

Retail Food Establishment Inspection Report

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

Date: 6/26/2023	Time in: 10:20	Time out: 12:40	License/Permit # FOOD5104	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
---------------------------	--------------------------	---------------------------	-------------------------------------	-----------	---------------	---------------------------

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
--	--------------------------------------	--------------------------------------	--	--	----------------------------------	-------------

Establishment Name: On the Border #0107	Contact/Owner Name:	* Number of Repeat Violations: _____	13/87/B
Physical Address: 747 I-30 Rockwall, TX	Pest control : Ecolab/6-9-2023	Grease trap : Southwaste/6-16-2023/1500gal	

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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
3							✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
W						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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					W					
Consumer Advisory						2					
	✓						✓				

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
Prevention of Food Contamination						Food Identification					
1							✓				
	✓					Physical Facilities					
1						1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
1							✓				
	✓						✓				

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: On the Border #0107	Physical Address: 747 E I-30	City/State: Rockwall, TX	License/Permit # FOOD5104	Page 2 of 2
---	--	------------------------------------	-------------------------------------	---------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
left side cold top/shredded cheese	41	hot holding drawers/chicken	155	WIC/beans/beans	40/41
pico/cut tomatoes	41/41	under counter cooler/slaw mix	41	rice/cooked chicken	41/41
reach in cooler/beef	41	nacho cold top/pico	41	cooked beef	41
pico	41	shredded cheese	41	raw chicken	36
cooler drawers/shredded cheese	41	under/cooked chicken/beef	41/41	WIF ambient	-4
steam wells/beans	129	reach in cooler/cheese	41	beer WIC ambient	34
queso/chili	125/118	reach in freezer ambient	20	to go reach in cooler ambient	39
rice	137	reach in hot holding/chili/chicken	140/146	salsa cooler reach in ambient	36

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 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 Sani buckets at 200 ppm quats/Prep hand sink 100F equipped
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	Have Ecolab Peroxide Multi surface/used on non food contact only/discussed with manager
42/ 45	To clean in/around/on equipment/floors, walls, under equipment Using Ecolab Veggiewash within manufacturers chemical ppm/test trips on site/used
45	To clean floor drains and grout/some food debris
34	Fruit flies around floor drains by ice machine Tortilla hand sink 100F equipped Tortillas handled with gloves or spatulas after cooking on flat top
39	Invert plates shelving unit/front of house Bar hand sink 100+F equipped
19	Very slow draining hand sink in bar/seems to be some epoxy in drain/needs to be repaired to drain properly/also leaking under 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	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: (signature) <i>Britney Todorovic</i>	Print: Britney Todorovic	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)