations COS: _____
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Physical Address: <b>2079 Summer Lee Rockwall, TX</b>	Pest control : <b>Ecoclab/monthly</b>	Hood <b>Hoodz/2mo</b>	Grease trap : <b>Southwaste/2000gal/3mo</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	<b>8/92/A</b>
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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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
	✓						✓				
	✓						✓				
	✓					<b>Highly Susceptible Populations</b>					
	✓						✓				
	✓					<b>Chemicals</b>					
	✓						✓				
	✓						✓				
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

### 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>					
	✓						✓				
	✓						✓				
<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>							✓				
	✓						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1							✓				
	✓					<b>Physical Facilities</b>					
1						1					
1							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						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: <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</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-8303</b>	Page <u>2</u> of <u>2</u>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
line cold top/sour cream	41	chili on stove reheated	202	shredded cheese/chicken	41
drawers/cooked shrimp	42	steam wells/water	189	<b>WIF ambient</b>	<b>-6</b>
ceviche(from WIC on cart)	44	drawers/shrimp	42	reach in hot holding/beans/Taco meat	156/178
drawers/salmon/shrimp	42/41	<b>pork</b>	41	reach in hot holding/brisket	<b>163</b>
<b>beef</b>	42	steam wells/shredded chicken	179	reach in cooler/flan	<b>38</b>
middle cold top/shredded cheese	42	<b>cream sauce</b>	147	back WIC/shredded chicken	38/40/41
drawers/pupusa cheese mix	42	front WIC/shredded chicken	41	Taco meat/Chile con carne	38/40/41
cooked beef on stove	198	<b>beans/beans</b>	40/41	<b>beef/ceviche</b>	40/38

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Prep hand sink 127 F with soap and paper towels
	Dishwasher sanitizing at 100ppm chlorine sanitizer
33	3 comp sink 104 F. Needs to be 110 F minimum
	Cannot warewash in 3 comp until 110F/will need to run everything through dishwasher
W	Make sure to load from WIC to cold tops quickly to maintain 41F or below
	Sani bucket 200 ppm quats
37	Condensation in WIC/protect foods underneath
	Soda/tea nozzles WRS daily
39	Avoid storing bowls under hand sink in expo area
	Line hand sink 108F with soap and paper towels
	Drink counter hand sink 112 F with soap and paper towels
	Drink under counter cooler/ranch 41F
	Bar hand sink 107 with soap and paper towels
	Bar 3 comp sink 110+F
	Using quats tabs for warewashing
34	Fruit flies in bar area
	Margarita machine cleaned nightly
39	Store shake nozzle for mixed drinks clean
	Bar cooler 36 F, keg cooler 39 F
	Alcohol bottles covered nightly
	Beer taps cleaned and maintained by supplier. Need beer tap faucet covers to cover at night.
	Ceviche using cooked shrimp
	RR sinks 100+F with soap and paper towels
34	Flies in kitchen
36	Store wiping cloths in sani buckets, not on aprons
42/45	Clean in/around on equipment, floors, under equipment

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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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