Retail Food Establishment Inspection Report ビ First aid kit ビ Allergy policy Vomit clean up Employee health										:h							
Date: Time in: Time out: License/Perm 4/24/2023 2:55 4:08 FS-944													Est. Type Risk Category Page 1	of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla					nt		Inve	stiga	tior	1	5-CO/Construction 6-Other TOTAL/	SCORE					
Establishment Name: Contact/Owner N Rodeo Goat					lame:						* Number of Repeat Violations: Vumber of Violations COS: Set trap: Follow-up: Yes	7/P					
Physical Address: Pest control : 2095 Summer Lee Rockwall, TX ABC/2-21-2024								Ho Greaset	od busters/3	3-2024	Gi Tri	reas mb	se trap : Follow-up: Yes I S/C ble/1700gal/1-30-2024 No	//D			
Ma					tatus: Out = not in compliance IN = in complia points in the OUT box for each numbered item	nce NO Mark ') = not o ✓' a che						pplicable $COS = corrected on site R = repeat violation W-box for IN, NO, NA, COS Mark an \checkmark in appropriate box for R$	Watch			
Priority Items (3 Points) violations							re In		liate	Cor	rect						
O U	I N	N 0 A 0 $(E = degrees Echrephait)$			R	0 U	I N	N O	N A	С 0		R					
т W				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			Т	~			S	 S 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				
3									~				eyes, nose, and mouth				
3		3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands						
		4. Proper cooking time and temperature					~				 14. Hands cleaned and properly washed/ Gloves used properly gloves used 15. No bare hand contact with ready to eat foods or approved 	, 					
		~			5. Proper reheating procedure for hot holding (1 Hours)	105 F III 2			~				alternate method properly followed (APPROVED Y. N.	.)			
	6. Time as a Public Health Control; procedures & records				& records		Highly Susceptible					Highly Susceptible Populations					
Approved Sour					Approved Source	e			✓ Pasteurized e				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	~	7. Food and ice obtained from approved source; Food in good condition safe and unadulterated; narasite					<u> </u>				Chemicals						
					8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fr & Vegetables	aits			
_	Check at receipt							~				18. Toxic substances properly identified, stored and used					
		Protection from Contamination 9. Food Separated & protected, prevented during food			g food			~									
	~				preparation, storage, display, and tasting								Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			✓ 19. Water from approved source; Plumbing backflow device				19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of returned, previously service reconditioned discarded	erved or			20. Approved Sewage/Wa disposal				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С	v		nts) vi R	0	Ι	N	Ν	С		R			
U T	N	0	A	O S	Demonstration of Knowledge/ Person 21. Person in charge present, demonstration of			U T	N	0	A	0 S					
	~				and perform duties/ Certified Food Manager/ P 5			2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel			rsonnel			~				28. Proper Date Marking and disposition						
Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemic Thermal test strips digital						
	~																
									r1				Permit Requirement, Prerequisite for Operation				
	~				24. Required records available (shellstock tags; destruction); Packaged Food labeled				~				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign por	sted)			
	~				destruction); Packaged Food labeled Conformance with Approved Proceeded	parasite ares			~				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign point 12/31/2024 Utensils, Equipment, and Vending	sted)			
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Received by: (signature) Syrena Gonzales	^{Print:} Syrena Gonzales	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	^{Print:} Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	^{ment Name:} eo Goat	Physical Address: 2095 Summer Lee Dr		City/State: Rockwa	II, TX	License/Permit # Page 2		2 of <u>2</u>		
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT							
	VIC ambient	35	chicken/chicken	_		right side cold top/cut tomatoes		Temp F 46		
left sid	e cold top/cut tomatoes	41	chicken	42	pico/boiled egg		g 4	45/46		
	pico	41	eggs on counter	95	under/veggie burger		ger	51		
drav	vers/hamburger	41	flat top drawers/pimento cheese		ice cream freezer ambient		ent	9		
ham	nburger/sprouts	41	hamburger	41	2 door freezer ambient			4		
midd	le cold top/sprouts	41	cooked potatoes and sausage on counter		WIC/par fried fries			57/47/50		
	ango salsa	41	fried green tomatoes	95	hamburgers			41		
dra	wers/burgers	41	steam wells/chile/quesc		outtomatooo			41		
Item	AN INSPECTION OF YOUR ES'		SERVATIONS AND CORRECTI NT HAS BEEN MADE. YOUR ATTENT			E CONDITIONS ODSERV		D		
Number	NOTED BELOW:			ION IS DIRE		E CONDITIONS OBSERV	ED ANI	5		
	Warewash hand sin 3 comp sink 110+F	k 100+l	- equipped							
	Dishwasher sanitizi	na at 10	Oppm chlorine							
	Chips served with h	•	••							
2			t to flat tops/do NOT sto	re here						
45	••	-	equipment/ some grease		d debri					
45	Some missing grou		· · · ·			5				
3			ppings on counter/cold	hold at 4	1E or h	ot hold at 135 F	-			
2		· ·	low/ambient 48F, discarded veggi							
36			in sani buckets, not on	•			ui 3			
31	-		e/ no utensils etc, for ha	• •		/				
01	Line hand sink 106					y				
42			nine flip door/some slim	e huildur	<u>ר</u>					
27	•		bling racks/no air circula	-		ans at all				
	•		then 4 hours to 41F or I		-					
39	Need to clean knife				401 499					
27		U	tes with lids one/need to cool on s	hallow pans	s, do not pla	ace in totes until fully	41F			
	Made today at 12, 0	COS by	placing on shallow pane	s in WIC						
	Dar Pro picks up an	d dispo	ses 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									
Received	by:		Print:			Title: Person In Charge/	Owner			
(signature)	Syrena Gonzales		Syrena G	onza	es	Manager				
Inspected (signature)	Syrena Gonzales Iby: Chrísty Cor	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N #	collected	1		
Form EH-06	5 (Revised 09-2015)						-			