

Waco-McLennan County Public Health District 225 West Waco Drive • Waco, Texas 76707 (254) 750-5464

Inspection #:	
Caa- #	

Food Establishment Inspection Report

WACO MCL PUBLIC HE			NTY	Food Establishment	t Ins	spect	tioi	n I	l er	port Page / of 2	_ _
Date:	7/		19/	22 Establishment Name On The B	erd	les		n	ex	LICAN Permit TOTAL/SCORE	
Purpos	Marian 1				Reinspe	ection		4-C	omp	plaint 5-Other 0	
Contac	t/Ov	vnei	Nan	" Shedara Pinson						* Number of Repeat Violations:	
Physica	ıl Ac	ldre	ess:		City:	Jue			Zip (Code: Phone: Follow-up: Yes No	02002000
3575				ppliance Status: Out = not in compliance IN = in compliance	NO =			NA			5
Mark	he a	opro	priate	points in the OUT box for each numbered item Mark	√' a che	eckmark	in app	propr	iate b	box for IN, NO, NA, COS Mark an asterisk '* in appropriate box for R	
Compl	lane	a Ct	afne	Priority Items (3 Points) violations I	Kequire	- chimination		-			_
0 1	N	N	C	Time and Temperature for Food Safety	R	Com O I	N	N	C		### E ##
U N T	0	A	S	(F = degrees Fahrenheit)		U N	0 1	A	O S		
		0		Proper cooling time and temperature					8	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	1
-/				2. Proper Cold Holding temperature (41F/45F)						13. Proper use of restriction and exclusion; No discharge from	-
2			10	3. Proper Hot Holding temperature (135F)	-					eyes, nose, and mouth	in l
				4. Proper cooking time and temperature		3	9725		<u>ر</u>	Preventing Contamination by Hands 14. "Hands cleaned and properly washed/ Gloves used properly	52
		ŀ		5. Proper reheating procedure for hot holding (165F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved	1
				6. Time as a Public Health Control; procedures & records						alternate method properly followed (Approved Y N) Highly Susceptible Populations	A8
				Approved Source						16. Pasteurized foods used; prohibited food not offered	1
51,65,000,155,656,2				7. Food and ice obtained from approved source; Food in	1200/2					Pasteurized eggs used when required	
				good condition, safe, and unadulterated; parasite destruction						Chemicals	
				8. Food Received at proper temperature					I	17. Food additives; approved and properly stored; Washing Fruits	4
			923399 923399	Protection from Contamination	i specialis	2				& Vegetables 18. Toxic substances properly identified, stored and used	_
				9. Food Separated & protected, prevented during food	12/A-200	9				Water/ Plumbing	ķ(i
A				preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and			,	I	1	19. Water from approved source; Plumbing installed; proper	
5				Sanitized at 50 ct 2 ppm/temperature					200	backflow device	
	•			11. Proper disposition of returned, previously served, reconditioned			1		200	20. Approved Sewage/Wastewater Disposal System, proper disposal	1
				Priority Foundation Items (2 Poin	ts) viol	ations I	Requi	ire (orre		1
O I N U T	N O	N A	C O	Demonstration of Knowledge/ Personnel	R	O I U N	N	N	С	R	
Т			Š			0 1 900			S		Ä
				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				22. Food Handler/ no unauthorized persons/ personnel	Sincer.		aresti)			28. Proper Date Marking and disposition	1
				Safe Water, Record Keeping and Package Labeling			•			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	1030 1030	-		23. Hot and Cold Water available; adequate pressure, safe		-00 manina. 650 GEORGE				Permit Requirement, Prerequisite for Operation	7
				24. Required records available (shellstock tags; parasite destruction); Package food labeling						30. Food Establishment Permit (Current & Valid)	- Sections
		(1995) (1995)		Conformance with Approved Procedures		00000 E	TANGA PANG PANGHANA			Utensils, Equipment, and Vending	
				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized			100			31. Adequate handwashing facilities: Accessible and properly	1
				processing methods; manufacturer instructions		2				supplied, used	
				Consumer Advisory		2	357			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	1
		1		26. Posting of Consumer Advisories; raw or under cooked		2	19560.00	-		33. Warewashing Facilities; installed, maintained, used	1
	9229			foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) violations Require Corrective A	ction N	-	Y0000	100	Dane	Service sink or curb cleaning facility provided	4
O I	N	N	C		R	*			C		1
O I U N T	0	A	O S	Prevention of Food Contamination	0.00	O I U N T	N O	A	O S	Food Identification	A
Contract of the Contract of th				34. No Evidence of Insect contamination, rodent/other animals						41.Original container labeling (Bulk Food)	1
				35. Personal Cleanliness/eating, drinking or tobacco use	\vdash		1		l Lagran	Physical Facilities	
				36. Wiping Cloths; properly used and stored 37. Environmental contamination						42. Non-Food Contact surfaces clean	1
				38. Approved thawing method						43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	+
				Proper Use of Utensils	4505		I -			45. Physical facilities installed, maintained, and clean	1
				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used		11/1				46. Toilet Facilities; properly constructed, supplied, and clean	
				40. Single-service & single-use articles; properly stored				100000		47. Other Violations	1
Receiv	ed F	wee V:	- 1	and used	Print	. (\/				P Title: V Y P	4
(signature) Who are human				· <i>)h</i>	ed	a	NO	a Kinson The Superior	D		
Inspected by: (signature) Print:					TE	R	31	4	- wiss Permit Expires: 7/22	1	
Notes:						•			-	[WIO/11] ~ A	1
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	c	ludin	_ 168	F			(111 P
		beef	171°F				
		Elsa	- 38°F		VANAMUSHANI		
	OBSERVAT Item		ORRECTIVE ACTI		REEN MADE YOUR ATT	ENTION IS DIRECTED TO THE O	CONDITIONS ORSERVED
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	Received by: (signature)	Shada	ra Pinao	Print: S	redara Pi	inson Title: Shu	't Super visor
	Inspected by:	MIL	(D)	Print:	TOLESA a	ries	
		7000			10,200.		



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WACO MCLENNAN COUNTY PUBLIC HEALTH DISTRICT		Page <u>3</u> of <u>3</u>
Establishment: On The Border Mexicon Cole	Permit #: \$\text{\$P\$ 955}\$	Date: 7/19/22
Address: 4320 W. Wiso DR	Who	Zip Code:
TEMPERATURE OBSERVATIONS		
Item/Location/Food Temperature °F		
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS AND NOTED BELOW.	S DIRECTED TO THE CONI	DITIONS OBSERVED
a. Damp & voiled unping dother o	h prep our	taes
throughout pertile instead of	in son	etizer
bucket or launding.) 	
40. Single use up being used	as scoop	05 for selsa
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Received by: (signature) hedara Pinson Inspected by: Sull Print: Shedara Pinson Print: Tragon un	m Title: Mit	Supervisor
Inspected by: Print: Print:	(A)	7