	Retail Food Establishment Inspection Report																		
	Date: Time in: Time out: License/Pu 4/24/2023 12:45 2:45 need							current/to pos					n	OST Est. Type Risk Category Page <u>1</u> of <u>2</u>					
Purpose of Inspection: 🗸 1-Routine 🚺 2-Follow Up 🚺 3-Compla						aint							5-CO/Construction 6-Other TOTAL/SCORE						
Establishment Name: Contact/Owner Na Dodie's Cajun Diner								Nam	lame:					* Number of Repeat Violations: ✓ Number of Violations COS:					
Physical Address: Pest control : Hood Grease trap : Follow-up: Yes Z 3/1 1/V																			
		Com	ıplia	nce S	tatus: Out = not in comp	$\frac{1}{1}$ = in contract of the second secon	npliance N	0 = 1	not o	bserv	ved	NA	\ = n	ot ap	pplicable $COS = corrected on site R = repeat violation W- Watch$				
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																			
O I N N C U N O A O Time and Temperature for Food Safety					R	Compliance Status O I N N C U N O A O Employee Health					Employee Health R								
Т		N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature				T S Image: State of the state of					12. Management, food employees and conditional employees;								
3											~				knowledge, responsibilities, and reporting				
3					2. Proper Cold Holding temperature(41°F/ 45°F)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F)						<u> </u>				Preventing Contamination by Hands				
		~			4. Proper cooking time and temperature					3					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 & records					Highly Susceptible Populations									
					Appro	oved Source					~			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite										Chemicals				
		destruction Sysco/Brothers 8. Food Received at proper temperature												17. Food additives; approved and properly stored; Washing Fruits					
	~				check at receipt						~				& Vegetables				
						rom Contaminat				3					18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & prote preparation, storage, displa		during food						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				
	~				11. Proper disposition of returned, previously served or reconditioned discarded						~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N	N	С		- V		oints R	-	0	Ι	N	N	С	rrective Action within 10 days				
U T	N	0	A	O S	Demonstration of 21. Person in charge prese	0		_		U T	N	0	A	0 S	Food Temperature Control/ Identification				
	~				and perform duties/ Certif					2					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~			22. Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package Labeling							~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips							
	~	23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation									
	~				24. Required records avail destruction); Packaged For Oysters tags or	nable (snellstock) od labeled 1 file	tags; parasite								30. Food Establishment Permit (Current/insp report sign posted)				
					Conformance with 25. Compliance with Varia	th Approved Pro									Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
	•				HACCP plan; Variance ob processing methods; manu	btained for specia ufacturer instruct	alized				~				supplied, used				
					Consur	mer Advisory				2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
	~				26. Posting of Consumer A foods (Disclosure/Remind in menu					2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0	I	N	N	C	Core Items (1 Point)	Violations Re	quire Correctiv	e Act		Not 0	to E	xcee N	ed 90 N	<i>Da</i> C	ys or Next Inspection , Whichever Comes First				
Ŭ T	N	0	A	0 S		Food Contamin				U T	N	0	A	0 S	Food Identification				
L	~				34. No Evidence of Insect animals35. Personal Cleanliness/e			_	_	1					41.Original container labeling (Bulk Food)				
	~				36. Wiping Cloths; proper				_						Physical Facilities 42. Non-Food Contact surfaces clean				
1					37. Environmental contam	•			-		~				43. Adequate ventilation and lighting; designated areas used				
1					38. Approved thawing method				-	\vdash	• •				44. Garbage and Refuse properly disposed; facilities maintained				
Proper Use of Utensils							1	-				45. Physical facilities installed, maintained, and clean							
1					39. Utensils, equipment, & dried, & handled/ In use u	& linens; properly				H					46. Toilet Facilities; properly constructed, supplied, and clean				
1					40. Single-service & single				_		~				47. Other Violations				
1					and used	···· , f -	- • ···				~								

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Received by: (signature) Lisa Reinhold	^{Print:} Lisa Reinhold	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	City/State: Rockwa		e <u>2</u> of <u>2</u>							
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT	TIONS Temp F	Item/Location	Temp F							
	s on ice	36-50	cooked corn	62	right side cooler/shrimp	41							
W	IC/dirty rice	82	reach in freezer	3	crawfish	35-51							
	white rice	95	glass front freezer/ambient	4	pico	41							
Mac	n cheese sauce	45-51	lobster freezer ambient	9	under/chicken	41							
	sausage	45	left cold top/all TCS well over 41F	50-64F	fish	41							
tor	matoes/pico	41/44	steam table/rice	166	Black freezer ambient	5							
le	afy greens	41	gumbo/red beans	171/169	salad cooler/cut tomatoes	42							
C00	ked potatoes	64	sauce	170									
Item	OBSERVATIONS AND CORRECTIVE ACTIONS												
Number	Noted bletow.												
10/00	Hand sink 140F equipped												
	B Dishwasher not sanitizing/changed sanitizer source/COS to 100ppm chlorine												
45 2	Need to clean floor drains												
∠ 1/27	Not enough ice on oysters/discarded those over 41F/COS by adding more ice to cover												
1/21	Discarded rice, potatoes, corn, and sauces and soups made yesterday and more than 4 hours ago 2 hours from 135F to 70F then 4 hours to 41F or below/use shallow metal pans, down stack, no kids until 41F												
	Stir often, take temps often, use ice slurry baths and ice paddles if necessary												
W	WIC to cold hold at 41F or below/watch as outside temps are about to sky rocket and will affect the coolers												
45	Replace ceiling tile over WIC												
32	Some rusty shelves	under p	prep tables and some in	the WIC	C								
45	Some missing grou	t in cool	kline/To repair holes in v	walls an	d broken tiles over pass th	ru							
			pped /3 comp sink 145F										
36	Need to store wipin	-											
32		<u> </u>	ards in cook line/replace										
40					to go cups as scoops in various places								
38			g cool water/not leave in										
W 37			d at 4 hours/don't keep	overnig	ni aller use								
2	40 Bulk spices need to be properly labeled/ avoid re-use with different spice, avoid re-use of single use containers Avoid over stacking in cold tops/discarded foods over 41F/stocked yesterday												
39	Discard frayed and broken spatulas, and containers												
45	Left side cold top/door completely broken off/time for a new unit/habitual offender for temperatures												
18	To label spray bottles and store low and separate, not next to ice scoop												
10	To clean ice deflector panel												
42	Clean shelves under drink counter/sticky, clean equipment in/around, and on												
W	Drink hand sink 100+F/need hand soap												
Bar hand sink 100+F													
10/33 Bar not sanitizing/ changed sanitizer source, COS to 100ppm chlorine Received by: Print: Title: Person In Charge/ Owner													
(signature)	lien Roinhold		Lisa Re	inho	Id Manager	L							
Inspected by: (signature) Christy Cortez, RS Christy Cortez, RS Samples: Y N # 0													
	(Povisod 09, 2015)												