Retail Food Establishment Inspection Report

V	First aid kit
	Allergy policy
V	Vomit clean up
۳	Employee health

	ite:	9/2	202	24	Time in: 2:30	Time out: 4:00		need			en	t/t	to	pg	est. Type	Risk Category	Page 1	of <u>2</u>	
					tion: 1-Routine	2-Follow U	р	3-Complai		_	Inve				5-CO/Construction	6-Other	TOTAL/S	CORE	
Es	tabli n th	shm	ent l	Nam	ne:			act/Owner N				- 0			★ Number of Repeat Viol ✓ Number of Violations		8/92		
Pł 74	ysic 7 I-	al A 30	ddre Ro	ss: ckw	all, TX	Ec	st contr olab/4	l-2024		Ho- Cinta	od as/6-2	2024	G So	reas uthv	e trap : vaste/1500gal/5-28-202r	Follow-up: Yes V	0/92	_//\	
M	ark tl	Com ne ap	pliar prop	riate	tatus: Out = not in c points in the OUT box for	ompliance IN = in or each numbered it	complia tem	nce No Mark '	$0 = not$ \checkmark a ch						plicable COS = corrected on ox for IN, NO, NA, COS Ma	site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{X} in appropriat	lation W-V e box for R	Watch	
C	1:		Ctot	****	Pri	ority Items (3	Points	s) violations	Requi	_					ive Action not to exceed 3 do	tys			
O U	mpli I N	N O	N A	C O	Time and Te	R	O U	N	N O		C	I Emp	Employee Health						
Т	~			S	1. Proper cooling time	and temperature	11)			T	_			S	12. Management, food emplo knowledge, responsibilities, a		employees;		
	•				2. Proper Cold Holdin	g temperature(41°	°F/ 45°F	7)							13. Proper use of restriction a		charge from		
3											~				eyes, nose, and mouth				
	~				3. Proper Hot Holding	• •					ı					ntamination by Har			
	~				4. Proper cooking time5. Proper reheating pro			65°E in 2			~				14. Hands cleaned and prope15. No bare hand contact with				
	~				Hours)	because for not no	namg (1	103 1 111 2			~				alternate method properly fol)	
	~				6. Time as a Public He	ealth Control; proc	cedures	& records							Highly Suse	eptible Populations			
		•			A	pproved Source					~				16. Pasteurized foods used; p Pasteurized eggs used when		fered		
	_				7. Food and ice obtain good condition, safe, a	and unadulterated:									(Chemicals			
					destruction US Fo	oods					1						W. d. L. Far		
	~				8. Food Received at pr						~				17. Food additives; approved & Vegetables	and properly stored;	Washing Fru	its	
					Protectio	n from Contami	nation				~				18. Toxic substances properly	and used			
	~				9. Food Separated & preparation, storage, d			g food							Wat	er/ Plumbing			
	~				10. Food contact surfa Sanitized at <u>200</u>			aned and			~				19. Water from approved sou backflow device	rce; Plumbing install	ed; proper		
	~				11. Proper disposition reconditioned disc						~				20. Approved Sewage/Waste disposal	water Disposal Syste	m, proper		
					Pr	riority Founda	tion It	tems (2 Po							rective Action within 10 day	S			
O U T	I N	N O	N A	C O S	Demonstratio	on of Knowledge/	Person	mel	R	O U T	N	N O	N A	C O S	Food Temperatu	re Control/ Identific	ation	R	
	~				21. Person in charge p and perform duties/ Co 5						~				27. Proper cooling method us Maintain Product Temperatu		quate to		
	~				22. Food Handler/ no	unauthorized pers	ons/ per	rsonnel			~				28. Proper Date Marking and	disposition			
					Safe Water, Rec	ordkeeping and l Labeling	Food Pa	nckage			~				29. Thermometers provided, Thermal test strips digital	accurate, and calibrat	ed; Chemical	/	
	~				23. Hot and Cold Water	er available; adeq	uate pre	ssure, safe							Permit Requiremen	, Prerequisite for O	peration		
	~				24. Required records a destruction); Packaged		ck tags;	parasite		W					30. Food Establishment Per need current/to	•	port sign pos	ted)	
						with Approved l									Utensils, Equ	ipment, and Vendin			
	~				25. Compliance with V HACCP plan; Variance processing methods; n	e obtained for spe	ecialized				~				31. Adequate handwashing fa supplied, used	icilities: Accessible a	na property		
					Con	nsumer Advisory	7			2					32. Food and Non-food Cont designed, constructed, and us		e, properly		
	~				26. Posting of Consum foods (Disclosure/Ren in menu						~				33. Warewashing Facilities; Service sink or curb cleaning		used/		
						nt) Violations	Require	e Corrective							ys or Next Inspection , Whic	hever Comes First			
O U T	I N	N O	N A	C O S		of Food Contan			R	O U T	N	N O	N A	C O S		Identification		R	
1					34. No Evidence of In animals						~				41.Original container labelin	g (Bulk Food)			
	~				35. Personal Cleanline			acco use								ical Facilities			
	>				36. Wiping Cloths; pro		ored			1					42. Non-Food Contact surfac				
	~				37. Environmental cor						~				*	ntilation and lighting; designated areas used			
	~				38. Approved thawing	method					~				44. Garbage and Refuse prop				
					_	per Use of Utensi				1					45. Physical facilities installe	d, maintained, and cl	ean		
					39. Utensils, equipment dried, & handled/ In u	nt, & linens; prope	erly use	d, stored,						_	46. Toilet Facilities; properly	constructed, supplied	d, and clean		
	~			J		ise utensils; prope	erly used	i			~					11			

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)

Establish On t	ment Name: he Border	Physical A 747 -		City/State:	all TX	License/Permit # need current/to post	Page	<u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA		an, 170	·				
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F		
	old top/pico/corn	41/41								
	under/pico	41	beans/black bean	S 162/161	reach in hot holding/beans 15					
re	ach in/beef	41/41	soup/chicken	167/157	bir	birria/ chicken				
	shrimp	39	large cold top/chees	e 41	small	nall glass front/butter				
large o	drawers/precooked beef	50	under/cooked bee	ef 41	salsa	salsa reach in cooler/salsa				
preco	ooked chicken/cheese	49/52	cooked pork/cooked chicke	en 41/41	beer	eer WIC/cut melon				
avoc	cado for reference	49	reach in cooler/sals	a 41	WIC/cooked chicken/bee			41/41		
grille	d onions on stove	148	reach in freeze	16	k	eans/rice		41/41		
Ti			SERVATIONS AND CORRECT							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	ECTED TO TI	HE CONDITIONS OBSERV	ED AN	ND		
	Line hand sink 100-	+F equip	ped							
2	Large grill drawers no	t cold ho	Iding/removed all TCS fo	ods as ha	s been c	out less than 4 hou	ırs			
	Avoid use until repa	aired								
45	To clean floors/food	d debris								
42	to clean in/around/o	n cooki	ng equipment							
	Sani buckets setup	to 200 p	opm quats							
45	Missing grout/broke	en tiles t	o be addressed							
32	To address cutting	boards v	where discolored/ badl	y scored,	replace	when necessa	ry			
	3 comp sink 120F									
	Dishwasher sanitizi	ng at 10	Oppm chlorine							
	Test strips on site									
	Digital thermo and	gloves u	sed for prep and RTE							
	Warewash hand sir	nk 120F	equipped							
34	Flies									
	Drink hand sink 106	S+F equ	ipped							
W			ns and ice machine							
	· · · · · · · · · · · · · · · · · · ·		ed to verify cold holding	ng at 41F	or belo	W				
42		-	p tables/food debris							
45			k in back prep to wall							
	Prep hand sink 99F equipped									
45	To clean floors drains									
	tortilla hand sink 130F equipped									
40			a, placed in to tortilla h	at with sp	oatula					
42	To clean inside rea			ا مماسا	1- 000					
			p sink 110F with sani s	ink setup) to 200	ppm quats				
	Taps cleaned/main	iained b	y supplier							
	WIF ambient 3F/ tortilla cooler/salsa 38F									
Received (signature)	. •		Print:	17: 1		Title: Person In Charge/ (Owner			
(orginature)	Nicole Kirk		Nicole	KIRK		Manager				
Inspecte (signature)	Nicole Kirk d by: Christy Cov	tez, 1	Christy C	ortez,			no11- ·	nd.		
	<u> </u>	<u> </u>		•		Samples: Y N #	collecte	zu.		