

Retail Food Establishment Inspection Report

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

Date: 4/29/2022	Time in: 10:05	Time out: 11:25	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: _____	10/90/A
Physical Address: 2095 Summer Lee Rockwall. TX		✓ Number of Violations COS: _____	

Pest control : ABC/monthly	Hood Greasebusters/monthly	Grease trap : Trimble/1700/3mo	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						Preventing Contamination by Hands					
	✓						✓				
3							✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						W					
	✓					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					
	✓						✓				
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					
1							✓				
1						Physical Facilities					
1						1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Adam Goodchild</i>	Print: Adam Goodchild	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	City/State: Rockwall, TX	License/Permit # FS-9441	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
Beer WIC ambient	37	reheat on flat top/onions	178	right side cold top/pico	42
left grill cold top/cut tomatoes	41	WIC/par fries	41	under/roasted red bell peppers	130
pico	41	par fries	42	veggie burgers	43
drawers/hamburgers	41	par fries	41	brisket/cheese	43/42
chorizo burger	41	par fries	41	2 door reach in freezer ambient	-5
hamburger	42	turkey burger	39	hot wells/brisket chili	127
grill drawers/pimento cheese	41	beef	41	queso	167
cooked mushrooms	41	chorizo burger	41	meat cutting WIC/beef	41/41

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Dishwasher hand sink 100F. Post health poster at hand sink
	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
	Prep hand sink 100F
35	Store employee drinks low and separate, not over ready to eat foods
27	Avoid placing hot foods in cold tops as they are meant for holding, not for cooling down as they are opened so much during the day
	Roasted bell peppers moved to WIC to cool down. Cooked 20 minutes before.
W	Placing hot foods in cold tops can also raise surrounding food temps
5	Brisket chili moved to stove to reheat to 165+. Within time frame of 2 hours to reheat. Always reheat first before placing in hot wells.
	Meat cutting hand sink 100 F
37	Time to defrost ice cream freezer. Ambient 7F
	Running dipper well for ice cream scoops
36	Store wiping cloths in Sani buckets
	Line hand sink 100F
	Bar 3 comp sink with sani sink setup to 100 ppm chlorine sanitizer
	bar hand sink with soap and paper towels
	Beer taps cleaned maintained by supplier
	Beer coolers ambient
	Margarita machines cleaned weekly, serviced by supplier
34	Fruit flies
45	Missing grout in back
45/42	Some cleaning needed to floors/food debris, clean in/around/around
W	Store spray bottles low and separate, not hanging on 3 Comp sink
37	Best to hang mops to dry

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

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