

Retail Food Establishment Inspection Report

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

Date: 12/14/2021	Time in: 10:45	Time out: 12:34	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: Corporate	* Number of Repeat Violations: _____	20/80/B
Physical Address: 747 I-30 Rockwall, TX	Pest control : Ecopest/monthly	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					
Approved Source						✓					
	✓					Chemicals					
	✓					W					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3				✓		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					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W					
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					
	✓					✓					
1						1					
Proper Use of Utensils						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 Cprtez, 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>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/beans/beans/beans	40/41/49	hot wells/rice	149	hot holding pull drawers/beef	165
rice/chicken	39/32	beans	162	chicken	167
WIF ambient	-3	shredded chicken	161	under counter cooler/cooked beef	41
beer WIC AMBIENT	40	small under counter cooler/pico	41	cooked chicken	41
cold top/shredded cheese	41	grill cold top/cheese	41	reach in cooler/ brisket	34
pico	41	reach in cooler/shrimp	41	reach in freezer ambient	7
under/guacamole	41	brisket	41	reach in salsa cooler ambient	32
cold holding drawers/cheese	41	cooked chicken	41	glass front milk cooler ambient	37

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
36	Store wiping cloths in sani buckets
38	Defrost chicken under running cold water/avoid sitting in standing water in 3 comp sink
W	Avoid storing Ecolab veggie wash tube in sink with raw chicken as it is used to wash ready to eat vegetables
10	Have sani bucket setup in prep area where raw chicken is being prepped. COS
	3 comp sink, hose, and surfaces sanitized on site at inspection
1	One pan of beans in WIC never reached 41 or below from last bight. Discarded
27	Must aggressively cool thick foods using shallow metal pans, taking temps often, stirring often
34/45	Missing grout throughout kitchen. Lots of food debris.
34	Saw live roach. MUST call pest control today and have out as often as needed until gone.
45	Clean fryer bottom/lots of food debris
42/45	Clean inside cold drawers/ pans.
42/45	Clean throughout floors, wall, under equipment, on/around equipment. Degrease and clean up food debris
	3 comp sink 127 F
	Dishwasher hand sink 108 F
34/42	Clean carts/lots of food debris
	Sani buckets 200 ppm quats
45	Clean floor drains/under dishwasher area
45	Repair wall under spray sink near dishwasher
39	Store pans/utensils clean
10/33	Dishwasher not sanitizing. COS, at insp changed sani bucket. Tested at 100 ppm chlorine sanitizer
34	Flies in kitchen
W	Hand sink at drink counter needs to be 100 F. Will use dishwasher hand sink.
	Bar hand sink 100 F/3 comp sink 110 F with sani sink setup to 200 ppm quats
19	Hand sink in bar leaking a lot under sink/piping. Must repair to use effectively.
	Tortilla hand sink 127 F
	Tortillas handled with gloves/spatulas
34/44	Clean around dumpster area. Could attract 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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