

Retail Food Establishment Inspection Report

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

Date: 11/8/2021	Time in: 9:15	Time out: 11:04	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
Establishment Name: Gloria's Restaurant			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		12/88/B
Physical Address: 2079 Summer Lee Rockwall, TX			Pest control : Ecoclab/monthly	Hood Hoodz/3mo	Grease trap : Southwest/2000gal/3mo	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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓					3					
	W					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓					2					
Conformance with Approved Procedures						Consumer Advisory					
	✓						✓				
	✓					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					
	✓						✓				
	✓						✓				
Proper Use of Utensils						Proper Use of Utensils					
	✓					1					
	✓						✓				
	✓						✓				

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Sergio Magana</i>	Print: Sergio Magana	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	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 reach in/flan	40	cheese	41	cheese	41
reach in warmer/beans	151	cold top/cut tomatoes	41	WIF ambient	-3
beef/chicken	156/187	drawers/salmon	41	veggie WIC/ground beef	39
hot wells/ground beef	147	chicken/beef	41/41	Chile con carne	39
beans	158	shrimp	41	shredded chicken	38
cold top/pork	41	under counter/milk	37	meat WIC/pork	37
pork and cheese	41	kitchen WIC/beef	41		
drawers/cut tomatoes	41	shredded chicken	40		

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:
	Hand sink 117 F
18	Label all spray bottles, store low and separate, not on top of dishwasher or on prep tables
	3 comp sink 118 F
39	Avoid storing dirty dishes overnight. could attract pests
31	Have soap and paper towels at hand sinks (no soap at prep hand sink or bar hand sink)
	Sani bucket 200 ppm quats
39	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	Watch wood on skillet chargers/needs to be cleanable
31	Need hand soap in bar hand sink
34	Fruit flies in bar. Discussed washing soda boot holder nightly to prevent fruit flies
	3 comp sink bar 129/Hand sink bar 122
40	Frayed tape under chip dispenser. Discard as not cleanable.
	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 by: (signature) <i>Sergio Magana</i>	Print: Sergio Magana	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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