| Retail Food Establishment Inspection Report | | | | | | | | | | | | | | | | |
|---|---|-----------------|--|--|--|-------------|-----------------------|--------------------|----------|---|--|--|----|--|--|--|
| | ate:)/2 | 0/2 | 202 | 21 | Time in:Time out:License/F9:3511:05FS-8 | | | | | | | Est. Type Risk Category Page <u>1</u> of <u>2</u> | 2 | | | |
| Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain | | | | | | int | | l-Inv | estig | atio | 1 | 5-CO/Construction 6-Other TOTAL/SCOP | RE | | | |
| Establishment Name: Contact/Owner N Dodie's Cajun Diner | | | | | | Name: | ne: | | | | | * Number of Repeat Violations: ✓ Number of Violations COS: | Р | | | |
| Physical Address: Pest control : 2067 Summer Lee Rockwall, TX Icon/monthly | | | | | | | | ood t Maste | ers/3m | G Ea | reas arth | se trap : Tek/1500 gal/3mo No□ 18/82/ | D | | | |
| Compliance Status: Out = not in compliance IN = in compliance NO | | | | | | | | erved nark i | | | | pplicable $COS = corrected on site R = repeat violation W- Watco for IN, NO, NA, COS Mark an \lambda in appropriate box for R$ | h | | | |
| | | • | | | Priority Items (3 Points) violation | | ire I | mme | diate | e Cor | rect | | r | | | |
| | mpli I N | iance N O | e Sta N A | tus C O | Time and Temperature for Food Safety | R | (| Comp O I U N | N | | C | | | | | |
| Т | | | | S | (F = degrees Fahrenheit) 1. Proper cooling time and temperature | | 1 | Г | | | S | 12. Management, food employees and conditional employees; | | | | |
| 3 | | | | | | | | ~ | | | | knowledge, responsibilities, and reporting | | | | |
| W | | | | | 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) | | | | | | | 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) | | | ~ | | | | I.S. 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 | | | _ | <u> </u> | | | Highly Susceptible Populations | | | | |
| | | | | <u> </u> | | | | | | 16. Pasteurized foods used; prohibited food not offered | | | | | | |
| | | | 1 | I | Approved Source 7. Food and ice obtained from approved source; Food in | | | ~ | | | | Pasteurized eggs used when required eggs cooked | | | | |
| | ~ | | | | good condition, safe, and unadulterated; parasite destruction Sysco/Ocean Beauty | | | | | | | Chemicals | | | | |
| | ~ | | | 8. Food Received at proper temperature | | | | ~ | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | | | | |
| | | | <u> </u> | | check at receipt Protection from Contamination | | V | v | | | | water only 18. Toxic substances properly identified, stored and used | | | | |
| | | | 9. Food Separated & protected, prevented during food | | | | Water/ Plumbing | | | | | Water/ Dismiking | | | | |
| | ~ | | | | preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cleaned and | | | | | | 19. Water from approved source; Plumbing installed; proper | | | | | |
| 3 | | | | ~ | Sanitized at 200 ppm/temperature | | 3 | 5 | | | | backflow device | | | | |
| | ~ | | | | 11. Proper disposition of returned, previously served or reconditioned discarded | | | ~ | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | | |
| | Т | | | С | Priority Foundation Items (2 Po | nts) 1 R | | 1 0 | N | | С | | R | | | |
| | | N | N | 0 | Domonstration of Unoralados/Dongonmol | | | IT N | | | 0 | Food Temperature Control/ Identification | | | | |
| U T | Ň | N O | N A | O S | Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, | | T | UN T | 0 | | S | 27 December 11 and 1 and 1 Emilian of Advances (| | | | |
| | | N O | | | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 2 | | T | | 0 | | S | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | | | | |
| | N | N O | | | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted | | T | | | | S | Maintain Product Temperature 28. Proper Date Marking and disposition | | | | |
| | N V | N O | | | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling | | T | r • | | | S | Maintain Product Temperature | | | | |
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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 Address: 2067 Summer Lee | | City/State: Rockwa | II, TX | License/Permit # Page 2 FS-8466 | | <u>2</u> of <u>2</u> | | | | | |
|--|---|--------------------------------------|--|-------------------------|---------------------|------------------------------------|---------|----------------------|--|--|--|--|--|
| Item/Loc | ation | Temp F | TEMPERATURE OBSERVA Item/Location | TIONS Temp F Item/Lo | | cation | | Temp F | | | | | |
| WIC/ri | ce/rice | 40 | cooled shrimp | 39 | sausage | | | 41/41 | | | | | |
| boi | led potatoes | 40/39 | oysters | 40 | boiled potatoes | | S | 40/41 | | | | | |
| sau | sage/oysters | 37/40 | under/stuffed | 36 | salad reach in/milk | | ilk | 39 | | | | | |
| bre | ead pudding | 40 | gumbo re-heat on stove | 188 | cut tomatoes | | | 44 | | | | | |
| | fish | 37 | grill cold top/cut tomatoes | 37 | | | | | | | | | |
| 2 door | reach in freezer ambient | 4 | crab balls | 41 | | | | | | | | | |
| 2 door re | ach in freezer glass front ambient | 10 | Alfredo sauce | 40 | | | | | | | | | |
| seafo | od cold top/shrimp | 40 | under/pasta bags 41-51 | | | | | | | | | | |
| Item | AN INSPECTION OF YOUR PS | | SERVATIONS AND CORRECTI NT HAS BEEN MADE. YOUR ATTEN' | | | E CONDITIONS OBSERV | | JD | | | | | |
| Number | NOTED BELOW: | TABLISHME | NT HAS BEEN MADE. YOUR ATTEN | TION IS DIRE | CIED IO IH | E CONDITIONS OBSERV | 'ED Al | ND. | | | | | |
| 34 | Hand sink 136 F Fruit flies in back | | | | | | | | | | | | |
| 32 | Rusty shelves throu | iabout ir | WiC/dry storago | | | | | | | | | | |
| 42 | | | book/ripped and lots of | food do | bric | | | | | | | | |
| 42 W | | | Watch to keep in chro | | | | | | | | | | |
| VV | Sani bucket 200 pp | | | noiogica | | | | | | | | | |
| 47 | | | directly on shelves/plac | e in bag | or in co | ntainer | | | | | | | |
| | Line hand sink 137 | | | <u>e in bag</u> | 01 11 00 | | | | | | | | |
| | 3 comp sink 123+F | | | | | | | | | | | | |
| | Hot wells not setup | but wat | er at 189 F | | | | | | | | | | |
| 1 | Some pasta in portioned ba | gs from las | t night over 41. Discarded. Mus | aggressive | ly cool 2 hc | ours to 70 then 4 hours | s to 4 | 1. | | | | | |
| 45 | Clean walls behind | prep are | eas | | | | | | | | | | |
| 39 | Store knives clean | and clea | in knife magnet | | | | | | | | | | |
| W | Store chemicals low | v and se | parate, not on ice mac | hine nex | t to ice s | scoop | | | | | | | |
| 10/33 | Dishwasher not sanitizing first 3 run | s, primed then | sanitizing at 50 to 100 ppm chlorine sanitiz | er. Always che | ck with strips b | efore using. Corrected on s | ite. | | | | | | |
| 45 | Repair gaps in wall | s/baseb | pards near entrance to | kitchen | | | | | | | | | |
| W | | | ips seem to colder on to | op and ri | se towa | rd the bottom | | | | | | | |
| | Soda/tea nozzles WRS daily | | | | | | | | | | | | |
| W | Remove packing tape from new equipment to better clean | | | | | | | | | | | | |
| 19 | Super slow draining hand sink in bar. Only use for washing hands/food debris in sink. Must repair ASAP/today. | | | | | | | | | | | | |
| W | | | | | | | | | | | | | |
| |)/33 Dishwasher in bar not sanitizing. Will change out sani source. Corrected on site. Sanitizing at 100ppm chlorine sanitizer. | | | | | | | | | | | | |
| 42 47 | Clean oyster cart | | | | | | | | | | | | |
| 47 | Defrost lobster freezer | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| | | | | | | | | | | | | | |
| Received by: Print: Title: Person In Charge/ C (signature) (signature) (signature) | | | | | | | | | | | | | |
| | Lisa Keinhold | | Lisa Re | inho | Id | Manager | | | | | | | |
| Inspected (signature) | Lisa Reinhold Thy: Chrísty Cov | tez, î | RS Christy C | ortez, | RS | Samples: Y N # | collect | ed | | | | | |
| Form EH-06 | 6 (Revised 09-2015) | | Form EH-06 (Revised 09-2015) | | | | | | | | | | |