Retail Food Establishment Inspection Report

First aid kit

Allergy policy

Vomit clean up

Employee health

| 12 | ite: 2/1 | | | | Time in: 10:25 | Time out: 11:40 | | FOO | <u>D5</u> | <u>10</u> | | | | | Est. Type Risk Cate | gory | Page 1 | |
|-----------------|----------------------|-------------|-------------|-------------|---|--------------------|------------|------------|---------------------------|--------------|---------------|----------|-----------|--------------|--|-------------|---------------|-------|
| | irpo tabli | | | | tion: 1-Routine | 2-Follow U | | 3-Compla | | 4- | Inve | stiga | ation | n | 5-CO/Construction 6-Oth * Number of Repeat Violations: | er | TOTAL/S | CORE |
| О | า th | ne | Во | rde | | | | | vario. | | | | | | ✓ Number of Violations COS: | | 9/91 | Ι/Δ |
| Ph 74 | ysic 7 E | al A I-3 | ddre 0 F | ss: locl | kwall, TX | Eco | st contro | 1-28-202 | 23 | Ho Cintas | od s/12-9- | 2023 | G So | reas uthv | e trap : Follow-up: No No | Yes 🗸 | 0/0 | 1// \ |
| M | rk tl | Com | plia | ice S | tatus: Out = not in corpoints in the OUT box for | mpliance IN = in | complian | ice No | $\mathbf{O} = \text{not}$ | | | | | | oplicable $COS = corrected on site R = recox for IN, NO, NA, COS Mark an \times in ap$ | epeat viol | lation W-V | Watch |
| IVI | uk u | не ар | ргор | Tiate | | | | | | | | | _ | | ive Action not to exceed 3 days | эргорпак | e box for K | |
| О | mpli I | N | N | C | Time and Tem | perature for Fo | ood Safe | tv | R | О | | N | N | C | | | | R |
| U T | N | 0 | A | o s | (F = de | egrees Fahrenhei | eit) | -5 | | U T | | O | A | O S | Employee Health | | | |
| | ~ | | | | 1. Proper cooling time a | and temperature | | | | | ~ | | | | 12. Management, food employees and con knowledge, responsibilities, and reporting | ditional | employees; | |
| | | | | | 2. Proper Cold Holding | temperature(41° | °F/ 45°F) |) | | | | | | | 13. Proper use of restriction and exclusion | ; No disc | charge from | |
| | ~ | | | | | | | | | | ~ | | | | eyes, nose, and mouth | | | |
| | ~ | | | | 3. Proper Hot Holding t | emperature(135° | °F) | | | | | | | | Preventing Contamination | by Han | ds | |
| | | ~ | | | 4. Proper cooking time | and temperature | , | | | | ~ | | | | 14. Hands cleaned and properly washed/ Coloves used | Gloves u | sed properly | |
| 3 | | | | | 5. Proper reheating proc Hours) | cedure for hot ho | olding (16 | 65°F in 2 | | | ~ | | | | 15. No bare hand contact with ready to eat alternate method properly followed (APPI | | |) |
| \vdash | | | | | 6. Time as a Public Hea | olth Control: proc | cedures | & records | | | | | | | A A V | | | |
| | ~ | | | | o. Time us a radic frea | uur Condoi, proc | ccdares | CC TCCOTGS | | | 1 | | | | Highly Susceptible Popu 16. Pasteurized foods used; prohibited food | | orad. | |
| | | | | | App | proved Source | | | | | ~ | | | | Pasteurized eggs used when required | u not on | ered | |
| | | | | | 7. Food and ice obtained | | | | | | | | | | no eggs | | | |
| | ~ | | | | good condition, safe, an destruction | id unadulterated; | ; parasite | | | | | | | | Chemicals | | | |
| | | | | | 8. Food Received at pro | pper temperature | ; | | | | | | | | 17. Food additives; approved and properly | stored; | Washing Fru | its |
| | \ | | | | check at rece | ipt | | | | | ~ | | | | & Vegetables Ecolab Veggie Wash | | | |
| | | | | | Protection | from Contami | nation | | | | ~ | | | | 18. Toxic substances properly identified, s | tored and | d used | |
| | / | | | | 9. Food Separated & propreparation, storage, dis | | | g food | | | | | | | Water/ Plumbing | ţ | | |
| | ~ | | | | 10. Food contact surface Sanitized at _200_ | es and Returnabl | les ; Clea | aned and | | | _ | | | | 19. Water from approved source; Plumbin backflow device | g installe | ed; proper | |
| | | | | | 11. Proper disposition o | of returned, previ | iously ser | rved or | | | | | | | 20. Approved Sewage/Wastewater Disposa | al Systen | n, proper | |
| | • | | | | reconditioned disca | arded | | | | | • | | | | disposal | | | |
| 0 | I | N | N | С | Pri | ority Founda | ation Ite | ems (2 Po | ints) v | iolat O | | Req N | uire N | Cor | rrective Action within 10 days | | | R |
| U T | N | o | A | o s | Demonstration | of Knowledge/ | / Personr | nel | K | U | N | 0 | A | o s | Food Temperature Control/ I | dentifica | ation | K |
| | ~ | | | | 21. Person in charge pro and perform duties/ Cer | | | | | | ~ | | | | 27. Proper cooling method used; Equipm Maintain Product Temperature | ent Adec | quate to | |
| | ~ | | | | 22. Food Handler/ no un | nauthorized pers | sons/ pers | sonnel | | | ~ | | | | 28. Proper Date Marking and disposition | | | |
| | | | | | Safe Water, Recor | rdkeeping and l | Food Pac | ckage | | | ~ | | | | 29. Thermometers provided, accurate, and Thermal test strips | calibrate | ed; Chemical | / |
| | | | | | 22 Harand Call Water | Labeling | | | | | | | | | digital | | | |
| | ~ | | | | 23. Hot and Cold Water | | | | | | ı | | | | Permit Requirement, Prerequisit | | | . 10 |
| | ~ | | | | 24. Required records av destruction); Packaged | | ck tags; j | parasite | | | ~ | | | | 30. Food Establishment Permit (Curren 12/31/2023 | vinsp rej | port sign pos | tea) |
| | | | | | Conformance v 25. Compliance with Va | | | | | | 1 | | | | Utensils, Equipment, and 31. Adequate handwashing facilities: Acce | | | |
| | ~ | | | | HACCP plan; Variance processing methods; ma | obtained for spe | ecialized | ess, and | | | ~ | | | | supplied, used | essible al | id property | |
| | | | | | Cons | sumer Advisory | y | | | 2 | | | | | 32. Food and Non-food Contact surfaces c designed, constructed, and used | leanable | , properly | |
| | | | | | 26. Posting of Consume | | | | | - | | | | | 33. Warewashing Facilities; installed, main | | used/ | |
| | ~ | | | | foods (Disclosure/Remi in menu | | | | | | ~ | | | | Service sink or curb cleaning facility provi | | | |
| 0 | I | N | N | С | ` | | • | Corrective | Action | О | I | N | N | C | ys or Next Inspection , Whichever Come | | | R |
| U T | N | О | A | o s | | of Food Contan | | /- 41 | | U T | | 0 | A | O S | Food Identification | | | |
| 1 | | | | | 34. No Evidence of Inse animals | | | | | | • | | | | 41.Original container labeling (Bulk Food) |) | | |
| | ~ | | | | 35. Personal Cleanlines | | | icco use | Ш | | | | | | Physical Facilities | S | | |
| | ~ | | | | 36. Wiping Cloths; prop | perly used and st | tored | | | 1 | | | | | 42. Non-Food Contact surfaces clean | | | |
| | ~ | | | | 37. Environmental cont | amination | | | | | ~ | | | | 43. Adequate ventilation and lighting; desi | gnated a | reas used | |
| | ~ | | | | 38. Approved thawing r | method | | | П | | ~ | | | | 44. Garbage and Refuse properly disposed | ; facilitie | es maintained | 1 |
| | | | | | Prope | er Use of Utensi | ils | | | 1 | | | | | 45. Physical facilities installed, maintained | d, and cle | ean | |
| 1 | | | | | 39. Utensils, equipment dried, & handled/ In us | | | | | Ť | ~ | | | | 46. Toilet Facilities; properly constructed, | supplied | l, and clean | |
| | ~ | | | | 40. Single-service & sin and used | | | | | | ~ | | | | 47. Other Violations | | | |
| • | - | | | | | | | | 1 | 1 | ı | 1 | | | | | | 1 |

Retail Food Establishment Inspection Report

| Received by: (signature) Nicole Kirk | Print: Nicole Kirk | 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: he Border | Physical A | ddress: | City/State: Rockwa | ıll. TX | License/Permit # FOOD5104 | Page | ge <u>2</u> of <u>2</u> | | | | |
|--------------------------|---|-------------------------------|----------------------------------|---|----------------|---------------------------|-----------|-------------------------|--|--|--|--|
| <u> </u> | | | TEMPERATURE OBSERVA | | , 173 | | | | | | | |
| Item/Loc | cation | Temp F | Item/Location | Temp F | Item/Locat | tion | | Temp F | | | | |
| cold to | op/rice/cheese | 41/41 | shredded pork | 124 | salsa | cooler ambi | ent | 34 | | | | |
| pic | co/tomatoes | 41/41 | rice/beans | 157/155 | beer | WIC ambie | ent | 36 | | | | |
| hot ho | olding chicken on grill | 147 | beans | 159 | WIC/ | WIC/cooked chicken 4 | | | | | | |
| onion | ns hot holding on grill | 138 | under counter cooler/cut lettuce | 41 | cook | cooked chicken/beef 41 | | | | | | |
| dra | wers/cheese | 41 | flat top/cold top/cheese | 41 | Boarro, Boarro | | | 41/41/41 | | | | |
| reach | h in cooler/raw beef | 41 | burrito/cheese | 41/41 | bean | beans/beans/beans 41/41 | | | | | | |
| | carnitas | 41 | reach in cooler/cheese | 41 | bar c | ooler ambi | ent | 36 | | | | |
| ste | am wells/chili | 121 | reach in freezer ambient | 12 | | | | | | | | |
| | | OB | SERVATIONS AND CORRECTI | VE ACTION | NS | | | | | | | |
| Item Number | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: | | | | | | | | | | | |
| | Line hand sink equi | pped 10 | 0+F | | | | | | | | | |
| 5 | • | | +F within 2 hours before | e placing | in stea | m wells/COS | | | | | | |
| 42 | | | oment, inside coolers | | | | | | | | | |
| | Gloves used for all | | | | | | | | | | | |
| 32 | | - | discolored/badly score | d. Repla | ace whe | en necessary | | | | | | |
| | 3 comp sink 115F | | | | | , | | | | | | |
| | warewash hand sin | k 100+F | equipped | quipped | | | | | | | | |
| | drink hand sink 100+F equipped | | | | | | | | | | | |
| | Dishwasher sanitizing at 100 ppm chlorine sanitizer | | | | | | | | | | | |
| 45 | Maintenance to wall, floors, missing grout, gaps, | | | | | | | | | | | |
| 45 | To clean walls thro | | <u> </u> | | | | | | | | | |
| 42 | To clean rolling carts | | | | | | | | | | | |
| | | | /have test strips on site | | | | | | | | | |
| | | | • | on site/within expiration dates | | | | | | | | |
| | | orep hand sink 100+F equipped | | | | | | | | | | |
| | Dar Pro picks up and disposes of spent grease | | | | | | | | | | | |
| | Tortilla hand sink 100+F equipped | | | | | | | | | | | |
| 39 | | | ats under beer mugs ir | wood sl | helves i | n bar | | | | | | |
| 42 | | | nug cooler/lots of food | | | | | | | | | |
| | Bar hand sink 100+ | | | | | | | | | | | |
| | 3 comp sink 110+F | | | | | | | | | | | |
| | Sani sink setup to 200 ppm quats | | | | | | | | | | | |
| 34 | A few fruit flies in b | ar | | | | | | | | | | |
| | Beer taps cleaned/maintained by supplier | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| Received | | | Print: | | | Title: Person In Charge | e/ Owner | , | | | | |
| (signature) | Nicole Kirk | | Nicole I | Kirk | | Managei | ٢ | | | | | |
| Inspected (signature) | | tez 1 | RS Christy C | ortez | RS | | | | | | | |
| | 6 (Revised 09-2015) | 7, 1 | | - · · · · · · · · · · · · · · · · · · · | | Samples: Y N | # collect | ed | | | | |