

Retail Food Establishment Inspection Report

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

Date: 10/31/2025	Time in: 11:40	Time out: 1:20	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
Establishment Name: Rodeo Goat			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		19/81/B
Physical Address: 2095 Summer Lee Dr Rockwall, TX			Pest control : ABC/9-3-2025	Hood <small>Greasebusters/10-2025</small>	Grease trap : Southwaste/10-23-2025/1700gal	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						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
W						✓					
3						✓					
✓						Preventing Contamination by Hands					
✓						✓					
✓						✓					
✓						Highly Susceptible Populations					
						✓					
3						Chemicals					
✓						✓					
						3				✓	
✓						Water/ Plumbing					
3						✓					
✓						✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						2					
✓						✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
✓						✓					
✓						Utensils, Equipment, and Vending					
✓						2					
✓						✓					
✓						✓					

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
Prevention of Food Contamination						Food Identification					
1						✓					
✓						Physical Facilities					
✓						✓					
✓						✓					
✓						✓					
Proper Use of Utensils						1					
1				✓		✓					
✓						✓					

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

Received by: (signature) <i>Race Richardson</i>	Print: Race Richardson	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
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/hamburgers	42	on stove heating/chile	141	hamburger	41
burgers chorizo	42	steam wells/queso	148	grill drawers/cheese shredded	42
tomatoes	42	chile	151	cheese sliced	42
2 door reach in freezer	-1	middle cold top/mango relish	41	meat WIC/meat	42
ice cream freezer	3	cheese	41		
right cold top/cut tomatoes	38	under/hamburgers	41		
pico	40	left cold top/cut tomatoes	41		
under/corn relish	41	hamburger	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:
	Warewash hand sink 113F equipped
	3 comp sink 141F
	Sani dispenser at 200ppm quats
	Dishwasher sanitizing at 100ppm
27	Fries in deep plastic tubs, with lids on stacked/fried an hour previous/ COS by placing on shallow metal pans until 41F internal
7	Dented can/removed
	Prep sani bucket @ 200ppm quats
	Prep sink 128F
	Prep hand sink 105F equipped
	Line hand sink 116F equipped
2	To keep ice bath levels up to product level for shake creams/to cold hold at 41F or below
45	Missing grout in cookline/ food debris
	Using gloves for all prep and RTE foods
10	Line sani bucket at 0ppm/COS/to change every 2 hours or as often as needed to keep at required ppm
39	Do not store knives between equipment/ not cleanable
36	Do not store wiping cloths dirty on counters/store in sani buckets
18	Need to label all spray bottles (in bar)
2	Raw shelled eggs on counter/way too many/only should have enough for an hour or 2 at most as not cold holding at 41F or below
10	To clean ice deflector panel/some pink slime forming
45	To clean floors drains/food debris/could attract pests
31	Bar hand sink 110F equipped/need to keep accessible and not used for anything else (no storage, etc)
	Bar 3 comp sink 128F
	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>Race Richardson</i>	Print: Race Richardson	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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