

Retail Food Establishment Inspection Report

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

Date: 6/22/2025	Time in: 9:50	Time out: 11:20	License/Permit # FOOD5104	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: On the Border			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		20/80/B
Physical Address: 747 I-30 Rockwall, TX		Pest control : Ecolab/6/19/2025	Hood Cintas/5-16-2025	Grease trap : EarthTek/1500gal/6-11-2025	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓				1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
		✓			6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4	
	✓				22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
1					34. No Evidence of Insect contamination, rodent/other animals	
1					35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
1					40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	Food Identification	R
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
1					47. Other Violations	

Received by: (signature) <i>Tiffani Marihugh</i>	Print: Tiffani Marihugh	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: On the Border		Physical Address: 747 I-30		City/State: Rockwall, TX		License/Permit # FOOD5104		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
grill cold top/rice		41	shredded cheese		51	brisket		41	
shredded cheese		41	steam well/queso		147	reach in cooler/hamburger		41	
under/cut tomatoes		41	beans		150	reach in freezer		10	
reach in meat cooler/beef		40	shredded chicken		148	reach in hot holding/beans		168	
chicken		37	under counter cooler/ pico		40	beer WIC/ambient		36	
steam wells/cooked onions		154	cold top/pico		41	WIC/beans		37/38/36/38	
4 door cooler drawers/cooked beef		50	shredded cheese		41	back beans/shrimp		37/41	
cooked chicken		49	under/cooked chicken		41	rice/chicken		38/40	
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:								
	Drink hand sink 118F equipped								
31/14	Line hand sink/NO soap/MUST have soap as this sink is used frequently/right next to the grill where raw meat is handled								
31/19	Line hand sink/leaking under/to repair/to use only for hand washing								
40	Do not re-use save-a-days/do not keep								
47/2	Gaskets broken and falling off of 4 door drawers cooler/not cold holding at 41F or below								
	Meat and cheese just loaded/will move to alternate coolers/do not use/this unit needs to be replaced as it has had issues for years								
45	Floors to be addressed, missing grout and food debris								
42	To clean in/around/on equipment, gaskets of coolers								
32	Cutting boards to be cleaned, addressed , replaced when necessary where discolored/ scored								
	warewash hand sink 101F equipped								
	3 comp sink 143F								
	Dishwasher sanitizing at 100ppm chlorine								
36	To store wiping cloths in sani buckets/do not store dirty where clean utensils are stored								
45	To clean walls, floors, replace ceiling tiles where needed/by office, when replacing replace with cleanable tiles/not acoustic ceiling tiles								
35	To store employee drinks low and separate/no screw tops/use a cup with lid and straw instead								
	Gloves used for prep and RTE								
	Test strips on site/current								
	Digital thermo								
45	To clean floors drains/food debris								
	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	Bar mug cooler/need to replace duct tape handle/need to replace rusty grates where mouth parts of mugs sit/can use drainable bar matting								
2	salsa cooler/all salsas at 50F/brought from WIC this morning /only 2 pans at a time/for less than 2 hours/need to repair								
	drink cooler butter 41F/to go reach in cooler salsa 37F/bar cooler cut melon 41F/WIF ambient -5F								
Received by: (signature) <i>Tiffani Marihugh</i>			Print: Tiffani Marihugh				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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