



Establishment: <u>On The Border Mexican Cafe</u>	Permit #: <u>Φ 9855</u>	Date: <u>7/19/22</u>
Address: <u>4320 W. Waco DR</u>	City: <u>Waco</u>	Zip Code: <u>76710</u>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F	Temperature °F
<u>chicken</u>	<u>168°F</u>
<u>beef</u>	<u>171°F</u>
<u>salsa</u>	<u>38°F</u>
<u>cooked onions</u>	<u>99.1°F</u>

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.
3)	Container of cooked onions & cooked bell peppers at 99.1°F on top of counter next to faucet area. Employee placed items on ice bath for temperature control.
10)	Old food debris & encrusted cheese on spoon stored on clean rack.
10)	Old stickers still on clean working containers.
10)	Old food debris on equipment stored clean throughout storage.
10)	Chemical spray bottle stored directly next to plastic beverage cups at bar. <u>cos</u> - Relocated chemical.
14)	Employee at line scratch face / beard with hands and went back to prep area without proper handwash. Upon request, employee washed hands in handsink - <u>cos</u>
31)	Missing soap & paper towels at bar handwash
31)	Missing soap at line handsink. <u>cos</u> - provided
32)	Heavily stained & pitted cutting board at line
32)	Broken / cracked mixer, warm hold containers at line
32)	Broken internal piece at ice cream station.
33)	Old food debris in dishmachine & 3-comp sink drain board.
34)	Flying insects in bar (2+)
35)	Employee at line lacking beard restraint.

Received by: (signature) <u>Shedara Pinson</u>	Print: <u>Shedara Pinson</u>	Title: <u>Shift Supervisor</u>
Inspected by: <u>JULIA</u>	Print: <u>TERESA WILES</u>	



WACO MCLENNAN COUNTY
PUBLIC HEALTH DISTRICT

Waco-McLennan County Public Health District

225 West Waco Drive

Waco, Texas 76707

(254) 750-5464

Establishment: <u>On The Border Mexican Cafe</u>	Permit #: <u>09850</u>	Date: <u>7/19/22</u>
Address: <u>4320 W. Waco DR</u>	City: <u>Waco</u>	Zip Code: <u>76710</u>

TEMPERATURE OBSERVATIONS

Item/Location/Food Temperature °F

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.

- 3e. Damp & soiled wiping cloths on prep surfaces throughout kitchen instead of in sanitizer bucket or laundry.
- 40. Single use cup being used as scoops for salsa, sugar etc. Must use scoop with handle.
- 41. Containers of sauces & seasonings lacking proper labels.
- 42. Clean & maintain all reach-in coolers, shelving in walk-in cooler, shelving at line etc.
- 45. Detached wall panel at mop sink.
- 45. Thoroughly clean & maintain all handsinks, prep sinks, etc. on every 24 HRS.
- 46. Leak at prep sink faucet & under sink plumbing.

Received by: (signature) <u>Shedara Pinson</u>	Print: <u>Shedara Pinson</u>	Title: <u>Shift Supervisor</u>
Inspected by: <u>Shelle</u>	Print: <u>TERESA WILCOX</u>	