Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																	
	Date: Time in: Time out: License/Pe 10/23/2024 2:00 Time out: License /Pe							rmit # Est. Type Risk Category						2			
P	Purpose of Inspection: 🗸 1-Routine 🚺 2-Follow Up 🔲 3-Compla							_	Inve			-	5-CO/Construction 6-Other TOTAL/SCOR	١E			
	Establishment Name: Contact/Owner Dodie's Cajun Diner						e:						* Number of Repeat Violations: ✓ Number of Violations COS:	^			
Pł 20	Physical Address: Pest control : 2067 Summer Lee Dr Rockwall, TX PSSI/10-2-2024							Ho 1&M/	od 8-28-:	2024			e trap : Fek/7-23-2024/1500gal No □ 10/90//	A			
	(Com	plia	ice S	tatus: Out = not in compliance IN = in compliance	NO = 1							pplicable $COS = corrected on site R = repeat violation W-Watch$	h			
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																	
O I N N C U N O A O Time and Temperature for Food Safety					R			ompli I N	ianco N O	e Sta N A	tus C O	Employee Health	R				
Т		s (F = degrees Fahrenheit) 1. Proper cooling time and temperature					-	Т				S	12. Management, food employees and conditional employees;				
	~					_			~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from				
3				2. Proper Cold Holding temperature(41°F/ 45°F)					~				eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands				
	~	• 4. Proper cooking time and temperature							~				14. Hands cleaned and properly washed/ Gloves used properly				
	~				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 & record	s							Highly Susceptible Populations				
	Approved Source								~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required EQGS COOKED				
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco/Farmer's Seafood	T							Chemicals				
	~				8. Food Received at proper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
		Check at receipt				_							18. Toxic substances properly identified, stored and used				
_		-			Protection from Contamination 9. Food Separated & protected, prevented during food			_	~								
	~				preparation, storage, display, and tasting							1	Water/ Plumbing				
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device				
	~			11. Proper disposition of returned, previously served or reconditioned discarded					~			20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	Priority Foundation Items (2 Po						5) vi	0	Ι	Ν	Ν	С		R			
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge	e		U T	N	0	A	O S	Food Temperature Control/ Identification				
	~				and perform duties/ Certified Food Manager/ Posted 3				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel						2					28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package Labeling								~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital				
	~	23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled									Permit Requirement, Prerequisite for Operation 30 Food Establishment Permit (Current/insp report sign posted)						
	~					W					30. Food Establishment Permit (Current/insp report sign posted) Current/to be posted						
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	~				HACCP plan; Variance obtained for specialized process, and processing methods; manufacturer instructions				~				supplied, used				
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu 							~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
0		N	N	C	Core Items (1 Point) Violations Require Correct	ive Act	tion	Not 0	to E I	xcee N	ed 9 N	0 Da	ys or Next Inspection , Whichever Comes First	R			
U T	N	0	A	C O S	Prevention of Food Contamination			U T	N	0	A	o s	Food Identification				
	~				34. No Evidence of Insect contamination, rodent/other animals35. Personal Cleanliness/eating, drinking or tobacco use				~		_		41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use36. Wiping Cloths; properly used and stored	_					_		Physical Facilities 42. Non-Food Contact surfaces clean				
1					37. Environmental contamination	+	-	1					43. Adequate ventilation and lighting; designated areas used				
W	~				38. Approved thawing method	+	-	╞	2 2				44. Garbage and Refuse properly disposed; facilities maintained	┝──┦			
\vdash	Proper Use of Utensils						1	*		_		45. Physical facilities installed, maintained, and clean					
		[39. Utensils, equipment, & linens; properly used, stored,			╞					46. Toilet Facilities; properly constructed, supplied, and clean				
	~				dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored			<u> </u>	~				47. Other Violations				
	1												47. Other Violations	(1			

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

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	e's Cajun Diner	Physical A 2067	Summer Lee Dr F	City/State: License/Permit # Page 2 of 2 Rockwall, TX need current/to post Page 2 of 2						
Item/Loc	ation	TEMPERATURE OBSERVATION Temp F Item/Location		ONS Temp F	Item/Location	m/Location Temp F				
	cold top/shrimp	37	left side cold top/shrimp	41-52	WIC/dirty rice	38/37				
	crawfish	41	crawfish	41-55	white rice	38/38				
CL	it tomatoes	36	crab balls	41-54	gumbo	37				
	er/raw chicken	39	under/shrimp	41	etouffee	38				
	ch in freezer	5	shrimp	41	red beans	39				
stea	im wells/gumbo	159	posters on ice	39-41	salad cooler/salad	42				
	etouffee	165	2 door reach in freezer	15						
	chile	167	Crab in cooler	36	T C					
Item					TTED TO THE CONDITIONS OBSERVED AN	ND				
Number	NOTED BELOW:	linned								
	Hand sink 144F equipped Dishwasher sanitizing at 100ppm chlorine									
	3 comp sink 145F	ng at it								
	Line hand sink 130F equipped									
	Crawfish, shrimp and crab balls portioned and stocked an hour previous but stacked too high									
2	Removed and placed in WIC to cool to 41F/to be used first									
36	To store wiping cloths in sani buckets, not on prep counters and prep surfaces									
W	· · ·		s for serving/use a handl							
32			ere discolored/ or badly		•					
	-				hours to keep required pp	m				
	Crab leg freezer not free	ezing/usir	ig as a cooler/discussed time	periods o	f holding crab legs as not frozen					
	This is only for a ca	tering e	vent today/otherwise froz	zen to c	ook/kept in back freezer					
	Discussed removing	g vacuu	m sealed packaging whe	n thawi	ng fish					
28	To date mark all for	ods onc	e opened or cooked/disc	ard at c	lay 7					
W	Need dummy tray o	on speed	d rack when cooling/direc	tly und	er cooling vents					
	Reminder to clean i									
45	To clean floors and									
42	To clean in/around/		oment and coolers							
	Oyster tags current									
	Drink counter hand sink 145 F equipped									
	Tea and soda nozzles WRS daily									
	Bar hand sink 120F equipped									
	Bar dishwasher sanitizing at 100ppm chlorine Margarita machines cleaned twice weekly									
L										
D • •										
Received (signature)	Tuonon Koile		Trevor k	Keils	Title: Person In Charge/ Owner					
Inspected (signature)	d by:	tez, 1	RS Christy Co	rtez,	RS					
Form EH-06 (Revised 09-2015)										