

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 04/21/2020	Time in: 9:03	Time out: 10:13	License/Permit # FS 9441	Est. Type Full	Risk Category Med	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: Colton Brede		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		16/84/B
Physical Address: Summer lee			Pest control : ABC monthly	Hood <small>04/2021 grease busters</small>	Grease trap : Trimble	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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature Discussed shallow			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3				✓	2. Proper Cold Holding temperature(41°F/ 45°F) Whipped cream 54 / moved to ice cream freezer			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival / taking temps	
		✓			3. Proper Hot Holding temperature(135°F) In works		Preventing Contamination by Hands						
		✓			4. Proper cooking time and temperature		W	✓				14. Hands cleaned and properly washed/ Gloves used properly	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours) In works				✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves used	
	✓				6. Time as a Public Health Control; procedures & records Par fries - 4 hrs / breeding station		Highly Susceptible Populations						
					Approved Source			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Fried / warning in menu	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith		Chemicals						
	✓				8. Food Received at proper temperature Checking			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
					Protection from Contamination		3				✓	18. Toxic substances properly identified, stored and used See	
W					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch boxes in wic - store low		Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature ice machine interior		W					19. Water from approved source; Plumbing installed; proper backflow device Leaky faucet	
		✓			11. Proper disposition of returned, previously served or reconditioned Discarded			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4			✓			✓	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Sheet pans / make more shallow	
	✓				22. Food Handler/ no unauthorized persons/ personnel 35 food handler cards			✓				28. Proper Date Marking and disposition Good	
					Safe Water, Recordkeeping and Food Package Labeling			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital	
	✓				23. Hot and Cold Water available; adequate pressure, safe Good		Permit Requirement, Prerequisite for Operation						
			✓		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/ insp sign posted) Posted	
				✓	Conformance with Approved Procedures		Utensils, Equipment, and Vending						
				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		W	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Watch one in meat room	
					Consumer Advisory		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Foam wrapping over ice bin in bar	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Cya on menu			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals Watch for flies / fruit flies in bar			✓				41. Original container labeling (Bulk Food)	
W	✓				35. Personal Cleanliness/eating, drinking or tobacco use Watch		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored In buckets		1					42. Non-Food Contact surfaces clean See	
		✓			37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
		✓			38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils		1					45. Physical facilities installed, maintained, and clean Dust air vents where needed etc	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See			✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
1					40. Single-service & single-use articles; properly stored and used See				✓			47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Amber May	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Rodeo Goat	Physical Address: Summer lee	City/State: Rockwall	License/Permit # FS 9441	Page 2 of __
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Coolers 33/34	35/38	Dressing station	33	Whipped cream in ice	54
Beer wic	39	Lettuce / sauce	37-37	Par fried fries	
Grill drawers		Burgers	37	Wic	
Cranberry spread / cheese	37/38	Salad station	31	Turkey	41
Cold top 1	34	Pico/ tomatoes	37/38	Eggs/ pico	41/41
Tomatoes / cut lettuce	37/38	Texas cav	38	Chili / chili	41/41
Drawers / burgers	38/38	Meat cutting room	34	Upright freezer	3
Steam table chili		Par fries	40/41		

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: All temps F
	Hot water in restrooms 108 and up / equipped
	Bar - 126 F
32	Time to replace hose wrapping over ice bin - frayed
10	Clean bev gun holster / cover for ice is provided
	Dry towels in front of hand sink -- ???
18	Unlabeled spray bottle in storage near closed ice bin
40	Protect Bev straws behind bar - small black naked near remotes on bar
40	Avoid reuse of potato boxes for non original produce rc used for napkins etc
?	Glass spigot container to be stored opened and inverted after washing to allow to dry
	Kitchen: watch storage or cleaner spray bottle over clean dishes
	Hot water 110 and over in kitchen
W	Leak at hand sink when water is turned on in warewashing area
	Sanitizer at three compartment sink 200 ppm
	Sanitizer at Dishmachine 100 ppm
W	Watch storage of chip bowls - upright -
42	Clean shelving next to chip unit
39	Avoid using bowl for flour - scoop with handle is better
W	Advised to always reheat on stove top and transfer over to steam table to store / ambient steam table 165
	Cooling fries in meat cutting room now?
!!	Stacking cooling fries slightly high - center is barely 41 F - avoid placing so thick in the middle
31	Meat cutting room - avoid blocking hand sink with cart and cutting board
	Sanitizer in spray bottle 200 ppm /
!!	Watch gloves and touching handles and etc with gloved hands after touch raw ground beef - gloves should be removed -COS
02	Avoid using ice baths without water - best not to use for cardboard containers / also need to move / whipped cream 54
	From under dipper well / keep dipper well running when in use
10	Clean ceiling of ice machine - slimy as well as ice deflector panel
42	Minor cleaning of shelving various locations in coolers and dry shelving too
	Manager will send pics of corrections for file

Received by: (signature) See above	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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