Retail Food Establishment Inspection Report													
Date: Time in: Time out: License/Permit 11/8/2021 9:15 11:04 FS-830												Est. Type Risk Category Page <u>1</u> of <u>2</u>	-
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complai							4	4-In	vestiş	gatio	n	5-CO/Construction 6-Other TOTAL/SCORI	E
Establishment Name: Contact/Owner Name Gloria's Restaurant												* Number of Repeat Violations: ✓ Number of Violations COS:	2
Physical Address: Pest control : 2079 Summer Lee Rockwall, TX Ecolab/monthly								ood odz	/3mc	s S	Greas outh	Le trap : Follow-up: Yes I 12/88/E	3
Compliance Status: Out = not in compliance IN = in compliance NO										A =	not ap	pplicable $COS = corrected on site R = repeat violation W- Watch$	
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													
Co O U	mpli I N	iance N O								iance Status N N C O A C		Employee Health	R
T	11	U	А	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			U N T		A	s	12. Management, food employees and conditional employees;	
	~							r				knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding temperature(41°F/45°F)			v				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding temperature(135°F)	+		_	Preventing Contamination by Hands				
	~	4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly					
					5. Proper reheating procedure for hot holding (165°F in 2			<i>v</i>		GIOVES USED 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, N, .)			
	~				Hours) 6. Time as a Public Health Control; procedures & records		_					anteniate method property followed (AFFKOVED 1. N)	
	~				o. This as a fubic ficanti control, procedures & records							Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
					Approved Source			r		Pasteurized eggs used when required eggs cooked			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith									-	Chemicals	
	~				8. Food Received at proper temperature						Τ	17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	Check at receipt							_			-	Water only 18. Toxic substances properly identified, stored and used	
	Protection from Contamination 9. Food Separated & protected, prevented during food						3 18. 1 oxic substances properly identified, store						
W					preparation, storage, display, and tasting							Water/ Plumbing	
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			v	•			19. Water from approved source; Plumbing installed; proper backflow device	
	~	11. Proper disposition of returned, previously served or reconditioned discarded					.,	•		<u> </u>		20. Approved Sewage/Wastewater Disposal System, proper disposal	_
O U	I N	N O	N A	C O	Priority Foundation Items (2 Pe Demonstration of Knowledge/ Personnel	R		U N	N		С		R
T	~			S	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			T V			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	~	22. Food Handler/ no unauthorized persons/ personnel						v	/			28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package			•	1			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips dial	
	~	23. Hot and Cold Water available; adequate pressure, safe									Permit Requirement, Prerequisite for Operation		
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						v	•			30. Food Establishment Permit (Current/insp report sign posted) 12/31/2021	
			Conformance with Approved Procedures									Utensils, Equipment, and Vending	
	~				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2	2				31. Adequate handwashing facilities: Accessible and properly supplied, used	
	1				Consumer Advisory		2	2				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	
O U	I N	N O	N A	C O	Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination	R R		ot to OI UN	N	N	С		R
Т	IN	0	A	S S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			Т	-	A	s	41.Original container labeling (Bulk Food)	
1					animals 35. Personal Cleanliness/eating, drinking or tobacco use	+		~		1			
L						+						Physical Facilities	
	~ ~				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
	~				36. Wiping Cloths; properly used and stored37. Environmental contamination	+	1				_	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
	-						1	 	_				
	、 、 、				37. Environmental contamination		1	v	_			43. Adequate ventilation and lighting; designated areas used	
1	、 、 、				37. Environmental contamination 38. Approved thawing method		1	v	/			43. Adequate ventilation and lighting; designated areas used44. Garbage and Refuse properly disposed; facilities maintained	

Received by: (signature) Sergio Magana	Print: Sergio Magana	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 F	ity/State: Rockwa	II, TX	License/Permit # Page 2 of FS-8303		2 of 2			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT	Temp F	Item/Locat	tion Te					
desse	rt reach in/flan	40	cheese	41	cheese			41			
reach	n in warmer/beans	151	cold top/cut tomatoes	41	WIF ambient			-3			
b	eef/chicken	156/187	drawers/salmon	41	veggie WIC/ground beef			39			
hot v	vells/ground beef	147	chicken/beef	41/41	Chile con carne			39			
	beans	158	shrimp	41	shredded chicken			38			
CC	old top/pork	41	under counter/milk	37	meat WIC/pork			37			
por	k and cheese	41	kitchen WIC/beef	41							
draw	ers/cut tomatoes	41	shredded chicken	40							
Item	AN INCRECTION OF YOUR FO		SERVATIONS AND CORRECTIV					ID.			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:										
	Hand sink 117 F										
18	Label all spray bottles, store low and separate, not on top of dishwasher or on prep tables										
20	3 comp sink 118 F Avoid storing dirty dishes overnight. could attract pests										
39 31					and aink	or bor bond ain					
51	Sani bucket 200 pp		at hand sinks (no soap at	i prep na			K)				
39	Discard bus tubs when broken										
	Discard bus tubs when broken Drink counter hand sink 100+F										
40	Watch foil to line shelves, in ovens										
W	Watching storing bagged chocolate chips next to raw beef. Store raw meat low and separate										
32	Seal exposed wood in back/dry storage area										
32			gers/needs to be cleanal	ble							
31	Need hand soap in										
34				der nigh	ntly to p	revent fruit flies					
	Fruit flies in bar. Discussed washing soda boot holder nightly to prevent fruit flies 3 comp sink bar 129/Hand sink bar 122										
40			penser. Discard as not c	leanabl	e.						
	Margarita machines broken down and cleaned nightly										
	Soda, tea nozzles WRS daily										
	Sleeved straws in bar										
	Dishwasher 100 ppm chlorine sanitizer										
42	Clean floor mats on cook line										
	RR Sinks 100 F										
34	Gap at front door										
45	Seal gaps in walls in back storage area										
Received	•		Print:	_		Title: Person In Charge/ O)wner				
(signature)	Sergio Magana		Sergio M	laga	na	Manager					
Inspected (signature)	Sergio Magana ^{Iby:} Chrísty Corl	tez, F	Christy Co	ortez,	RS	Samples: Y N # c	ollecte	d			
Form EH-06	6 (Revised 09-2015)										