

Retail Food Establishment Inspection Report

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

Date: 12/14/2023	Time in: 10:25	Time out: 11:40	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
Establishment Name: On the Border			Contact/Owner Name:		* Number of Repeat Violations: _____		9/91/A
Physical Address: 747 E I-30 Rockwall, TX			Pest control : Ecolab/11-28-2023	Hood Cintas/12-9-2023	Grease trap : Southwaste/1500gal/9-25-2023	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						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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
3							✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓						✓				
Conformance with Approved Procedures						2					
Consumer Advisory							✓				
	✓						✓				

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					
	✓						✓				
	✓						✓				
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 Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: On the Border	Physical Address: 747 E 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
cold top/rice/cheese	41/41	shredded pork	124	salsa cooler ambient	34
pico/tomatoes	41/41	rice/beans	157/155	beer WIC ambient	36
hot holding chicken on grill	147	beans	159	WIC/cooked chicken	41
onions hot holding on grill	138	under counter cooler/cut lettuce	41	cooked chicken/beef	41/41
drawers/cheese	41	flat top/cold top/cheese	41	beans/beans/ beans	41/41/41
reach in cooler/raw beef	41	burrito/cheese	41/41	beans/beans/beans	41/41/41
carnitas	41	reach in cooler/cheese	41	bar cooler ambient	36
steam wells/chili	121	reach in freezer ambient	12		

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 equipped 100+F
5	All reheats must reach 165+F within 2 hours before placing in steam wells/COS
42	To clean in/around/on equipment, inside coolers
	Gloves used for all prep of ready to eat
32	Clean cutting boards where discolored/badly scored. Replace when necessary
	3 comp sink 115F
	warewash hand sink 100+F equipped
	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 throughout/ food splatters, etc
42	To clean rolling carts
	Using Ecolab Veggie Wash/have test strips on site
	Quats and chlorine Test strips on site/within expiration dates
	Back prep hand sink 100+F equipped
	Dar Pro picks up and disposes of spent grease
	Tortilla hand sink 100+F equipped
39	Need more drainable bar mats under beer mugs in wood shelves in bar
42	Need to clean inside beer mug cooler/lots of food debris
	Bar hand sink 100+F equipped
	3 comp sink 110+F
	Sani sink setup to 200 ppm quats
34	A few fruit flies in bar
	Beer taps cleaned/maintained by supplier

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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