

# Retail Food Establishment Inspection Report

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

Date: <b>12/9/2022</b>	Time in: <b>2:45</b>	Time out: <b>4:10</b>	License/Permit # <b>FOOD5104</b>	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: <b>On the Border</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>13/87/B</b>
Physical Address: <b>747 I-30 Rockwall, TX</b>	Pest control : <b>Ecolab/monthly</b>	Grease trap : <b>DarPro/1500gal/3mo</b>	

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
W						✓					
	✓					✓					
3						<b>Preventing Contamination by Hands</b>					
	✓					✓					
	✓					✓					
	✓					<b>Highly Susceptible Populations</b>					
						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
						✓					
	✓					<b>Water/ Plumbing</b>					
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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					2					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
	✓					<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						<b>Physical Facilities</b>					
	✓					1				✓	
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>Other Violations</b>					
	✓					1					
1						✓					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
	✓					<b>Physical Facilities</b>					
1						1				✓	
1						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>Other Violations</b>					
	✓					1					
1						✓					

### Retail Food Establishment Inspection Report

<b>Received by:</b> <small>(signature)</small> <i>Kayla Simmons</i>	<b>Print:</b> <b>Kayla Simmons</b>	<b>Title: Person In Charge/ Owner</b> <b>Manager</b>
<b>Inspected by:</b> <small>(signature)</small> <i>Christy Cortez, RS</i>	<b>Print:</b> <b>Christy Cortez, RS</b>	<b>Business Email:</b>

Form EH-06 (Revised 09-2015)

<b>Establishment Name:</b> <b>On the Border</b>	<b>Physical Address:</b> <b>747 I-30</b>	<b>City/State:</b> <b>Rockwall, TX</b>	<b>License/Permit #</b> <b>FOOD5104</b>	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
cold top/rice/cheese	41/41	hot wells/rice/beans	158/168	hot holding reach in/beans/soup	154/155
pico/cut tomatoes	41/41	shredded chicken/queso	177/162	refried beans/chicken	156/159
under/sour cream	41	cold top/shredded cheese	41	WIC/cooked chicken/beef	41/41
hot holding slider drawers/chicken	172	pico/sour cream	41	beans/black beans	41/41
<b>chicken</b>	<b>158</b>	under/cooked chicken/chicken	41/41	corn/raw chicken	41/41
cooked veggies on counter	63	<b>beef on grill</b>	<b>117</b>	<b>WIF ambient</b>	<b>6</b>
drawers/mashed potatoes	64	reach in cooler/shrimp/beef	41/41	beer WIC ambient	34
veggies/shredded cheese	41/41	reach in cooler/corn dog/freezer	36/4	reach in cooler/ salsa	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:
	Line hand sink @118 F with soap and paper towels. Post employee health poster
40	Avoid use of single use cups as scoops. Use a washable handled scoop instead
40	Avoid reuse of single use save a days/discard often and at least every 4 hours
27	Avoid cooling mashed potatoes in grill drawers/instead cool in WIC or WiF/2 hours to 70 then 4 hours to 41F
	COS by placing in WIC as had been cooked 2 hours previous
3	Cooked veggies on counter made at 12/within 4 hours. COS by reheating 165F and will hot hold at 135F
3	Beef on grill/to be hot held at 135 F/small amount cooked 1/2 hour previous. To be discarded within 4 hours
45	To Clean floors/lots of food debris in cook line. Missing grout needs to be repaired
36	Avoid use of wiping cloths on cook line/dirty. Store in sani buckets
	Dishwasher hand sink 100 F with soap and paper towels
	3 comp sink 120 F
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
37	Condensation in WIF/protect foods under to protect
	Prep hand sink 108F with soap and paper towels
	Ecolab Fruit and Veggie Wash within range of test strips 5.88-7.81
42/10	to Clean inside cold tops, lids
37	to Clean/organize outside storage shed to better clean. Discard unused equipment
W	Watch condition of wood skillet chargers
	Soda/tea nozzles WRS daily
	Tortilla prep hand sink 136F/watch high temp. Soap and paper towels present
	Tortillas handled with utensils after cooking
	Chips scooped with bowl
	Bar cooler ambient 38F
	Margarita machine cleaned twice a week
	Bar hand sink 100+F with soap and paper towels
	Bar 3 comp 110 F with sani sink setup to 200 ppm quats
	Bar 3 comp is still being manually mixed/make sure it is set to 200-400 ppm quats
45/42	to Clean in around on equipment, walls, floors

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<b>Inspected by:</b> <small>(signature)</small> <i>Christy Cortez, RS</i>	<b>Print:</b> <b>Christy Cortez, RS</b>	<b>Samples: Y N # collected</b>

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