	Retail Food Establishment Inspection Report																
Date:         Time in:         Time out:         License/Permit #           6/26/2023         10:20         12:40         FOOD510									)4				Est. Type Risk Catego	Page $\underline{1}$ of	f_2_		
P	irpo	se of	f Ins	spec	tion: 🗸 1-Routine 🗌 2-Follow Up	3-Compla	int			estig	atio	n	5-CO/Construction 6-Other	TOTAL/SC	ORE		
	Establishment Name: Contact/Owner I On the Border #0107												<ul> <li>★ Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>	40/07	<b>ח</b> / 7		
Pl	Physical Address: Pest control : 747 I-30 Rockwall, TX Ecolab/6-9-2023							Ho		-2023			e trap : Follow-up: Yo waste/6-16-2023/1500gal No	<sub>。ビ</sub> 13/87	/B		
		Com	plia	nce S	tatus: <b>Out</b> = not in compliance $IN = in com$	pliance N	$\mathbf{O} = \operatorname{not} \mathbf{c}$	obser	ved	N	<b>A</b> = n	10t ap	pplicable $COS = corrected on site R = represented to the second state R = represented to the second $		atch		
М	ark tl	ne ap	prop	riate	points in the <b>OUT</b> box for each numbered item	Mark							ox for IN, NO, NA, COS Mark an X in appr tive Action not to exceed 3 days	opriate box for R			
Compliance Status         Time and Temperature for Food Safety									Î	lianc N O		С			R		
U T	N	0	A	0 S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature		U T		0	A	O S	Employee Health 12. Management, food employees and conditional conditati conditional condi	ional employees:				
	~				1. Topor cooming time and temperature			~				knowledge, responsibilities, and reporting	ional employees,				
	~				2. Proper Cold Holding temperature(41°F/4	15°F)			~				13. Proper use of restriction and exclusion; N eyes, nose, and mouth	lo discharge from			
	~				3. Proper Hot Holding temperature(135°F)				<u> </u>				Preventing Contamination by Hands				
	• •				4. Proper cooking time and temperature				14. Hands cleaned and properly washed/ Gloves used pro								
	•				5. Proper reheating procedure for hot holding (165°F in 2							-	<b>GIOVES USED</b> 15. No bare hand contact with ready to eat for				
3					Hours)				~				alternate method properly followed (APPRO	OVED YN)			
	~				6. Time as a Public Health Control; procedu	res & records	Ц		-			1	Highly Susceptible Popula				
					Approved Source			<ul> <li>Pasteurized foods used; prohibited food not off</li> <li>Pasteurized eggs used when required</li> <li>Pasteurized eggs used when required</li> </ul>						lot offered			
	~				7. Food and ice obtained from approved sou good condition, safe, and unadulterated; par destruction US Foods	Π	Chemicals										
		US FOOds           8. Food Received at proper temperature					_	Γ.			Γ	17. Food additives; approved and properly st	ored; Washing Fruits	5			
	~				check at receipt				~				& Vegetables Ecolab Veggie wash 18. Toxic substances properly identified, sto	. 1 1 1			
					Protection from Contaminati 9. Food Separated & protected, prevented de				~				18. Toxic substances properly identified, sto	ed and used			
	~				preparation, storage, display, and tasting	uning 100d							Water/ Plumbing				
W					10. Food contact surfaces and Returnables ; Sanitized at <u>200</u> ppm/temperature			3					19. Water from approved source; Plumbing i backflow device				
	~				11. Proper disposition of returned, previous reconditioned discarded	-			~	_			20. Approved Sewage/Wastewater Disposal disposal	System, proper			
0	I	N	N	C			nts) vi	0	Ι	Ν	Ν	С	rrective Action within 10 days	,.e. ,.	R		
U T	N	0	A	0 S	Demonstration of Knowledge/ Per 21. Person in charge present, demonstration			U T		0	A	O S	Food Temperature Control/ Ide				
	~				and perform duties/ Certified Food Manage				~				27. Proper cooling method used; Equipmen Maintain Product Temperature	Adequate to			
	~	22 Food Handler/ no unauthorized persons/ personnel					~				28. Proper Date Marking and disposition						
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and ca Thermal test strips digital	librated; Chemical/					
	~	✓ 23. Hot and Cold Water available; adequate pressure, safe				· · · · ·					Permit Requirement, Prerequisite	or Operation					
	~				24. Required records available (shellstock ta destruction); Packaged Food labeled	ags; parasite			~				30. Food Establishment Permit (Current/i	nsp report sign poste	d)		
					Conformance with Approved Proc	cedures							12/31/2023 Utensils, Equipment, and V	ending			
	~				25. Compliance with Variance, Specialized HACCP plan; Variance obtained for special processing methods; manufacturer instruction	ized		W					31. Adequate handwashing facilities: Access supplied, used	ble and properly			
					Consumer Advisory			2	1				32. Food and Non-food Contact surfaces clear designed, constructed, and used	nable, properly			
	~				26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/ / in menu				~				33. Warewashing Facilities; installed, mainta Service sink or curb cleaning facility provide				
0	Ι	N	N	С	Core Items (1 Point) Violations Req	uire Corrective	Action R	Not		N N C			ays or Next Inspection , Whichever Comes First				
U T	N	0	A	0 S	Prevention of Food Contamina			U T	N	0	A	o s	Food Identification		R		
1					34. No Evidence of Insect contamination, re animals				~				41.Original container labeling (Bulk Food)				
	~				<ul><li>35. Personal Cleanliness/eating, drinking or</li><li>36. Wiping Cloths; properly used and stored</li></ul>				-	-			Physical Facilities 42. Non-Food Contact surfaces clean				
1					<ul><li>36. Wiping Cloths; properly used and stored</li><li>37. Environmental contamination</li></ul>	ı		1	<u> </u>				<ul><li>42. Non-Food Contact surfaces clean</li><li>43. Adequate ventilation and lighting; design</li></ul>	ated areas used			
$\vdash$	~	-							~	_			<ul><li>43. Adequate ventilation and lighting; design</li><li>44. Garbage and Refuse properly disposed; f</li></ul>				
	38. Approved thawing method						~	-			<ul><li>44. Garbage and Refuse property disposed; 1</li><li>45. Physical facilities installed, maintained, a</li></ul>						
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly			1		<u> </u>					_		
						used, stored							46. Toilet Facilities: properly constructed su	pplied, and clean			
1					<ul> <li>40. Single-service &amp; single-use articles; properly</li> </ul>	used			~				<ul><li>46. Toilet Facilities; properly constructed, su</li><li>47. Other Violations</li></ul>	pplied, and clean			

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Received by: (signature) Britney Todorovic	<sup>Print:</sup> Britney Todorovic	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Ne Border #0107	Physical A 747 E	I-30		vall, TX	License/Permit # Page 2 of 2 FOOD5104					
Item/Loc	ation	Temp F	TEMPERATURE OBSERV Item/Location	ATIONS Temp I	litem/Loca	tion	Temp F				
	cold top/shredded cheese		hot holding drawers/chick	4 -			_				
	/cut tomatoes	41/41	under counter cooler/slaw m			WIC/beans/beans rice/cooked chicken					
-	h in cooler/beef					ooked beef	en 41/41 <b>41</b>				
1000	pico	41	shredded chees			raw chicken					
coolor	drawers/shredded cheese	41	under/cooked chicken/be			· · · · · · · · · · · · · · · · · · ·					
		129					-4 nt 34				
-	m wells/beans	_	reach in cooler/chees			beer WIC ambient					
	queso/chili	125/118									
	rice	137	reach in hot holding/chili/chick	en 140/14	6 salsa c	ooler reach in ambie	ent 36				
Item	AN INSPECTION OF VOUD FS		SERVATIONS AND CORRECT			IE CONDITIONS OBSERV					
Number	AN INSI ECTION OF TOOR ESTABLISTIMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Line hand sink 107 F equipped. Need to post employee health poster.										
5	Items made yesterday in steam well not reheated to 165F before placing in steam wells. Had been out of cooler for an hour										
	COS by placing on stove to reach 165+F within 2 hours										
36	Avoid wiping floor then immediately placing cloth back on prep surfaces. COS by placing in sani bucket and sanitized prep areas										
	Dishwasher sanitizing at 100 ppm chlorine sanitizer										
10			uats/Prep hand sink 10								
19	Warewash hand sink no hot water/to be repaired and will use prep hand sink. Drink hand sink at 95F/needs to be 100F										
19	3 comp sink/no hot water at faucet for the wash sink/to be repaired/have another 3 comp sink in back prep area at 110+F										
45	Missing grout, rotted baseboards, chipping paint on door and door jams										
45	Broken corner protectors, FRP gaps to be sealed to prevent pests Commercially precooked and bagged, sour cream sauce, chicken/heated in thermalizer to 165+F										
W	· · ·		surface/used on non for								
			oment/floors, walls, un		,		ayei				
72/ 73					•	t trins on site/us	ed				
45	Using Ecolab Veggiewash within manufacturers chemical ppm/test trips on site/used To clean floor drains and grout/some food debris										
34		-									
	Fruit flies around floor drains by ice machine Tortilla hand sink 100F equipped										
			s or spatulas after coc	king on	flat top						
39	Invert plates shelvir										
	Bar hand sink 100+F equipped										
19											
	3 comp sink 110F/Ecolab setup sanitizer dispenser so 1 pump per sink/test strips on site										
	200 ppm quats for sani sink										
	Beer taps cleaned/ maintained by supplier										
32/39	32/39 Need to have drainable bar matting under mouth parts of beer mugs or replace rusty grates										
Margarita broken down and cleaned weekly											
42 Reminder to clean around margarita dispenser											
39/32 To store glasses mouth parts on a cleanable surface/wood to be sealed or use drainable bar matting         Received by:       Print:         Title: Person In Charge/ Owner											
(signature)	•	vic		Fodor	ovic	Manager	wiler				
Inspected (signature)	Britney Todorov <sup>Thy:</sup> Chrísty Cov	tez, 1	RS Christy C	Cortez	, RS	Samples V N #	ollected				
Form EH-06	Form EH-06 (Revised 09-2015)										