

# Retail Food Establishment Inspection Report

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

Date: <b>10/18/2022</b>	Time in: <b>10:05</b>	Time out: <b>11:43</b>	License/Permit # <b>FS-9441</b>	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
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Establishment Name: <b>Rodeo Goat</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>10/90/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>2095 Summer Lee Dr Rockwall, TX</b>	Pest control : <b>ABC/monthly</b>	Hood Greasebusters/2mo	Grease trap : <b>Trimble/1700gal/</b>	Follow-up: Yes <input type="checkbox"/> No <input type="checkbox"/>
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**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
W						✓					
	✓					✓					
	✓					<b>Preventing Contamination by Hands</b>					
		✓				✓					
3				✓		✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						3					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
	✓					✓					

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					W					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						✓					
	✓					✓					

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
1						<b>Physical Facilities</b>					
	✓					✓					
1						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
1						✓					
	✓					✓					

1st followup is free. Any additional followups will result in a \$50 fee.

### Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Rodeo Goat</b>	Physical Address: <b>2095 Summer Lee Dr</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9441</b>	Page <u>2</u> of <u>2</u>
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#### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
left cold top/cut tomatoes	41	turkey burgers	42	WIC/par fried fries	42-45
pico	41	small cold top/boiled egg	41	boiled egg/raw hamburger	41/40
drawers/hamburger	41/41	cut lettuce	41	pico	41
cheese/sprouts	41/41	under/veggie burger/tots	41/41	bar coolers ambient	36/36
flat top drawers/cheese	41	steam well/salsa/ground beef	81/101	beer WIC ambient	37
chilis	42	meat WIC/ground beef	41		
middle cold top/cut lettuce	41	ice cream freezer ambient	9		
drawers/chicken burgers	42	2 door freezer ambient	6		

#### 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:
	Dishwasher hand sink 100+F with soap and paper towels
	3 comp sink 110+F
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
35	Store employee drinks low and separate/ not over clean dishes
18	Label all spray bottles in dish pit area
5	All reheats to 165+F within 2 hours. Best to reheat on stove or flat top first then move to steam wells to hot hold at 135+F
	Water in steam well only 159 F so TCS foods wouldn't have reached 165 within 2 hours. COS to flat top. Out of WIC for one hour.
39	Store knives clean on knife magnets.
	Line hand sink 100+F with soap and paper towels
	Meat WIC hand sink 100+F
37	Time to defrost ice cream freezer/cover open ice cream tubs under
	Prep hand sink 100+F with soap and paper towels
	Gloves used throughout
W	Par fried fries were cooled in meat WIC then out while cutting meat and truck then back into main WIC perhaps accounting for temp increase
	Discussed moving quickly from one cooler to another and giving space between trays in speed racks
	Chips scooped with scoops
	Sani buckets at 200 ppm quats
	Menu with consumer advisory with asterisks and foods indicated as such
	Bar hand sink 100+F with soap and paper towels
	Alcohol bottles covered nightly
	Protect straws in bar/handle with non mouth part only
	3 comp bar sink at 120 F
45	Some missing grout in kitchen/watch for food debris accumulation

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y    N    # collected

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