

# Retail Food Establishment Inspection Report

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

Date: <b>5/21/2026</b>	Time in: <b>9:15</b>	Time out: <b>10:30</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: _____	<b>17/83/B</b>
Physical Address: <b>2079 Summer Lee Dr Rockwall, TX</b>	Pest control : <b>Ecolab/4-30-2026</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>					
3						✓					
3						✓					
✓						<b>Preventing Contamination by Hands</b>					
✓						✓					
✓						✓					
✓						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
✓						<b>Chemicals</b>					
✓						✓					
<b>Protection from Contamination</b>						✓					
✓						<b>Water/ Plumbing</b>					
3				✓		✓					
✓						✓					

### 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>					
✓						2					
✓						✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
✓						<b>Permit Requirement, Prerequisite for Operation</b>					
✓						✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
✓						W					
<b>Consumer Advisory</b>						2					
✓						W					

### 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					
W						✓					
✓						✓					
<b>Proper Use of Utensils</b>						1					
✓						✓					
✓						✓					

Received by: (signature) <i>Estaban Juarez</i>	Print: <b>Estaban Juarez</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 Dr</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-8303</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
left cold top/sour cream/cheese	39/41	steam wells/ground beef	178	shrimp	38
drawers/cooked shrimp	39	shredded chicken/beans	173/169	reach in hot holding/ground beef	150
grill drawers/salmon/raw beef	41/41	WIC/black beans	42	black beans	149
raw chicken	41	beans/fajita	41/41/41	reach in hot holding/black beans	149/145
middle cold top/pupusa mix/shredded cheese	42/41	brisket	42	under counter drink cooler/lemon for reference	40
drawer/pupusa mix	42-49	WIF ambient	-10		
cooked chicken cooling	182	back WIC/shredded chicken	40-46	dessert cooler/tres leches	33
grill drawers/shrimp/fish/salmon	43/41/41	chile con carne/beans	50/51/41	dessert freezer	3

**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:
	Warewash hand sink 113F equipped
W	Line hand sink 100 F/equipped/ needs to be accessible/ no trash can in front
	Sani buckets setup to 200ppm quats/using Steramine tabs
35	Need to store employee drinks/coffee low and separate/ not over serving prep line
36	To store wiping cloths in sani buckets/not on prep counters, cutting boards or on aprons
32	To address cutting boards where badly scored
45	To clean floors and under equipment as well
2/32	Need to repair pupusa drawer to seal properly/ to cold hold at 41F or below
	3 comp sink 114F
	Chlorine test strips current exp 7/2026, quat test strips current 9/2027 exp
1/27	Must aggressively cool/discarded chicken and beef over 41F made yesterday/ do not stack or use lids until fully 41F internal
W	condensation in WIF/to protect foods under
10	Dishwasher not sanitizing/ had just changed buckets, ran a few times to prime/ sanitizing at 100ppm chlorine
	Drink counter hand sink at 113F equipped
	Fish released from vacuum sealed packaging prior to thawing
	Using gloves for prep and RTE
	Ceviche cooked with lime 5 hours or more
	Oil filtered daily/no liquid grease into dumpsters
	Soda/tea nozzles WRS daily as well as margarita machine and deep cleaned monthly
42	To clean in/around/ on equipment and under prep counters shelves
45	To clean floor drains/particularly under 3 comp sink/food debris
	Bar hand sink 115 F equipped, 3 comp sink at 114F
	Using Steramine tabs for warewashing
	Sani bucket setup to 200ppm quats
	Margarita machines cleaned every 4 days

Received by: (signature) <i>Estaban Juarez</i>	Print: <b>Estaban Juarez</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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