

# Retail Food Establishment Inspection Report

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

Date: 10/26/2021	Time in: 9:45	Time out: 11:28	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: _____	<b>16/85/B</b>
Physical Address: 2095 Summer Lee Dr Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : ABC/monthly	Hood Greasebusters/6mo	Grease trap : Trimble/1700gal/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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
3						✓					
	✓					✓					
	✓					<b>Preventing Contamination by Hands</b>					
		✓				✓					
3						✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						3				✓	
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
	✓					✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					2					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						W					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					2					
<b>Consumer Advisory</b>						W					
	✓					✓					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
1						<b>Physical Facilities</b>					
	✓					✓					
	✓					✓					
	✓					✓					
<b>Proper Use of Utensils</b>						✓					
1						✓					
1						✓					

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

### Retail Food Establishment Inspection Report

Received by: (signature) <i>Colton Brede</i>	Print: <b>Colton Brede</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Rodeo Goat</b>	Physical Address: <b>2095 Summer Lee Dr</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9441</b>	Page <b>2</b> of <b>2</b>
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#### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beer WIC ambient	<b>36</b>	grill drawers/hamburger	39/39/40	2 door freezer ambient	<b>3</b>
cold top/cut tomatoes	<b>41</b>	hot wells/queso	<b>50</b>	WIC/hamburger	<b>40</b>
pico	<b>40</b>	ground beef	<b>127</b>	steak/beef patties	40/40
drawers/hamburger	<b>40</b>	small cold top/cheese	<b>41</b>	par fried fries	41/41/41
hamburger/cheese	40/39	egg	<b>40</b>	par fried fries	45/47/50
middle cold top/sour cream	<b>38</b>	under/lettuce	<b>40</b>	bar cooler ambient	<b>36</b>
lettuce	<b>40</b>	meat cutting room/beef	<b>39</b>		
hamburger/chorizo burger	40/40	beef	<b>39</b>		

#### 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:
	Dishwasher hand sink 100+F
	3 comp sink 115 F
	Dishwasher 100 ppm chlorine sanitizer
18	Store chemicals spray bottles low and separate, not next to clean dishes on 3 comp sink clean side
	Soda/tea nozzles WRS daily
35	Store employee drinks low and separate on shelves/ racks near grill
	Sani buckets 200 ppm quats
5	Previously cooked foods in hot wells for 30 minutes. Corrected on site by placing on grill to reheat to 165 first.
40	Discard cardboard boxes after initial use. Solo cup box soiled
39	Store spoons clean overnight in dipper well (not running)
	Shake machine cleaned at least every 4 hours
31	Need paper towels at grill line hand sink and in meat cutting room
W	Watch ice machine ceiling for any slime forming
	Prep hand sink 100+ F
1	Par fried fries, some containers never reached 41 or below, discarded
27	Aggressively cool Fries to reach 70 within 2 hours then 4 hours to 41 or below
	bar 3 comp sink 115 F
	bar hand sink 100 +F
	Beer Clean sani packets used in sani sink
18	Label all chemicals spray bottles
	Liquor bottles covered at night
	Beer taps cleaned/maintained by supplier
W	Need calibrated metal stem thermo. To purchase today. Will calibrate dial one today.

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

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