

Retail Food Establishment Inspection Report

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

Date: 11/23/2025	Time in: 8:55	Time out: 10:10	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
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Establishment Name: Gloria's Restaurant	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: 2079 Summer Lee Dr Rockwall, TX	Pest control : Ecolab/ 11-20-2025	Hood <small>HOODZ/10-21-2025</small>	Grease trap : Southwaste/2025/8-18-2000gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
3	✓					✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
	✓					✓					
	✓					Chemicals					
	✓					✓					
	✓					✓					
	✓					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					
	✓					✓					
	✓					✓					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					W					
	✓					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					
	✓					✓					
	✓					Physical Facilities					
1						1					
W						✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

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 Dr	City/State: Rockwall, TX	License/Permit # FS-8303	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
left cold top/cream/cheese	41/41	steam wells/shredded cheese	168	ceviche	41
drawers/lettuce/ceviche	41/41	ranchero sauce	166	reach in hot holding/queso	146
grill drawers/salmon/fish	41/41	WIC/black beans	41/42	ground beef/chicken	168/150
raw chicken	41	refried beans/chile con carne	41/42	reach in hot holding/black beans	148
middle cold top/pupusa mix	41	shrimp	36	under counter drink cooler/milk	44
pupusa mix/roasted corn	41/41	WIF ambient	3	cheese/green salsa	51/45
ground beef on stove	191	back WIC/shredded chicken	41/41	dessert cooler/tres leches	41
grill drawers/shrimp/chicken	41/41/41	chile con carne/beans	41/41/41		

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:
	Warewash hand sink 131F equipped
W	Line hand sink 118F/equipped/ needs to be accessible/ no trash can in front
	Sani buckets setup to 200ppm quats/using Steramine tabs
29	Need quats test strips/expired
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
	Using digital thermos
	3 comp sink 121F
2	Drink cooler/to cold hold at 41F or below /discarded cheese from overnight over 41F
29	Need secondary thermo in drink cooler
W	condensation in WIF/to protect foods under
	Dishwasher sanitizing at 100ppm chlorine
	Drink counter hand sink at 110+F 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 124F equipped, 3 comp sink at 129F
	Using Steramine tabs for warewashing
	Sani bucket setup to 200ppm quats
	Margarita machines cleaned every 4 days

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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