

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 10/23/2024	Time in: 11:29	Time out: 1:45	License/Permit # FS-9441	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Rodeo Goat			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		20/80/B
Physical Address: 2095 Summer Lee Dr Rockwall, TX			Pest control : to email	Hood Greasebusters/10-2024	Grease trap : Trimble/7-26-2024/1700gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 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 X in appropriate box for R

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
W						✓					
3						✓					
✓						Preventing Contamination by Hands					
✓						✓					
✓						✓					
✓						Highly Susceptible Populations					
						✓					
3						Chemicals					
✓						✓					
						W					
✓						Water/ Plumbing					
3						✓					
✓						✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						✓					
✓						Utensils, Equipment, and Vending					
✓						2					
						2					
✓						✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
✓						Physical Facilities					
1						1					
1						✓					
✓						✓					
Proper Use of Utensils						1					
✓						✓					
✓						✓					

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Rodeo Goat	Physical Address: 2095 Summer Lee Dr	City/State: Rockwall, TX	License/Permit # FS9441	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
flat top drawers/cheese	44	steam well/brisket	156	meat WIC/ground meat	45
cheese	45	queso	137	reach in freezer	-3
left cold top/burgers	41	right side cold top/pico	46	WIC/burgers	45
burgers/cheese	41/41	cut tomatoes	45	whole tomatoes	45
cut tomatoes/pico	39/37	cheese	45	coleslaw	45
hot holding on stove/mango relish	40	under/veggie burgers	54	pickles for reference	45
drawers/burgers	39	hot holding on flat top/onions	158	fries	46
cheese	40	ice cream freezer	3	bar cooler ambient	39

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:
	Warewash hand sink 105F equipped
W	To store chemical spray bottles low/separate
	3 comp sink 120 F
	Dishwasher sanitizing at 100ppm chlorine
45	Missing grout throughout/ food debris
10	Sani buckets at 50-100ppm/COS to 200ppm quats/need to change buckets more often
2	Right side cold top/not cold holding at 41F or below/discarded veggie burgers from overnight
	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 boards where discolored
	Ice deflector panel clean
2	Meat WIC needs to cold hold at 41F or below
7	Multiple dented cans/pimento, tomatoes, hominy/removed
	Prep hand sink 100+F equipped
27	Mutple speed racks of par fried fries/need ample spacing between trays for proper cooling/2 hours to 70F then 4 hours to 41F or below
2	WIC must cold hold 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, degrease throughout
42	Some minor cleaning in/around/on equipment, storage shelves, etc
	Bar 3 comp sink 120F
	Bar hand sink 100+F equipped
31	Need soap and paper towels in bar hand sink
37	Do not store margarita salt sponge on handle of hand sink to avoid contamination
10	Sani spray bottle in bar less than 150ppm quats/to replace and refill daily

Received by: (signature) <i>Syrena Gonzales</i>	Print: Syrena Gonzales	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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