

# Retail Food Establishment Inspection Report

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

Date: <b>11/5/2020</b>	Time in: <b>9:30</b>	Time out: <b>10:58</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>
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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</b>	Pest control : <b>Ecolab/3mo</b>	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>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
	✓						✓				
	✓					<b>Highly Susceptible Populations</b>					
							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
						<b>3</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>Conformance with Approved Procedures</b>							W				
	✓						✓				
<b>Consumer Advisory</b>						<b>Food Identification</b>					
	✓						✓				

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

## Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: <b>see below</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: <b>see below</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Gloria's Restaurant</b>	Physical Address: <b>2079 Summer Lee Dr</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
Dessert cooler/flan	40	hot wells/chicken	177	salmon/shrimp	41/41
reach in dessert freezer/ambient	1.9	beans/ground beef	168/172	fish/chicken	41/41
warmer/beans	165	middle cold top/cheese mix	44	drink under counter cooler/milk	41
Black beans/ground beef	181/177	drawers/cheese mix	45	veggie WIC/shredded chicken	37
WIC/raw beef	38	right cold top/sour cream	40	ground beef/Chile con carne	35/37
raw chicken	38	drawers/cut tomatoes	41	ceviche	37
Black beans	38	shrimp/flautas	41/41	beer coolers	36-38
WIF ambient	-10	grill dtawers/beef	41		

### 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 128
35	Store employee drinks low and separate, not over prep areas
45	Missing grout in kitchen, standing water, food debris
W	Dispose of frayed wood under ketchup dispenser. Use a cleanable surface instead
	grill hand sink 100+
	drink hand sink 100+
36	Store wiping cloths in Sani bucket
	Sani bucket 200ppm quats
	Dishwasher 100 ppm bleach
37	Condensation in WIF
W	Watch storing sour cream under raw ground beef
45	Large gaps in walls near back storage, patch holes in walls
42	Clean kitchen floor mats
W	Maintain air gap under ice machines
18	Label spray bottles, avoid storing next to fryer strainers
	bar hand sink 121
	bar 3 comp sink 114
34	Fruit flies in bar
39	Discard frayed spatulas
39	Store clean beer mugs on clean bar mats in cooler
	Pupusa cheese mix mixed this morning. Placed in WIC to cool to 41
34	Gaps at front door
	RR sinks 100+

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</i>	Print: <b>Christy Cortez</b>	Samples: Y    N    # collected

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