

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: <b>10/28/2020</b>	Time in: <b>11:12</b>	Time out: <b>12:51</b>	License/Permit # <b>FS 9441</b>	Est. Type <b>Full</b>	Risk Category <b>Med</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Rodeo Goat</b>	Contact/Owner Name: <b>Shannon Wynne</b>	* Number of Repeat Violations: _____	<b>7/93/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>Summer lee</b>	Pest control : <b>ABC 10/02/2020</b>	Hood <b>10/20</b>	Grease trap : <b>Les 10/4-2020 1700</b>	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 ✓ 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	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>					
	✓						✓				
		✓					✓				
W						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
W	✓					<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>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<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>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
W	✓					1					
		✓					✓				
		✓					✓				
<b>Proper Use of Utensils</b>						1					
1							✓				
1							✓				

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Colton Brede</b>	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: <b>Rodeo Goat</b>	Physical Address: <b>Summer lee</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9441</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Beer wic	40	Sandwich 2	33	Cutting room - ambient	41
Sandwich 1	35	Cream cheese	38	Ice cream freezer	
Tomatoes	38	Sauce	38	Half / half / whipped cream	50/48
Cut greens	41	Beef in drawer	39	Upright freezer	-12
Pico	38	Steam table		Wic	39/43
Beef / beef	37/37	Chili / queso	165/147	Pico / Chili / fries	41/43/43
Drawer unit	37	Fry salad	38	Tomato / marinated steak	42/42
Goat cheese	38	Cheese / tomatoes / eggs	38/37/37	Borderline	

### 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:
Covid	Curbside/ to go and dine in/ masks posting / screening employees upon arrival / using QR code and disposable Menu/ no condiments on tables unless requested / Kitchen: hot water 106 at hs / 114 at three comp Three compartment sanitizer 200 ppm / dishmachine 50-100 ppm Wait station: still using naked straws - discussed handling to prevent contamination of mouth portion (Plans for sleeves in future) Nightly cleaning bev nozzles throughout
W	Cooking line: - discussed using buckets for storage of wiping cloths for cutting boards Par cooked peppers for less than 20 mins before serving - used in a company served burger Pickling onions in wic 2 days / always cold Dressings appear to be below 4.5 ph Par fried fries with timer - 4 hrs -
39	Always best to use scoops with handle instead of bowl for dry goods Keep an eye on cutting boards / sauce containers and food containers etc
45	Clean air vents where needed Grinding meats 5 days a week / grinding 24 hrs worth Hot water at hand sink in cutting room - 101/
02	Whipped cream and creamer set up at around 11:00 - will be discarded at less than 4 hrs Using pan that is less deep than product to cool with ice and water is probable cause of temp Trying solution to store inside freezer with ice cream - will monitor to confirm temp and whether or not product freezes
40	Avoid reuse of cardboard boxes for nonoriginal product
39	Invert ice buckets
02	Wic is borderline temps / heavy use in AM / have defrost checked / temps should never raise into DZ Manager turned unit down at insp
✓ / 42	Great date marking / general cleaning of shelving inside wic Bar: coolers - nonTCS - 37/35/39 / hot water 114 F Hand sink with splash guards and extra one if needed could be equipped as far station install used
✓ / 42	Using agave straws as well as paper/ discussed handling /discussed foam wrapping of soda lines / clean under bar netting

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

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