Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

6/					11:25	Time out: 1:00	F	FOO	<u>D5</u>	<u> 10</u>					Est. Type Risk Category Page 1		
		ishm			tion: 1-Routine	2-Follow U		3-Complai ct/Owner N		4-	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/S * Number of Repeat Violations:	CORE	
Oı	n th	he	Во	rde					·uine.						Number of Violations COS: 1 Q /Q	2/R	
Ph 74	ysic 7 -	al A 30	Ro	ess: ckw	vall, TX	Ec	est control colab/2 v	weeks		Hoo Cint		mo	So	reasouth	e trap : Follow-up: Yes ✓ I O/O nwaste/1500gal/3mo	2/0	
Ma					Status: Out = not in co	ompliance IN = in	n complianc	ce NO Mark '	O = not o						oplicable COS = corrected on site R = repeat violation W-Vox for IN, NO, NA, COS Mark an in appropriate box for R	Watch	
					•					re In	nmea	liate	Cor	rect	tive Action not to exceed 3 days		
O U	mpli I N	iance N O	Sta N A	tus C O	Time and Ter	mperature for F	ood Safet	y	R	O		iance N O	Stat N A	tus C O	Fundame Health	R	
T	14	U	A	s	(F = o	degrees Fahrenhe				T	1	0	A	s	Employee Health 12. Management, food employees and conditional employees;		
	~				1. Proper cooling time	and temperature	,				~				knowledge, responsibilities, and reporting		
3					2. Proper Cold Holdin	g temperature(41	°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	~				3. Proper Hot Holding	temperature(135	5°F)								Preventing Contamination by Hands		
		~			4. Proper cooking time	e and temperature	е				~				14. Hands cleaned and properly washed/ Gloves used properly Cloves used		
		,			5. Proper reheating pro	ocedure for hot he	olding (16	5°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N	,	
					,	ocedures &	records	Н		L							
	6. Time as a Public Health Control; p							1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered					
					Aj	pproved Source					~				Pasteurized eggs used when required no eggs		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite			Food in	П								
	-	destruction US foods			•								Chemicals				
	~				8. Food Received at pr		е				-			17. Food additives; approved and properly stored; Washing Fru & Vegetables			
					check at rece		• ••			١٨.					Ecolab Veggie wash 18. Toxic substances properly identified, stored and used		
					9. Food Separated & p	n from Contami		food		W	_						
	~				preparation, storage, d										Water/ Plumbing		
3					10. Food contact surface Sanitized at 200	ces and Returnab ppm/temperatur	oles ; Clear re	ned and		3				ľ	19. Water from approved source; Plumbing installed; proper backflow device		
	/				11. Proper disposition reconditioned	of returned, prev	iously serv	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
					reconditioned disc			ms (2. Po	ints) v	iolat	ions	Rea	uire	Cor	rrective Action within 10 days		
O U	I N	N	N	С		on of Knowledge			R	OUU		N O	N A	CO	Food Temperature Control/ Identification	R	
T		О	A	O S	Demonstratio	ii oi Kiiowicuge	/ Personn	CI		T				S			
Т	~	0	A	S	21. Person in charge p and perform duties/ Co	resent, demonstr	ation of kr	nowledge,		2				S	Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
Т	ンン	U	A		21. Person in charge p	resent, demonstrertified Food Ma	ration of kr mager/ Pos	nowledge, sted			v			S			
T			A		21. Person in charge p and perform duties/ Co	resent, demonstrettified Food Ma	ration of kr nager/ Pos sons/ perso	nowledge, sted			<i>v</i>			S	Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips	/	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City	/State:		License/Permit #	Page 2	of <u>2</u>			
On the Border		747 I-	30	Rockwall, TX			FOOD5104					
Item/Loc	eation	Temp F	TEMPERATURE OBSERVITEM/Location		NS Temp F	Item/Locat	ion	7	Гетр F			
left cold top/rice		41	pico		41	WIC/raw chicken			32			
un	der/rice/pico	41/41 61	under/cooked fajita		41	diced chicken			42			
grill	grill drawers/cheese		taquitos		41	diced beef			<u>41</u>			
	corn	64	under counter cooler/white che	ese	42	tomatoes			41			
СО	oked onions	128	reach in cooler/ch	nili	34 W		F ambient		9			
stea	m table/rice/beans	145/148	beans		36 hot hold		ding unit/rice/rice/queso		54/155/148			
	chili	146	reach in freezer ambie	nt	16	small gla	ass front cooler/ambie	ent	36			
col	d top/cheese	41	beer WIC ambier	nt	34	r	ar cooler		29			
	<u>a (op/oi/ooc</u>		SERVATIONS AND CORRECT				, a					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Grill line hand sink 100+F. Display health poster at hand sink.											
45	Repair gaskets on coolers to properly seal/maintain 41F or below											
45	1		won't stay closed. Mus				food until repaired					
27			•									
2	Avoid placing hot foods in grill coolers as they meant to cold hold/not cool down. Use WIC instead. Make 20 minutes previous. Discarded corn from previous night.											
36		Store wiping cloths in sani buckets										
45	Missing grout/food											
40				boat	ts							
	Avoid storing personal cell phones in disposable boats Sani buckets 200 ppm.quats											
	3 comp sink 130 F											
	Dishwasher 100 ppm chlorine sanitizer/Dishwasher hand sink 110 F											
42	Clean dish racks wl	here cle	an dishes are stored									
W	Store chemicals lov	re chemicals low and separate, not on prep tables										
	Prep hand sink 110 F											
	Ecolab Veggie wash. At time of inspection 0ppm											
45	Moldy caulking behind 3 comp sink/to be replaced											
39	<u> </u>											
40	Avoid using single use bowls as scoops in bulk spices, flour. Use a handled scoop instead											
42/45	Clean fan guards in WICs. Clean throughout floors, walls, in/around/on equipment. Food debris on floors											
	Use of sheet pans on speed rack to rapid cool cooked foods 2 hours to 70 then 4 hours to 41F											
37	Condensation in W											
W			to be 100 F. Will use	dish	wash	er hand	sink 8 feet away					
	Tortilla hand sink 123F											
19	Tortilla hand sink leaking from faucet/hot water. Repair as to not drain hot water tank.											
34	Flies/don't prop bac											
2	_		t room temp/cut 45 minu	tes pi	revious	s. Must c	old hold at 41F or b	elow				
42	Clean in bar coolers		v	. (0	-> - '							
10 Received		a sink 100F	Sani sink not setup correctly Print:	(Uppm	n) and w	as being us						
(signature)	. *		**	Sim	ımo	ns	Title: Person In Charge/ Owner Manager					
Inspecte	d by:		Print:									
(signature)	Kayla Simmons d by: Chvisty Cov	tez, 1	RS Christy (Cor	tez.	RS	Commission V. N. "	dla - (1				
L	6 (Pavisad 09 2015)	<i>U</i> .					Samples: Y N # co	ollected				