

# Retail Food Establishment Inspection Report

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

Date: <b>6/14/2022</b>	Time in: <b>11:25</b>	Time out: <b>1:00</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 <input type="checkbox"/>	TOTAL/SCORE
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Establishment Name: <b>On the Border</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>18/82/B</b>
Physical Address: <b>747 I-30 Rockwall, TX</b>	Pest control : <b>Ecolab/2 weeks</b>	Grease trap : <b>Southwest/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>					
	✓					✓					
<b>3</b>						✓					
	✓					<b>Preventing Contamination by Hands</b>					
		✓				✓					
			✓			✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						W					
	✓					<b>Water/ Plumbing</b>					
<b>3</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>					
	✓					W					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					W					
<b>Consumer Advisory</b>						✓					
	✓					✓					

### 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>					
1						✓					
W						<b>Physical Facilities</b>					
1						1					
1						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
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)

Establishment Name: <b>On the Border</b>	Physical Address: <b>747 I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <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
left cold top/rice	41	pico	41	WIC/raw chicken	32
under/rice/pico	41/41	under/cooked fajita	41	diced chicken	42
grill drawers/cheese	61	taquitos	41	diced beef	41
corn	64	under counter cooler/white cheese	42	tomatoes	41
cooked onions	128	reach in cooler/chili	34	WIF ambient	9
steam table/rice/beans	145/148	beans	36	hot holding unit/rice/rice/queso	154/155/148
chili	146	reach in freezer ambient	16	small glass front cooler/ambient	36
cold top/cheese	41	beer WIC ambient	34	bar cooler	29

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:
	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	Large grill drawers/inch gap/won't stay closed. Must not use for TCS food until repaired
27	Avoid placing hot foods in grill coolers as they meant to cold hold/not cool down. Use WIC instead. Make 20 minutes previous.
2	Discarded corn from previous night.
36	Store wiping cloths in sani buckets
45	Missing grout/food debris on floor
40	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 where clean dishes are stored
W	Store 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	Store knives clean on knife magnet
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 WIF/protect foods under
W	Drink hand sink 94. Needs to be 100 F. Will use dishwasher 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 back door open
2	Watermelon in bar at 49 F/out at room temp/cut 45 minutes previous. Must cold hold at 41F or below
42	Clean in bar coolers, under beer mugs
10	Bar 3 comp sink 110 F, hand sink 100F. Sani sink not setup correctly (0ppm) and was being used. COS to 200 ppm quats

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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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