



### Food Establishment Inspection Report

Date: 7/29/22 Establishment Name: On The Border Mexican Permit # 89800 TOTAL/SCORE: 8

Purpose of Inspection:  1-Permit/Renewal  2-Routine  3-Reinspection  4-Complaint  5-Other

Contact/Owner Name: Charlie Gonzalez \* Number of Repeat Violations: 4  
 ✓ Number of Violations COS: 4

Physical Address: 4320 W. Waco DR City: Waco Zip Code: 76710 Phone: \_\_\_\_\_ Follow up: Yes  No   
 Date: 7/29/22

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation  
 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 asterisk '\*' in appropriate box for **R**

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status					Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status					Employee Health	R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
					1. Proper cooling time and temperature								
					2. Proper Cold Holding temperature (41F/ 45F)								
					3. Proper Hot Holding temperature (135F)								
					4. Proper cooking time and temperature								
					5. Proper reheating procedure for hot holding (165F in 2 Hours)								
					6. Time as a Public Health Control; procedures & records								
					<b>Approved Source</b>							<b>Preventing Contamination by Hands</b>	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								
					8. Food Received at proper temperature								
					<b>Protection from Contamination</b>							<b>Highly Susceptible Populations</b>	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								
3					10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>200 CF</u> ppm/temperature	*							
					11. Proper disposition of returned, previously served, reconditioned								
					<b>Safe Water, Record Keeping and Package Labeling</b>							<b>Chemicals</b>	
					23. Hot and Cold Water available; adequate pressure, safe								
					24. Required records available (shellstock tags; parasite destruction); Package food labeling								
					<b>Conformance with Approved Procedures</b>							<b>Water/ Plumbing</b>	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								
					<b>Consumer Advisory</b>							<b>Permit Requirement, Prerequisite for Operation</b>	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label								
					<b>Demonstration of Knowledge/ Personnel</b>							<b>Utensils, Equipment, and Vending</b>	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)								
					22. Food Handler/ no unauthorized persons/ personnel								
					<b>Safe Water, Record Keeping and Package Labeling</b>							<b>Food Temperature Control/ Identification</b>	
					23. Hot and Cold Water available; adequate pressure, safe								
					24. Required records available (shellstock tags; parasite destruction); Package food labeling								
					<b>Conformance with Approved Procedures</b>							<b>Permit Requirement, Prerequisite for Operation</b>	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								
					<b>Consumer Advisory</b>							<b>Utensils, Equipment, and Vending</b>	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label								
					<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)								
					22. Food Handler/ no unauthorized persons/ personnel								

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status					Demonstration of Knowledge/ Personnel	R	Compliance Status					Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)								
					22. Food Handler/ no unauthorized persons/ personnel								
					<b>Safe Water, Record Keeping and Package Labeling</b>							<b>Permit Requirement, Prerequisite for Operation</b>	
					23. Hot and Cold Water available; adequate pressure, safe								
					24. Required records available (shellstock tags; parasite destruction); Package food labeling								
					<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								
					<b>Consumer Advisory</b>							<b>Food Temperature Control/ Identification</b>	
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label								
					<b>Demonstration of Knowledge/ Personnel</b>							<b>Permit Requirement, Prerequisite for Operation</b>	
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)								
					22. Food Handler/ no unauthorized persons/ personnel								

**Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status					Prevention of Food Contamination	R	Compliance Status					Food Identification	R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
					34. No Evidence of Insect contamination, rodent/other animals								
					35. Personal Cleanliness/eating, drinking or tobacco use								
					36. Wiping Cloths; properly used and stored								
					37. Environmental contamination								
					38. Approved thawing method								
					<b>Proper Use of Utensils</b>							<b>Physical Facilities</b>	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used								
					40. Single-service & single-use articles; properly stored and used								
					<b>Prevention of Food Contamination</b>							<b>Food Identification</b>	
					34. No Evidence of Insect contamination, rodent/other animals								
					35. Personal Cleanliness/eating, drinking or tobacco use								
					36. Wiping Cloths; properly used and stored								
					37. Environmental contamination								
					38. Approved thawing method								
					<b>Proper Use of Utensils</b>							<b>Physical Facilities</b>	
					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used								
					40. Single-service & single-use articles; properly stored and used								

Received by: [Signature] Print: Charlie J. Gonzalez Title: Manager  
 Inspected by: [Signature] Print: TERESA WUJIS Permit Expires: 7/22  
 Mo / Yr

Notes: 1) Old food debris on equipment/Handle stored clean. COS-Removed to be washed, rinsed, sanitized. (30) Sealed/damp wiping cloths at line. COS-Removed.  
 4) Unlabeled bulk spices, sugar, etc. COS- Labeled.  
 5) Two employees at line handled tortillas with bare hand. COS- Discarded.  
 Employees washed hands & placed gloves. Mgr. Stated will retrain.