

Retail Food Establishment Inspection Report

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

Date: 4/15/2025	Time in: 10:20	Time out: 1:20	License/Permit # FS-9441	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Rodeo Goat			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2095 Summer Lee Dr Rockwall, TX		Pest control : ABC/4/9/2025	Hood Greasebusters/3-2025	Grease trap : Trimble/1-30-2025/1700gal	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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
3					1. Proper cooling time and temperature	
W					2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
3					5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith/Fresh Point	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 5	
	✓				22. Food Handler/ no unauthorized persons/ personnel 50	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label in menu	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
	✓				36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
	✓				42. Non-Food Contact surfaces clean	
1					43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

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

Retail Food Establishment Inspection Report

Received by: (signature) <i>Dalton Hedges</i>	Print: Dalton Hedges	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 Dr		City/State: Rockwall, TX		License/Permit # FS-9441		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
left cold top/ cut tomatoes		41	chicken patty		42	steam wells/chile		120	
pico		41	turkey burger		41	queso		115	
drawers/burger		41	spicy mustard for reference		41	meat WIC/steak		41	
cheese		41	grill drawers/pimento cheese		41	ground meat		41	
chorizo burger		41	shredded cheese		41	WIC/fries		39	
right cold top/burger		41	small cold top/ pico		40	fries/fries		40/58	
veggie burger		51	cut tomatoes/ cheese		40/41	tomatoes		41	
steak		43	raw chicken		40				
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:								
	Warewash hand sink 108F equipped								
	3 comp sink 128F								
	Sani dispenser at 200ppm quats								
10	Dishwasher sanitizing less than 50ppm/will use 3 comp sink for sanitizing until repaired								
34	Some fruit flies in dish pit area								
10	Sani buckets must be setup during prep and service								
18	Need to store sani spray bottles and any chemicals low/separate, not over utensils, etc								
18	Need to label all spray bottles								
	Sani buckets setup at inspection to 200ppm quats								
5	Chile and cheese to be reheated to 165+F within 2 hours on stove/before placing in steam wells/COS as had been less than 2 hours								
	Line hand sink 105+F equipped								
45	Missing grout in cookline/ food debris								
	Using gloves for all prep and RTE foods								
43	Need coated heat lamp bulbs over expo area								
W	For shake cream and whipped topping, need ice slurry up to product level								
	Can put cream into a cleanable container as ice slurry breaks down the pour box it comes in								
10	Need to clean ice deflector panel/pink slime forming								
	Prep hand sink 106F equipped								
1	Fries in large tub in WIC discarded/ made yesterday/never made it to 41F or below								
27	Must aggressively cool/2 hours to 70F then 4 hours to 41F or below								
	Do not place fries in deep plastic tubs until fully 41F or below								
	Fries on speed racks were 41F and below/good method								
	Bar hand sink 100F equipped								
	Bar 3 comp sink 110+F								
	Sani sink setup to 100ppm chlorine/ using Bar Glass packets								
10	to clean around margarita machine face plate/some slime forming								
Received by: (signature) <i>Dalton Hedges</i>			Print: Dalton Hedges			Title: Person In Charge/ Owner Manager			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: Christy Cortez, RS			Samples: Y N # collected			

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