

Retail Food Establishment Inspection Report

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

Date: 4/18/2023	Time in: 9:40	Time out: 10:55	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
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Establishment Name: Rodeo Goat	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: 2095 Summer Lee Rockwall, TX	Pest control : ABC/4-18-2023	Hood <small>Greasebusters/4-2023</small>	Grease trap : refer to Teddy	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 '✓' 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					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
							✓				
	✓					Chemicals					
	✓						✓				
						W					
	✓					Water/ Plumbing					
3						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					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓					W					
Conformance with Approved Procedures							✓				
Consumer Advisory							✓				
	✓						✓				

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					
1							✓				
1							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Kelsey Harrington</i>	Print: Kelsey Harrington	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
beer WIC ambient	37	burgers	41	meat WIC/beef	41
left side cold top/pico	41	middle cold top/cream cheese	41	2 door reach in freezer ambient	5
cut tomatoes	41	burgers/burgers	41/41	WIC/par fried fries	41/41/41/40
drawers/fry mix	41	under/cut tomatoes	41	cooked onions/cheese	41/39
hamburger	41	burger cold top/cut tomatoes	41	hamburgers	39
veggie burger	41	pico/egg	41	beer cooler/ambient	37
turkey burger	41	under/veggie burger	41	beer cooler/ambient	35
grill drawers/ pimento	41	on stove/Taco meat	178		

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 107 with soap and paper towels.
W	Label all spray bottles in warewash area. Store low and separate/ not on hand sink. Keep accessible
	Hot water at 3 comp sink 117 F
19	Hot water facet (hard to turn on) and spigot leaking/duct tape on spigot. Repair.
45	Repair burger prep cold top lid/broken/exposed styrofoam
	Line prep hand sink 107 with soap and paper towels
	Sani bucket at 200 ppm quats
36	Store wiping cloths in sani buckets
W	meat hand wash sink 108 F. Needed soap/COS by placing hand pump/paper towels on site
	Quat sanitizer in meat WIC at 200 ppm
34	Some flies
	Dar Pro picks up and disposed of spent grease
37	Need to clean around spent grease container. Avoid power washing into storm drains
10	Clean around margarita dispenser/some slime buildup
	Margarita machines cleaned/flushed weekly
	Bar hand sink 100+F with soap and paper towels
	3 comp sink 110+F
	sani sink uses quats tabs for sanitizer/ not setup/ before service
	Beer is tapped/alcohol covered nightly
	Beer taps are cleaned and maintained by suppliers
	Dishwasher sanitizing at 100 ppm chlorine sanitizer

Received by: (signature) <i>Kelsey Harrington</i>	Print: Kelsey Harrington	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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