## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

		Time out: 11:25	License/Permit # FS-9441  Jacomplaint 3-Complaint			4-Investigation					Est. Type  5-CO/Construction	Risk Category  6-Other	Page 1 of 2  TOTAL/SCORE  10/90/A						
Establishment Name:  Rodeo Goat  Physical Address:  Contact/Owner N  Pest control:												* Number of Repeat Violations C							
20					Lee Rockwall. TX	$\frac{AE}{\text{mpliance } IN = in}$	C/mor		$\mathbf{O} = \text{not } \mathbf{o}$		busters/		-		e trap : ole/1700/3mo oplicable COS = corrected on	Follow-up: Yes V No R = repeat vio	lation W-Watch		
Ma					points in the OUT box for	each numbered i	tem	Mark	'√' a che	eckma	ark in	appı	ropria	ate bo	ox for IN, NO, NA, COS Ma vive Action not to exceed 3 da	rk an 💢 in appropriat	e box for R		
Compliance Status  O I I N N C Time and Temperature for Food Sefety							R	_	Complia		ance Status		Teresia noi to exceed 3 days						
Ŭ T	N O A O Time and Temperature for Food Safety							U N O A O S				О	Employee Health						
	~				Proper cooling time and temperature						~				<ol><li>Management, food emplo knowledge, responsibilities, a</li></ol>		employees;		
	<b>~</b>				2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction a eyes, nose, and mouth	charge from			
W	3. Proper Hot Holding temperature(135°F)								<u> </u>	<u> </u>			Preventing Contamination by Hands						
		~			4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Glo				rly washed/ Gloves u	ised properly			
3		5. Proper reheating procedure for ho Hours)					olding (10	65°F in 2			V			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N. )					
<u> </u>	6 Time as a Public Health Control: pro					cedures	& records	+							`				
	~				25mos, procedures & records										Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered				
					Ap	Approved Source					~				Pasteurized eggs used when reggs cooked				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction  BeneKeith											Chemicals						
	~				8. Food Received at pro		rature				_				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
		check at receipt					4			W					18. Toxic substances properly identified, stored and used				
					Protection from Contamination  9. Food Separated & protected, prevented during food					۷۷	_								
	•				preparation, storage, display, and tasting										Water/ Plumbing				
	~				10. Food contact surfact Sanitized at 200	ppm/temperatur	re				~				19. Water from approved sou backflow device	_			
	~				11. Proper disposition of reconditioned disc	of returned, prev	iously se	rved or			~				20. Approved Sewage/Waster disposal	water Disposal System	m, proper		
								ems (2 Po	oints) v	iolat	tions	Req	uire	Cor	rrective Action within 10 day	s			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	/ Personi	nel	R	O U T	N	N O	N A	C O S	Food Temperatur	re Control/ Identific	ation		
	~				21. Person in charge pr and perform duties/ Cer 5					2					27. Proper cooling method us Maintain Product Temperatur	ed; Equipment Ade	quate to		
	~				22. Food Handler/ no us	nauthorized pers	sons/ pers	sonnel			~				28. Proper Date Marking and excellent	disposition			
					Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
	<b>✓</b>				23. Hot and Cold Water available; adequate pressure, safe										Permit Requirement, Prerequisite for Operation				
	•	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				30. Food Establishment Permit (Current/insp report sign posted) 12/31/2022							
					25. Compliance with V										Utensils, Equ 31. Adequate handwashing fa	ipment, and Vendin cilities: Accessible a			
	•				HACCP plan; Variance processing methods; ma	anufacturer instr	ructions				~				supplied, used				
					Cons	sumer Advisory	y				~				32. Food and Non-food Conta designed, constructed, and us		e, properly		
	~				26. Posting of Consume foods (Disclosure/Remi in menu						~				33. Warewashing Facilities; i Service sink or curb cleaning		used/		
0	I	N	N	С	Core Items (1 Poin	nt) Violations	Require	Corrective	Action	Not	_	xcee	_	0 Da	ys or Next Inspection , Whic	hever Comes First	I		
U T	N	О	A	o s		of Food Contan				U T		0	A	o s		Identification			
1					34. No Evidence of Inseanimals						~				41.Original container labeling	g (Bulk Food)			
1					35. Personal Cleanlines			icco use			T					ical Facilities			
1					36. Wiping Cloths; proj	· •	tored			1					42. Non-Food Contact surface				
	•				37. Environmental cont						•				43. Adequate ventilation and				
	•				38. Approved thawing i	method					~				44. Garbage and Refuse prop				
						er Use of Utensi				1					45. Physical facilities installe				
	~				39. Utensils, equipment dried, & handled/ In us	se utensils; prope	erly used				~				46. Toilet Facilities; properly	constructed, supplied	i, and clean		
1	~				40. Single-service & sin and used	ngle-use articles	; properly	y stored			~				47. Other Violations				

## Retail Food Establishment Inspection Report

Received by:  (signature) Adam Goodchild	Adam Goodchild	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Dhysical A	ddwara	City/Stata		Liganga/Damait #	Dogo	2 of 2			
	eo Goat	Physical A			City/State: License/Permit # Page 2 of 2 FS-9441						
TEMPERATURE OBSERVATIONS											
Item/Loc		Temp F	Item/Location	Temp F	Item/Location			Temp F 42			
	VIC ambient	37	reheat on flat top/onions	+							
left gril	I cold top/cut tomatoes	41	WIC/par fries	41				130			
	pico	41	par fries	42	33 3			43			
draw	ers/hamburgers	41	par fries	41	bris	ket/cheese	9	43/42			
ch	orizo burger	41	par fries	41	2 door re	ach in freezer amb	ient	-5			
r	namburger	42	turkey burger	39	hot w	ells/brisket cl	nili	127			
grill dr	rawers/pimento cheese	41	beef	41	queso			167			
cook	ked mushrooms	41	chorizo burger	norizo burger   41   meat cutting W				41/41			
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CORRECTION HAS BEEN MADE. YOUR ATTENT			CONDITIONS OPSERS	/ED A	ND.			
Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TON IS DIRE	CTED TO THE	E CONDITIONS OBSERV	ED A	ND			
		ink 100F	Post health poster at	hand si	nk						
	3 comp sink 110 F										
	Sani buckets setup to 200 ppm quats. Setup before prep/to be used during prep Dishwasher 100 ppm chlorine sanitizer Scoop used for chips										
25	Prep hand sink 100				4						
	35 Store employee drinks low and separate, not over ready to eat foods										
21	Avoid placing hot foods in cold tops as they are meant for holding, not for cooling down as they are opened so mich during the day										
W	Roasted bell peppers moved to WIC to cool down. Cooked 20 minutes before.  / Placing hot foods in cold tops can also raise surrounding food temps										
5			5+. Within time frame of 2 hours to re				ells.				
	Meat cutting hand s	ink 100	F								
37	<del>-  </del>										
	Running dipper wel	I for ice	cream scoops								
36	Store wiping cloths in Sani buckets										
	Line hand sink 100F										
	Bar 3 comp sink wit	th sani s	sink setup to 100 ppm c	hlorine s	sanitizer						
	bar hand sink with s										
	seer taps cleaned maintained by supplier										
	Beer coolers ambient										
		arita machines cleaned weekly, serviced by supplier									
34	Fruit flies										
45	Missing grout in back										
45/42	2 Some cleaning needed to floors/food debris, clean in/around/around  Store spray bottles low and separate, not hanging on 3 Comp sink										
W 37			separate, not nanging	UII 3 CO	mp sink						
31	Best to hang mops to dry										
Received (signature)	•		Print:	  -  -  -  -  -		Title: Person In Charge/	Owner				
	Adam Goodchild		Adam Go	<u>ooac</u> r	niid [	<u> Manager</u>	_				
Inspected (signature)	Adam Goodchild hby: Christy Cov	tez, 1	RS Christy Co	ortez.	RS .	Formulas V N "	2011				
Farra FIL 00	(Revised 09-2015)	J				Samples: Y N #	collect	cu			