

Retail Food Establishment Inspection Report

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

Date: 10/20/2021	Time in: 9:35	Time out: 11:05	License/Permit # FS-8466	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input 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: Dodie's Cajun Diner	Contact/Owner Name:	* Number of Repeat Violations: _____	18/82/B
Physical Address: 2067 Summer Lee Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Icon/monthly	Hood Blast Masters/3mo	Grease trap : EarthTek/1500 gal/3mo	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					
3						✓					
W						✓					
	✓					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					
	✓					✓					
Consumer Advisory						2					
	✓					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					
1						✓					
	✓					Physical Facilities					
W						1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
	✓					1					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Lisa Reinhold</i>	Print: Lisa Reinhold	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	City/State: Rockwall, TX	License/Permit # FS-8466	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
WIC/rice/rice	40	cooled shrimp	39	sausage	41/41
boiled potatoes	40/39	oysters	40	boiled potatoes	40/41
sausage/oysters	37/40	under/stuffed	36	salad reach in/milk	39
bread 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 reach in freezer glass front ambient	10	Alfredo sauce	40		
seafood cold top/shrimp	40	under/pasta bags	41-51		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 136 F
34	Fruit flies in back
32	Rusty shelves throughout in WIC/dry storage
42	Replace badly worn recipe book/ripped and lots of food debris
W	Oyster tags on file/90 days. Watch to keep in chronological order
	Sani bucket 200 ppm quats
47	Avoid storing frozen foods directly on shelves/place in bag or in container
	Line hand sink 137 F
	3 comp sink 123+F
	Hot wells not setup but water at 189 F
1	Some pasta in portioned bags from last night over 41. Discarded. Must aggressively cool 2 hours to 70 then 4 hours to 41.
45	Clean walls behind prep areas
39	Store knives clean and clean knife magnet
W	Store chemicals low and separate, not on ice machine next to ice scoop
10/33	Dishwasher not sanitizing first 3 runs, primed then sanitizing at 50 to 100 ppm chlorine sanitizer. Always check with strips before using. Corrected on site.
45	Repair gaps in walls/baseboards near entrance to kitchen
W	Watch salad reach in. Temps seem to colder on top and rise toward 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	Always store spray cleaner bottles low and separate in drink area
10/33	Dishwasher in bar not sanitizing. Will change out sani source. Corrected on site. Sanitizing at 100ppm chlorine sanitizer.
42	Clean oyster cart
47	Defrost lobster freezer

Received by: (signature) <i>Lisa Reinhold</i>	Print: Lisa Reinhold	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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