

Retail Food Establishment Inspection Report

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

Date: 10/20/2023	Time in: 9:55	Time out: 12:15	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
Establishment Name: Rodeo Goat			Contact/Owner Name:		* Number of Repeat Violations: _____		19/81/B
Physical Address: 2095 Ridge Rd Rockwall, TX			Pest control : ABC/monthly	Hood <small>Greasebusters/10-2023</small>	Grease trap : Trimble/1700gal/10-20-2023	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

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					
3						✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
	✓					W					
	✓					✓					
	✓					Highly Susceptible Populations					
						✓					
	✓					Chemicals					
	✓					✓					
						3					
	✓					Water/ Plumbing					
3				✓		3					
	✓					✓					

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					
	✓					W					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Permit Requirement, Prerequisite for Operation					
	✓					2			✓		

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					
	✓					✓					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
	✓					✓					

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature)	Print:	Title: Person In Charge/ Owner
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 Ridge Rd	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	34	under/goat cheese	41	under/cheese	41
left side cold top/pico	41	grill drawers/sliced cheese	41	beef in meat room	41
cut tomatoes	41	shredded cheese	42	ice cream freezer ambient	3
drawers/hamburgers	41/41/41	on stove/cooked onions	152	WIC/par fried fries on speed rack	40/41/40
middle cold top/cut lettuce	41	chorizo gravy	138	par fried fries in plastic tote lid	46-47
goat cheese	41	reheated chile/queso	169/172	cheese/egg	41/41
drawers/veggie burger	41	small cold top/pico	41	tomatoes/chile	41/71
cheese	41	cut tomatoes/cheese	41/41	2 door freezer ambient	2

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:
	Warewashing hand sink 109F equipped
	3 comp sink 119F
10/33	Dishwasher not sanitizing/changed sanitizer source/COS to 100ppm chlorine
	Provided chemical test strips
18	Label all spray bottles/in dish pit area/store low and separate
35	When using gloves, cannot touch mouth part of coffee mug to flip open and continue prepping.
	COS to remove gloves, wash hands, and re-glove
10	Sani buckets setup to 0ppm because dispenser isn't dispensing properly/will have to hand mix and test until repaired
19	Need to repair/replace sprayer hose at spray sink/need air gap and to retract after using
34	A few flies
	Meat cutting hand sink 112F equipped
1	Chile and par fried fries (over 41) discarded in WIC as never made it to 41F or below. Made yesterday
27	Must reach 70 within 2 hours then 4 hours to 41F or below/use shallow metal pans, no lids, space apart
45	Some missing tile in cook line/some food debris/to clean
	Dar Pro picks up and disposes spent grease
18	Label spray bottles and store low in prep area
	Bar hand sink 100+F equipped
	3 comp sink 110+F
	Sani sink setup to 100 ppm chlorine sanitizer
	Margarita machines cleaned weekly
	Meat grinders cleaned daily after use/in a room ambient 40F

Received by: (signature)	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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