

# Food Establishment Inspection Report



Wichita Falls - Wichita County  
 Public Health District  
 1700 Third Street  
 Wichita Falls, TX 76301  
 940-761-7800

**SITE NO.** 7138    **INV NO.** 1    **IR NO.**    **DATE** 09/27/2010    **INSPECTION TIME**    **INSPECTOR** McKenzie, Suzanne

**SITE INFORMATION**                      **INVENTORY/MANAGER**                      **SERVICE TYPE/FREQUENCY**  
 ON THE BORDER GRILL & CANTINA    Process 3                      Inspection- Regular  
 31111 MIDWESTERN PKWY                      Inspected 3 Times per Year  
 WICHITA FALLS TX 76308  
 940-689-0195

Scheduled calender inspections.

**Violations: Critical - 1    Score: 95**

## CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
3	Hot Hold (135 °F)	5	09/28/2010

## CRITICAL VIOLATIONS DETAIL

**CODE**                      **DESCRIPTION**

3                      Texas food Establishment Rules

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 §229.164(o)(6) Potentially hazardous food, hot and cold holding.  
 Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (9) of this subsection, and except as specified in subparagraph (B) of this paragraph, potentially hazardous food shall be maintained:

(A) at 57 degrees Celsius (135 degrees Fahrenheit) or above, except that roasts cooked to a temperature and for a time specified in subsection (k)(1)(B) of this section or reheated as specified in subsection (m)(2)(E) of this section may be held at a temperature of 54 degrees Celsius (130 degrees Fahrenheit) or above; or

(B) at a temperature specified in the following:  
 (i) 5 degrees Celsius (41 degrees Fahrenheit) or less; or  
 (ii) 7 degrees Celsius (45 degrees Fahrenheit) or less in countertop, under-counter and open-top refrigeration units located in the food preparation area that were in use prior to October 6, 2003, provided the food is date marked as specified in paragraphs (7)-(9) of this subsection.

(C) Shell eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 7 degrees Celsius (45 degrees Fahrenheit) or less.

**CODE**                    **DESCRIPTION**

To Wit:                    The chicken and taco meat is in/on the food warmer at a temperature of 110 to 114 degrees F and is not being maintained at 140 degrees F or above. (Corrected 09/28/10)

To Correct:              Rapidly reheat chicken and taco meat to 165 degrees F and maintain at 140 degrees F or higher throughout the hot holding period. Corrections must be made immediately.

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**I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Establishment Inspection Report.**

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**Suzanne McKenzie, PUBLIC HEALTH OFFICER**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**