

# Retail Food Establishment Inspection Report

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

Date: <b>6/19/2024</b>	Time in: <b>2:30</b>	Time out: <b>4:00</b>	License/Permit # <b>need current/to post</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	TOTAL/SCORE
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Establishment Name: <b>On the Border</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>8/92/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>747 I-30 Rockwall, TX</b>	Pest control : <b>Ecolab/4-2024</b>	Hood <b>Cintas/6-2024</b>	Grease trap : <b>Southwaste/1500gal/5-28-202r</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
<b>3</b>	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
						<input checked="" type="checkbox"/>					
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
<b>Consumer Advisory</b>						<b>Water/ Plumbing</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
<b>Consumer Advisory</b>						<b>Food Identification</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>										
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					

Received by: (signature) <i>Nicole Kirk</i>	Print: <b>Nicole Kirk</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

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 # need current/to post	Page <b>2</b> of <b>2</b>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
left cold top/pico/corn	41/41	steam table/rice	155	under counter cooler/pico	41
under/pico	41	beans/black beans	162/161	reach in hot holding/beans	159
reach in/beef	41/41	soup/chicken	167/157	birria/ chicken	164/163
shrimp	39	large cold top/cheese	41	small glass front/butter	42
large drawers/precooked beef	50	under/cooked beef	41	salsa reach in cooler/salsa	46-50
precooked chicken/cheese	49/52	cooked pork/cooked chicken	41/41	beer WIC/cut melon	42
avocado for reference	49	reach in cooler/salsa	41	WIC/cooked chicken/beef	41/41
grilled onions on stove	148	reach in freezer	16	beans/rice	41/41

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 100+F equipped
2	Large grill drawers not cold holding/removed all TCS foods as has been out less than 4 hours
	Avoid use until repaired
45	To clean floors/food debris
42	to clean in/around/on cooking equipment
	Sani buckets setup to 200 ppm quats
45	Missing grout/broken tiles to be addressed
32	To address cutting boards where discolored/ badly scored, replace when necessary
	3 comp sink 120F
	Dishwasher sanitizing at 100ppm chlorine
	Test strips on site
	Digital thermo and gloves used for prep and RTE
	Warewash hand sink 120F equipped
34	Flies
	Drink hand sink 106+F equipped
W	Watch air gaps under ice bins and ice machine
	Salsa just portioned/ will need to verify cold holding at 41F or below
42	To clean shelves under prep tables/food debris
45	Need to adhere 3 comp sink in back prep to wall
	Prep hand sink 99F equipped
45	To clean floors drains
	tortilla hand sink 130F equipped
	Tortillas flipped with spatula, placed in to tortilla hat with spatula
42	To clean inside reach in coolers/food debris
	Bar hand sink 100F /3 comp sink 110F with sani sink setup to 200ppm quats
	Taps cleaned/maintained by supplier
	WIF ambient 3F/ tortilla cooler/salsa 38F

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Samples: Y N # collected

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