Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	Date: Time in: Time out: 11:20 Purpose of Inspection: 1-Routine 2-Follow Up			License/Permit # FOOD5104 3-Complaint 4-Investigation						Page <u>1</u> of <u>2</u> TOTAL/SCORE						
		se of ishm				2-Follow U		3-Compla ct/Owner I	_	4-	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SO * Number of Repeat Violations:	CORE
Or	th	ne	Bo	rde		1									✓ Number of Violations COS:	λ/R
Phy 74 7	/sica / -	al A 30 I	ddre Ro	ss: ckw	all, TX	Eco		19/2025	,	Ho Cintas	od s/5-16-	2025	Gr Ear	rease rthT	e trap : Follow-up: Yes	<u>ح</u> ,ر
Mai					Out = not in conpoints in the OUT box for o	npliance IN = in o	complianc	e No	O = not						oplicable COS = corrected on site R = repeat violation W-Wox for IN, NO, NA, COS Mark an in appropriate box for R	Vatch .
					•					ire In	nmea	liate	Corr	recti	ive Action not to exceed 3 days	
О	Î	ance N	N	C	Time and Tem	perature for Fo	ood Safet	y	R	О		iance N O	Stat N A	С	Frankrich Walde	R
U T	N	Time and Temperature for Food Safety $(F = degrees Fahrenheit)$ 1. Proper cooling time and temperature					U T		0	A	o s	Employee Health 12. Management, food employees and conditional employees;				
	~				1. Proper cooming time a	na temperature					~				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	3. Proper Hot Holding temperature(135°)		35°F)								Preventing Contamination by Hands					
	4. Proper cooking time and temperature			and temperature				3	3			14. Hands cleaned and properly washed/ Gloves used properly				
					5. Proper reheating proc	edure for hot ho	olding (16	5°F in 2			.,				15. No bare hand contact with ready to eat foods or approved	
	~		Hours) 6. Time as a Public Health Control; procedures & records						\sqcup			alternate method properly followed (APPROVED Y N.)				
		•			6. Time as a Public Heal	lth Control; proc	cedures &	k records							Highly Susceptible Populations	
					Арр	Approved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required NO EQQS	
					7. Food and ice obtained good condition, safe, and			Food in							Chamicala	
					destruction US Foo	ods									Chemicals	
	~				8. Food Received at project check at recei	•					~				17. Food additives; approved and properly stored; Washing Fruit & Vegetables	S
						from Contamir	nation				~				18. Toxic substances properly identified, stored and used	
	<u> </u>				9. Food Separated & propreparation, storage, disp			food							Water/ Plumbing	
	/				10. Food contact surface Sanitized at 200 p			ned and		3				-	19. Water from approved source; Plumbing installed; proper backflow device	
	. ,				11. Proper disposition of			ved or			.,				20. Approved Sewage/Wastewater Disposal System, proper	
					reconditioned disca										disposal	
					1)	amiter Parriadas					tions					
0	I	N	N	C					ints) 1	О	I	N	N	С	rrective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personn	el			I				Food Temperature Control/ Identification	R
T				О	Demonstration 21. Person in charge pre and perform duties/ Cert	of Knowledge/	Personn	el nowledge,		O U	I	N	N	C O		R
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Retail Food Establishment Inspection Report

Received by: (signature) Tiffani Marihugh	Print: Tiffani Marihugh	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Ne Border	Physical A 747 -		City/State:	all TY	License/Permit # FOOD5104	Page	e <u>2</u> of <u>2</u>		
On a	le Doldel	/4/ 1-	TEMPERATURE OBSERVA		all, IA	1 0000104				
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Loca	ition		Temp F		
grill co	old top/rice	41	shredded cheese	51		brisket		41		
shre	edded cheese	41	steam well/ques	o 147	reach	reach in cooler/hamburger				
und	er/cut tomatoes	41	beans	150		reach in freezer				
reach	in meat cooler/beef	40	shredded chicke	n 148	reach	reach in hot holding/beans				
	chicken	37	under counter cooler/ pic	o 40	beer	beer WIC/ambient				
steam	wells/cooked onions	154	cold top/pico	41	V	WIC/beans				
4 door o	cooler drawers/cooked beef	50	shredded cheese	e 41	back	back beans/shrimp				
COC	oked chicken	49	under/cooked chicker	41	ri	ce/chicken		38/40		
T4	T .		SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	FABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ITION IS DIF	ECTED TO T	HE CONDITIONS OBSER	VED A	ND		
	Drink hand sink 118	F equip	ped							
31/14	Line hand sink/NO soap/MU	ST have so	pap as this sink is used frequent	y/right next	to the grill v	vhere raw meat is han	dled			
31/19	Line hand sink/leak	ing und	er/to repair/to use only	for hand	d washin	g				
40	Do not re-use save-	-a-days	do not keep							
47/2	Gaskets broken and	falling o	ff of 4 door drawers coo	ler/not c	old holdii	ng at 41F or belo)W			
	Meat and cheese just loaded/	will move to	alternate coolers/do not use/this	unit needs t	be replace	d as it has had issues fo	or year	s		
45	Floors to be addres	sed, mi	ssing grout and food d	ebris						
42	To clean in/around/	on equi _l	oment, gaskets of cool	ers						
32			addressed , replaced wh	en neces	sary whe	re discolored/ sco	ored			
	warewash hand sin	k 101F	equipped							
	3 comp sink 143F									
		ng at 100ppm chlorine								
36			ni buckets/do not store							
45			where needed/by office, when repla							
35			and separate/no screw to	ps/use a	cup with	lid and straw ins	tead			
	Gloves used for prep and RTE									
	Test strips on site/current									
4 -	Digital thermo									
45	To clean floors drains/food debris									
10/4 4		Using Ecolab Veggie Wash								
19/14 Back prep hand sink/little to no hot water/must repair, will use other hand sinks										
34 Lots of fruit flies near tortilla area										
	tortilla hand sink 118 F equipped									
Bar hand sink 100F equipped 19 Bar 3 comp sink/not in use/leaking/taking everything to the back to WRS										
32										
2										
			nch in cooler salsa 37F/bar	•						
Received (signature)	by:	-	Print:			Title: Person In Charge/	Owner	•		
	I IFFANI MARIKUGI	r	I IIIaiii IV	nai II I	ugii	Manager				
(signature)	Tiffani Marihugi ^{1 by:} Chvisty Cov	tez, 1	$\mathbb{R}_{\mathcal{S}} \mid^{\frac{Print:}{Christy}} \mathbb{C}$	ortez	, RS	Samples: Y N #	# collect	ed		
	6 (Revised 09-2015)		_			Dampies, I IN #	Conect	cu		