

Retail Food Establishment Inspection Report

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

Date: 4/24/2023	Time in: 2:55	Time out: 4:08	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
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Establishment Name: Rodeo Goat	Contact/Owner Name:	* Number of Repeat Violations: _____	13/87/B
		✓ Number of Violations COS: _____	

Physical Address: 2095 Summer Lee Rockwall, TX	Pest control : ABC/2-21-2024	Hood <small>Greasebusters/3-2024</small>	Grease trap : Trimble/1700gal/1-30-2024	Follow-up: Yes <input checked="" 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
W						✓					
3						✓					
3						Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

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					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						✓					
	✓					✓					

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					
	✓					✓					
	✓					Physical Facilities					
1						✓					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
	✓					✓					

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 # FS-9441	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
beer WIC ambient	35	chicken/chicken	41/42	right side cold top/cut tomatoes	46
left side cold top/cut tomatoes	41	chicken	42	pico/boiled egg	45/46
pico	41	eggs on counter	95	under/veggie burger	51
drawers/hamburger	41	flat top drawers/pimento cheese	45	ice cream freezer ambient	9
hamburger/sprouts	41	hamburger	41	2 door freezer ambient	4
middle cold top/sprouts	41	cooked potatoes and sausage on counter	86	WIC/par fried fries	57/47/50
mango salsa	41	fried green tomatoes	95	hamburgers	41
drawers/burgers	41	steam wells/chile/queso	171/166	cut tomatoes	41

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 100+F equipped
	3 comp sink 110+F
	Dishwasher sanitizing at 100ppm chlorine
	Chips served with handled scoop
2	Discarded eggs on tray next to flat tops/do NOT store here
45	To clean floors and under equipment/ some grease and food debris
45	Some missing grout in cookline
3	Do not store TCS burger toppings on counter/cold hold at 41F or hot hold at 135 F
2	Small cold top to cold hold at 41F or below/ambient 48F, discarded veggie burgers as had been there more than 4 hours
36	Need to store wiping cloths in sani buckets, not on prep counters
31	Keep hand sinks accessible/ no utensils etc, for hand washing only
	Line hand sink 106 F equipped
42	To clean lip above ice machine flip door/some slime buildup
27	Watch par fried fries on cooling racks/no air circulation between pans at all
	From 135F, 2 hours to 70F then 4 hours to 41F or below/must aggressively cool
39	Need to clean knife magnets
27	Par fried fries in WIC in large plastic totes with lids one/need to cool on shallow pans, do not place in totes until fully 41F
	Made today at 12, COS by placing on shallow pans in WIC
	Dar Pro picks up and disposes of spent grease
	Margarita machines cleaned twice weekly
	Bar 3 comp sink 110 F
	3 comp sink sink at 100ppm chlorine
	Bar hand sink 106F equipped
	Bar cooler ambient 36F

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

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