Retail Food Establishm										ment Inspection Report						<ul> <li>✓ First aid kit</li> <li>✓ Allergy policy</li> <li>✓ Vomit clean up</li> <li>✓ Employee health</li> </ul>					
Date:         Time in:         Time out:         License/Pe           10/23/2024         11:29         1:45         FS-9												Est. Type	R	Lisk Category	1	$age \underline{1} of \underline{1}$	2				
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Complai								_	Inve	stiga	atior	1	5-CO/Constr			6-Other	T	OTAL/SCO	RE		
Establishment Name: Contact/Owner Na Rodeo Goat						Owner Nar	ne:						<ul><li>★ Number of I</li><li>✓ Number of I</li></ul>				2	nioni	D		
	iysic 95 S				ee Dr Rockwall, TX	to er			G	Hoe	od ousters/10	0-2024	G Tri	reas mb	e trap : le/7-26-2024/1	700gal	Follo No	ow-up: Yes		0/80/	D
M					tatus: Out = not in compl points in the OUT box for eac	$\frac{IN}{Iiance} = in co$	ompliance n	<b>NO</b> = Mark '√'							oplicable COS = o ox for IN, NO, NA, O	corrected or COS M	n site lark an	$\mathbf{R}$ = repeat in appropriate	violatio iate boz	n W-Wate x for <b>R</b>	ch
					•					e In		liate	Cor	rect	tive Action not to e						T
0 U	U N O A O $(F = degrees Entrophait)$						ŀ	ર	0 U	I N	N O	N A	C O		Emj	ployee	Health			R	
т W		s     (r = degrees rannennen)       1. Proper cooling time and temperature						Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting								
					2. Proper Cold Holding temperature(41°F/45°F)						ľ.				13. Proper use of restriction and exclusion; No discharge from						
3											~				eyes, nose, and mouth						
-	~				3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used prope						
	~				<ol> <li>Proper cooking time and temperature</li> <li>Proper reheating procedure for hot holding (165°F in 2</li> </ol>						~				14. Trans cleared and property washed bloves used property <b>GIOVES USED</b> 15. No bare hand contact with ready to eat foods or approve						
	~				Hours)						~				alternate method properly followed (APPROVED YN						
	6. Time as a Public Health Control; procedures & records						ecords							Highly Susceptible Populations							
	Approved Source 7. Food and ice obtained from approved source; Food in						od in			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required eggs cooked							
3					destruction BeneKeith										Chemicals						
	~	8. Food Received at proper temperature     check at receipt								~				17. Food additives & Vegetables	s; approved	1 and p	properly store	d; Was	hing Fruits		
	<u> </u>			<u> </u>	Protection from Contamination					W					18. Toxic substan	substances properly identified, stored and used					
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature						~				19. Water from ap backflow device	pproved so	urce; F	Plumbing inst	alled; p	proper	
	~				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>						~				20. Approved Sev disposal	wage/Waste	ewater	Disposal Sys	tem, p	roper	
0 I N N C		С	Priority Foundation Items (2 Poi				ts) vi R	0	Ι	Ν	Ν	С							R		
U T	N	0	A	A O Demonstration of Knowledge/ Personnel				wledge		U T	N	0	A	0 S				ontrol/ Identi			
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 4					2					27. Proper cooling Maintain Product			Equipment A	dequat	e to	
	22. Food Handler/ no unauthorized persons/ personnel						nel			~				28. Proper Date M	e						
Safe W					Safe Water, Recordk La	keeping and Fo abeling	od Packa	ge			~				29. Thermometers Thermal test strip		accura	ate, and calib	rated; (	Chemical/	
~					23. Hot and Cold Water av	23. Hot and Cold Water available; adequate pressure, safe					<u> </u>				digital Permit Re	equiremen	nt, Pre	requisite for	Opera	ition	
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				30. Food Establis		rmit (	(Current/insp	report	sign posted)	
-		Conformance with Approved Procedures											12/31/202 Ut		uipme	nt, and Vend	ling				
	~				25. Compliance with Varia HACCP plan; Variance ob processing methods; manu	tained for speci	ialized	, and		2					31. Adequate hand supplied, used	dwashing f	acilitie	es: Accessible	e and p	roperly	
	I I			L	Consun	ner Advisory				2					32. Food and Non designed, construct			rfaces cleana	ble, pro	operly	
	~				26. Posting of Consumer A foods (Disclosure/Reminde In menu						~				33. Warewashing Service sink or cu				d, usec	1/	
0	I	N	N	С	Core Items (1 Point)	Violations Re	equire Co	-	ction	Not 0		xcee N	ed 90 N	) Da C	ys or Next Inspect	tion , Whi	cheve	r Comes Fir	st		R
U T	N	0	A	o s	Prevention of F					U T	Ν	0	A	o s	41.0.1.1			tification			
1					34. No Evidence of Insect animals 35. Personal Cleanliness/ea						~				41.Original contai		-		_		
	~				35. Personal Cleanliness/eating, drinking or tobacco use       36. Wiping Cloths; properly used and stored			, ust							Physical Facilities 42. Non-Food Contact surfaces clean						
1	$\left  \right $				37. Environmental contamination					1					43. Adequate vent				d areas	used	
Ľ	./				<ul><li>37. Environmental contamination</li><li>38. Approved thawing method</li></ul>					-	~				44. Garbage and F		e	0 0			+
							1	~				45. Physical facili			<u>^</u>			-			
			Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,					1	$\left  \right $				46. Toilet Facilitie					d clean	+		
	~				dried, & handled/ In use u 40. Single-service & single		-	ored			~				47. Other Violatic	ons					
	~				and used	- all arrives, p	-openy su				~										

## 1st followup is free. Any additional followups will result in a \$50 fee. Retail Food Establishment Inspection Report

Received by: (signature) Syrena Gonzales	Print: Syrena Gonzales	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	<sup>Print:</sup> Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rodeo Goat		Physical A 2095	Summer Lee Dr	City/State: Rockwa	License/Permit # FS9441	Page <u>2</u> of <u>2</u>					
Item/Location		Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Temp						
	o drawers/cheese	44	steam well/briske		Item/Locat	NIC/ground me					
	cheese	45	queso	137	read	r -3					
left c	cold top/burgers	41	right side cold top/pice	46	W	IC/burgers	45				
bur	gers/cheese	41/41	cut tomatoes	45	who	le tomatoes	s 45				
cut	tomatoes/pico	39/37	cheese	45		coleslaw	45				
hot holding on stove/mango relish		40	under/veggie burgers	54	pickle	s for reference	ce 45				
drav	wers/burgers	39	hot holding on flat top/onion	158		46					
	cheese	40	ice cream freeze	- 3	bar c	ooler ambier	nt 39				
Item			SERVATIONS AND CORRECT								
Number	NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TH	E CONDITIONS OBSERVE	ED AND				
	Warewash hand sir										
W	To store chemical s	pray bo	ttles low/separate								
	3 comp sink 120 F										
	Dishwasher sanitizi	-	• •								
45	15 Missing grout throughout/ food debris										
10			/COS to 200ppm quate								
2	Right side cold top/nc	ot cold ho	Iding at 41F or below/dise	arded ve	ggie bur	gers from overnigh	nt				
	Gaskets on cold top being replaced tomrrow/to only hold small amounts for 2-3 hours only until repaired										
	Line hand sink 106+F equipped										
32	To clean cutting boa	ards who	ere discolored								
	Ice deflector panel	clean									
2	Meat WIC needs to	cold hold at 41F or below									
7	Multiple dented can	s/pimento, tomatoes, hominy/removed									
	Prep hand sink 100										
27		d fries/need ample spacing between trays for proper cooling/2 hours to 70F then 4 hours to 41F or below									
2		at 41F or below/will need to ice foods and address today									
34	Flies										
36 To store wiping cloths in sani buckets											
45	To clean walls, deg		•								
42			ound/on equipment, sto	rage sh	elves, e	tc					
	Bar 3 comp sink 12										
_	Bar hand sink 100+										
31	Need soap and pap										
37	Do not store margarita salt sponge on handle of hand sink to avoid contamination										
10	Sani spray bottle in	bar less	s than 150ppm quats/to	replace	and refi	ll daily					
Densi 1	by		Drint		I	Title: Person In Charge/ O	U.D.O.M				
Received (signature)	•	,	Syrena G								
Inspected (signature)	Syrena Gonzales Iby: Chrísty Cov	tez, î	RS Christy C	S Christy Cortez, RS Samples: Y N # collected							
Form FLL 00	(Pavisod 09 2015)										