

Retail Food Establishment Inspection Report

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

Date: 11/8/2023	Time in: 10:30	Time out: 12:30	License/Permit # FS-8303	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
---------------------------	--------------------------	---------------------------	------------------------------------	-----------	---------------	---------------------------

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: _____	13/87/B
		✓ Number of Violations COS: _____	

Physical Address: 2079 Summer Lee Dr Rockwall, TX	Pest control : Ecolab/10-20-2023	Hood Hoodz/10-26-2023	Grease trap : Southwest/10-3-2023	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					
3						✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
	✓					✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					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					
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
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						1					
W						✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Victor Garcia</i>	Print: Victor Garcia	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>
---	--	------------------------------------	------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
steam wells/ground beef	168	shrimp/salmon	41/41	WIC/black beans/beans	41/41
shredded chicken	170	shredded cheese	41	raw chicken/fish	34/38
rice/rice/rice	156/162/155	salad cold top/ sour cream	41	WIF ambient	-5
beans/beans	165/168	cheese	41	hot holding reach in/beans	140
hot holding on stove/chicken	159	drawers/cheese	41	beans/beans/chicken	158/161/153
grilled onions	162	middle cold top/cheese	41	back WIC/ground beef	45-50
grill drawers/shrimp	41	drawers/pupusa mix	48	shredded chicken/chile con carne	37/39
salmon/fish/pork	41/41/41	grilled poblano/corn relish	41/41	salmon/chicken	39/34

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:
	Line hand sink 100+F equipped
36	Store wiping cloths in sani buckets
W	Pupusa mix prepped today/best to cool to 41F after prepping in WIC then move to cold top or grill drawers. COS
32	Discard melted utensils, spatulas and cutting boards. Suggested a high temp cutting board for use adjacent to stove
29	Need quats test strips, will check at followup as inspector is out/ using quats tabs
W	Change foil daily in warming ovens
W	Watch proper date marking, date correctly when prepped
	Prep hand sink 100+F equipped
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
45	To replace broken gaskets throughout cook line
	3 comp sink 120 F
	Ceviche is marinated in lime 7 hours/raw fish
1	Ground beef made yesterday discarded as never made it to 41F or below
	Ground beef was stacked tightly, 7 pans deep with lids on.
27	Need to aggressively cool, using shallow metal pans, no lids, don't stack until 41F in the middle
	New shelving unit in back storage with sealed wood and FRP all white/New employee RR installed/refer to building
45	Maintenance to floors in back
35	To store all personal drinks low and separate in drink area, best to use cup with lid and straw, no screw top bottles
	Chips served with a handled scoop
	Gloves used, digital thermo
W	Condensation in WIF/protect foods underneath
32	Need to address cutting boards/discolored and badly scored
	Drink hand sink 100F equipped
	Bar 3 comp sink 126F/hand sink 119 F equipped
45	Replace moldy caulking behind hand sink and adhere to wall
	Margarita machines broken down and deep cleaned monthly, nozzles cleaned daily
42/45	To clean in, around, on equipment, floors, under equipment, walls where needed
	Queso hot holding 137F, under counter cooler half n half 41F

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

Form EH-06 (Revised 09-2015)