						Retail	Food Esta	abli	sh	me	ent	In	spe	ect	ion Report		Allergy Vomit c Employ	id kit v policy lean up vee health	
	ate: /18	3/2	20	23	Time in: <b>9:40</b>	Time out: <b>10:55</b>	License/F								E	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>	
Pu	urpo	se o	f In	spec	tion: 🖌 1-Routine	2-Follow Up	3-Compla	aint		_	Inve	stiga	atior	1	5-CO/Constru		6-Other	TOTAL/SCORE	
R	stabli ode	90	Go	oat	ne:		Contact/Owner	Nam	e:				-		* Number of R ✓ Number of V	Violations C	COS:	10/90/A	
Physical Address: Pest control : 2095 Summer Lee Rockwall, TX ABC/4-18-2023						Hoc reaseb	od ousters/4	4-2023	G ref	reas fer	e trap : to Teddy		Follow-up: Yes	10/90/A					
M					<b>Status:</b> Out = not in con points in the OUT box for	$\frac{IN}{V} = in contract contract of the contr$	ompliance N n Mark	$\mathbf{O} = \mathbf{n}$ $\mathbf{v}' \mathbf{a}$							pplicable COS = c ox for IN, NO, NA, C	corrected on OS Ma	site $\mathbf{R}$ = repeat v rk an $\mathbf{X}$ in appropr	violation W- Watch	
Co	ompli	iance	e Sta	tus	Prio	rity Items (3 P	oints) violation	s Req	juire	-	<i>imed</i> ompl				tive Action not to ex	xceed 3 da	ys		
O U T	I N	N O A O (F degree Februrbeit)			R		O U T	I N	N O	N A	C O S		Employee Health						
	~	1. Proper cooling time and temperature			Γ		-	~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting							
	~	2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth							
		~			3. Proper Hot Holding to	temperature(135°F	)								Preventing Contamination by Hands				
	~	4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly							
	~				5. Proper reheating proc Hours)	cedure for hot hold	ling (165°F in 2				~				15. No bare hand c alternate method p	contact with			
	-				6. Time as a Public Hea	alth Control; proce	dures & records									· ·			
	~														16. Pasteurized for	ods used; pi			
				1		proved Source	ourses Food in				~				Pasteurized eggs u eggs cooke		equired		
	~				7. Food and ice obtained good condition, safe, an destruction BeneK	nd unadulterated: p										С	hemicals		
	~				8. Food Received at pro	oper temperature					~				17. Food additives & Vegetables		and properly store	d; Washing Fruits	
_					check at rece	lPI 1 from Contamina	tion			W					18. Toxic substance		videntified, stored	and used	
	~				9. Food Separated & preparation, storage, dis	otected, prevented				vv						Wate	er/ Plumbing		
3					10. Food contact surface Sanitized at _200_		s; Cleaned and			3					19. Water from app backflow device	proved sour	rce; Plumbing insta	alled; proper	
	~				11. Proper disposition or reconditioned disca	of returned, previou	usly served or				~				20. Approved Sew disposal	vage/Wastev	water Disposal Sys	tem, proper	
							on Items (2 Po	oints	) vie	_	ions	_	_		rrective Action with	hin 10 days	\$		
U T	I N	N O	N A	C O S		n of Knowledge/ P		R		O U T	I N	N O	N A	C O S	Food T	emperatur	re Control/ Identi	Fication	
	~				21. Person in charge pro and perform duties/ Cer 5						~				27. Proper cooling Maintain Product			lequate to	
	~				22. Food Handler/ no un	nauthorized person	s/ personnel				~				28. Proper Date M	-	-		
					Safe Water, Recor	Labeling					~				29. Thermometers Thermal test strips digital ther	s	accurate, and calib	rated; Chemical/	
	~				23. Hot and Cold Water	Ŷ	<u>^</u>									-	, Prerequisite for	-	
	~				24. Required records av destruction); Packaged	Food labeled					~				12/31/202	3		report sign posted)	
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	obtained for speci	d Process, and alized			W					31. Adequate hand supplied, used		ipment, and Vend cilities: Accessible		
					Cons	sumer Advisory					~			-	32. Food and Non- designed, construct			ole, properly	
	~				26. Posting of Consume foods (Disclosure/Remi in menu						~				33. Warewashing I Service sink or cur			d, used/	
0	I	N	N	C	Core Items (1 Poin			e Acta R	ion I	0	Ι	Ν	Ν	С				st R	
U T	N	0	A	O S	Prevention of 34. No Evidence of Inse	of Food Contamin				U T	N	0	A	0 S	41.Original contain		Identification		
1					animals 35. Personal Cleanlines			+			~					-	· · ·		
1	~		_		36. Wiping Cloths; prop			-							42. Non-Food Con	-	cal Facilities es clean		
1	$\left  \right $				37. Environmental conta						2 2				43. Adequate venti	ilation and	lighting; designate	d areas used	
⊢	~				38. Approved thawing r	method					~				44. Garbage and R	lefuse prope	erly disposed; facil	ities maintained	
	Ľ				Prope	er Use of Utensils				1					45. Physical facilit	ties installed	d, maintained, and	clean	
F	~				39. Utensils, equipment dried, & handled/ In us	t, & linens; properl				•	~				46. Toilet Facilitie	s; properly	constructed, suppl	ied, and clean	
	~				40. Single-service & sin and used	ngle-use articles; p	roperly stored				~				47. Other Violation	ns			

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

Form EH-06 (Revised 09-2015)

Rodeo Goat 2095 Summer Lee Dr Rockwall, TX FS-9441	Page <u>2</u> of <u>2</u>										
Item/Location Temp F Item/Location Temp F Item/Location	Temp F										
beer WIC ambient 37 burgers 41 meat WIC/be											
left side cold top/pico 41 middle cold top/cream cheese 41 2 door reach in freezer am	<sup>bient</sup> 5										
cut tomatoes 41 burgers/burgers 41/41 WIC/par fried fi	ies 41/41/41/40										
drawers/fry mix 41 under/cut tomatoes 41 cooked onions/che	ese 41/39										
hamburger 41 burger cold top/cut tomatoes 41 hamburgers	<b>3</b> 9										
veggie burger 41 pico/egg 41 beer cooler/ambi	ent 37										
turkey burger 41 under/veggie burger 41 beer cooler/ambie	ent 35										
grill drawers/ pimento 41 on stove/Taco meat 178											
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVING TO THE CONDITIONS OBSERVING AND ADDRESS OF A DATE OF A	RVED AND										
Warewash hand sink 107 with soap and paper towels.											
	Label all spray bottles in warewash area. Store low and separate/ not on hand sink. Keep accessible										
	Hot water at 3 comp sink 117 F										
Hot water facet (hard to turn on) and spigot leaking/duct tape on spigot. Repair.											
45 Repair burger prep cold top lid/broken/exposed styrofoam											
Line prep hand sink 107 with soap and paper towels											
	Sani bucket at 200 ppm quats										
	Store wiping cloths in sani buckets										
W meat hand wash sink 108 F. Needed soap/COS by placing hand pump/paper towels	on site										
	Quat sanitizer in meat WIC at 200 ppm										
34 Some flies	d dispessed of exact success										
Dar Pro picks up and disposed of spent grease 37 Need to clean around spent grease container. Avoid power washing into storm of	Iraina										
	11 01115										
Clean around margarita dispenser/some slime buildup											
Margarita machines cleaned/flushed weekly Bar hand sink 100+F with soap and paper towels											
3 comp sink 110+F											
sani sink uses quats tabs for sanitizer/ not setup/ before service											
Beer is tapped/alcohol covered nightly											
Beer taps are cleaned and maintained by suppliers											
Dishwasher sanitizing at 100 ppm chlorine sanitizer											
	10										
Received by: (signature) Kelsey Harrington Print: Kelsey Harrington Manager											
Kelsey HarringtonKelsey HarringtonManagerInspected by: (signature)Print: Christy Cortez, RSChristy Cortez, RSChristy Cortez, RS	# collected										

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