

Retail Food Establishment Inspection Report

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

Date: 6/10/2021	Time in: 9:20	Time out: 11:14	License/Permit # FOOD5104	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: On the Border	Contact/Owner Name:	* Number of Repeat Violations: _____	18/82/B
Physical Address: 1-30 Rockwall, TX	Pest control : Ecolab/weekly	Grease trap : Southwaste/1500gal/3mo	

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					
	✓					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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					W					
	✓					Utensils, Equipment, and Vending					
	✓					W					
Conformance with Approved Procedures						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						✓					
1						Physical Facilities					
	✓					1					
	✓					✓					
	✓					1					
Proper Use of Utensils						Other Violations					
1						✓					
1						1					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Nicole Kirk</i>	Print: Nicole Kirk	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: I-30	City/State: Rockwall, TX	License/Permit # FOOD5104	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/beans	37	shredded cheese	38		
refried beans/black beans	38/36	right cold top/cut tomatoes	37		
cooked beef/rice	37/41	pico	38		
taquitos/raw beef	39/37	nacho cold top/pico	41		
shredded chicken cooked	51	chorizo	41		
WIF ambient	-15	under counter cooler/pico	41		
Beer WIC ambient	36	reach in warmer ambient	165		
line drawers/cooked veggies	37	small cooler glass front cooler ambient	38		

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 111 F
40	Remove transport tape from equipment to clean
27	Must aggressively cool cooked foods. Use shallow metal pans, stir often, take temps often
1	Chicken made last night discarded at 51.
	Prep hand sink 100+F
	Sani bucket 200 ppm quats
	3 comp sink 133 F
45	Missing grout throughout/ food debris buildup
45	Replace caulking behind 3 comp sink
34	Fruit flies in back dry storage and beer WIC/also in bar area
39	Clean bulk spice containers in dry storage
47	Organize outside storage shed. discard unused equipment to clean and prevent pests
44	Clean dumpster area/ food debris and trash around
42	Must clean piping above stoves/grease accumulation
W	Nacho cold top on grill line has heavy ice accumulation on condenser. Part on order to repair.
	Watch cold top to cold hold at 41 or below. Currently holding temp. Take temps often.
	Hot wells not setup. Will check temps at followup. steam water at 174 F
35	Store employee drinks low and separate
45/42	Clean walls, floors, under equipment, carts, floor drains
39	Discard frayed, broken tubs, dish racks
	Soda/tea nozzles WRS daily
	Dishwasher hand sink 100 F/tortilla area hand sink 126 F
W	Drink hand sink 96 F. Must be 100, can use dishwasher hand sink.
33	Dishwasher not sanitizing. Will use 3 comp sink until repaired.
45	Peeling paint on door to tortilla room/also from to go to kitchen
	3 comp sink in bar 110 F
19	Bar hand sink unusable as no pipe leads to drain essentially all water pours onto floor.
45/34	Seal all holes, gaps in walls, baseboards, ceiling tiles to prevent pests

Received by: (signature) <i>Nicole Kirk</i>	Print: Nicole Kirk	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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