

Retail Food Establishment Inspection Report

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

Date: 10/23/2024	Time in: 2:00	Time out:	License/Permit # need current/to post	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: Dodie's Cajun Diner			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		10/90/A
Physical Address: 2067 Summer Lee Dr Rockwall, TX			Pest control : PSSI/10-2-2024	Hood H&M/8-28-2024	Grease trap : EarthTek/7-23-2024/1500gal	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					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
	✓						✓				
	✓						✓				
	✓					Highly Susceptible Populations					
	✓						✓				
	✓					Chemicals					
	✓						✓				
	✓						✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						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					
	✓						✓				
	✓					Physical Facilities					
1						1					
W							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
W							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>Trevor Keils</i>	Print: Trevor Keils	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: Dodie's Cajun Diner	Physical Address: 2067 Summer Lee Dr	City/State: Rockwall, TX	License/Permit # need current/to post	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
right 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
cut tomatoes	36	crab balls	41-54	gumbo	37
under/raw chicken	39	under/shrimp	41	etouffee	38
reach in freezer	5	shrimp	41	red beans	39
steam 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		

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:
	Hand sink 144F equipped
	Dishwasher sanitizing at 100ppm chlorine
	3 comp sink 145F
	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	Avoid using single use cups for serving/use a handled scoop instead
32	To clean cutting boards where discolored/ or badly scored
	Sani buckets at 200ppm quats/reminder to change every 2 hours to keep required ppm
	Crab leg freezer not freezing/using as a cooler/discussed time periods of holding crab legs as not frozen
	This is only for a catering event today/otherwise frozen to cook/kept in back freezer
	Discussed removing vacuum sealed packaging when thawing fish
28	To date mark all foods once opened or cooked/discard at day 7
W	Need dummy tray on speed rack when cooling/directly under cooling vents
	Reminder to clean ice deflector panels
45	To clean floors and under equipment
42	To clean in/around/on equipment 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

Received by: (signature) <i>Trevor Keils</i>	Print: Trevor Keils	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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