	Retail Food Establishment Inspection Report														
Date:         Time in:         Time out:         License/Per           4/15/2025         10:20         1:20         FS-94													Est. Type Risk Category Page <u>1</u> of <u>1</u>	2	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai						int		-	Inves	stiga	tion	L	5-CO/Construction 6-Other TOTAL/SCO	RE	
Establishment Name: Contact/Owner Name Rodeo Goat							e:						<ul> <li>★ Number of Repeat Violations:</li> <li>✓ Number of Violations COS:</li> </ul>		
Physical Address: Pest control : 2095 Summer Lee Dr Rockwall, TX ABC/4/9/2025							Hood Grease trap : Follow-up: Yes						e trap : Follow-up: Yes ✓ le/1-30-2025/1700gal No □		
<b>Compliance Status: Out</b> = not in compliance <b>IN</b> = in compliance <b>NO</b> = not observed										n	ot ap	pplicable $COS = corrected on site \mathbf{R} = repeat violation W-Water$	h		
					points in the OUT box for each numbered item Mark Priority Items (3 Points) violations			e Im	med	iate	Corr	rect	ox for IN, NO, NA, COS Mark an X in appropriate box for R ive Action not to exceed 3 days		
0	I Inte and remperature for Food Safety				R		Compliance Status           O         I         N         N         C           U         N         O         A         O         Employee Health					Employee Health	R		
Т				S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T			S		12. Management, food employees and conditional employees;		
3	$\square$		Ш					Ц	~				knowledge, responsibilities, and reporting		
W					2. Proper Cold Holding temperature(41°F/ 45°F)				r				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
1	~				3. Proper Hot Holding temperature(135°F)	[							Preventing Contamination by Hands		
		~			4. Proper cooking time and temperature	$\square$			~		14. Hands cleaned and properly washed/ Gloves used properly <b>QIOVES USED</b>				
3					5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)		
	~				6. Time as a Public Health Control; procedures & records	[							Highly Susceptible Populations		
					Approved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
1					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BeneKeith/Fresh Point				Chemicals				eggs cooked Chemicals		
<b> </b>  ,	/				8. Food Received at proper temperature	$\square$			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					check at receipt Protection from Contomination			3					18. Toxic substances properly identified, stored and used		
	Protection from Contamination				Protection from Contamination     9. Food Separated & protected, prevented during food		ļ	3							
		-			preparation, storage, display, and tasting			L 1							
	~												Water/ Plumbing		
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device		
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46. Toilet Facilities; properly constructed, supplied, and clean

47. Other Violations

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

Received by: (signature) Dalton Hedges	Print: Dalton Hedges	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: <b>20 Goat</b>	Physical A 2095	Summer Lee Dr	City/State: Rockwa	all, TX	License/Permit # FS-9441	icense/Permit # Page 2				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Locat	ion		Temp F			
		41	• • •	42	steam wells/chile		ilo	120			
ieit co	ld top/ cut tomatoes		chicken patty	42				115			
	pico	41	turkey burger		queso						
dra	wers/burger	41	spicy mustard for reference		meat WIC/steak			41			
	cheese	41	grill drawers/pimento chees	e 41	ground meat			41			
ch	orizo burger	41	shredded chees	e 41	WIC/fries			39			
right	cold top/burger	41	small cold top/ picc	40	fries/fries			40/58			
Ve	ggie burger	51	cut tomatoes/ chees	e 40/41	tomatoes			41			
	steak	43	raw chicken	40							
_		OB	SERVATIONS AND CORRECT	TIVE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CTED TO TH	E CONDITIONS OBSER	VED Al	ND			
	Warewash hand sir	nk 108F	equipped								
	3 comp sink 128F										
	Sani dispenser at 2		•								
10		-	an 50ppm/will use 3 co	mp sink f	or sanitiz	zing until repaire	ed				
34	Some fruit flies in d										
10		-	during prep and servi			,					
18			tles and any chemicals	low/separ	ate, not	over utensils, e	etc				
18	Need to label all sp	-									
5		-	ction to 200ppm quats			and have less than 2 ha					
5	Line hand sink 105		within 2 hours on stove/before placi	ig in steam we	ens/COS as r	lad been less than 2 no	urs				
45	Missing grout in coo		•								
		prep and RTE foods									
43											
W											
			e container as ice slurry l		•		in				
10	-		panel/pink slime formi		•						
	Prep hand sink 106	F equip	bed								
1	Fries in large tub in WIC discarded/ made yesterday/never made it to 41F or below										
27	55 7										
	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										
10	Sani sink setup to 100ppm chlorine/ using Bar Glass packets to clean around margarita machine face plate/some slime forming										
10											
Received (signature)			Print:	11-1		Title: Person In Charge/					
	Dalton Hedges		Dalton	Hedg	es	Manager					
Inspected (signature)	Dalton Hedges Thy: Chrísty Cov	tez, 1	RS Christy C	RS	Samples: Y N #	t collect	ed				
Form EH-06	Form EH-06 (Revised 09-2015)										