

Retail Food Establishment Inspection Report

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

Date: 10/23/2023	Time in: 10:30	Time out: 12:40	License/Permit # need current to be posted	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
----------------------------	--------------------------	---------------------------	--	-----------	---------------	---------------------------

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: _____	10/90/A
		✓ Number of Violations COS: _____	

Physical Address: 2067 Summer Lee Dr Rockwall, TX	Pest control : PSSI/9-29-2023/monthly	Hood A-1 Power/7-11-23	Grease trap : EarthTek/1500gal/5-23-2023	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					
	✓						✓				
Approved Source						Chemicals					
	✓						✓				
	✓						✓				
Protection from Contamination						Water/ Plumbing					
	✓						✓				
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					
	✓						✓				
	✓					W					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory						Physical Facilities					
	✓					W					
	✓					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					
W							✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

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 #	Page 2 of 2
---	--	------------------------------------	------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
left cold top/shrimp/shrimp	41/41	crawfish	41-51	etouffee	42
crawfish/cut tomatoes	41/41	cheese	41	salad cooler/cut lettuce	41
raw chicken	41	under/raw chicken	41		
steam well/grits	167	crab freezer ambient	11		
gumbo/red beans	169	reach in freezer ambient	10		
rice	169	WIC/potatoes	41/42/41		
reach in freezer ambient	4	rice/dirty rice	41/41		
left side cold top/shrimp	41-51	gumbo	42		

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:
	Prep Kitchen hand sink 140F equipped
10/33	Dishwasher not sanitizing/COS by replacing sani bucket, priming then testing at 100ppm chlorine sanitizer
10	Need to clean ice deflector panel/some pink slime
	Line hand sink 110+F equipped
	3 comp sink 110F
W	Time to defrost crab leg freezer
W	To clean cutting boards where discolored/scored/replace when necessary/new one on site/to be installed
W	A little rust on shelves above 3 comp sink where dishes are stored
2	Avoid over stacking TCS foods in cold tops/above fill lines/moved to under cooler/shrimp and crawfish out for 30 minutes only
	Oyster tags kept/90 days
	Back dry storage much better organized and cleaner
	CF grease picks up and disposes spent grease
	Dumpster area looks good
45	Re-caulk behind 3 comp sink/moldy
45	Some missing grout/some food debris
	Soda/tea nozzles WRS daily
	Drink station to be remodeled and plans to add hand sink
W	Seal any exposed wood/plans to install white FRP on walls behind drink equipment
42	Clean shelving where to go containers are stored/ seal galvanized shelves
	Bar hand sink 124 F equipped
W	Watch for slow draining hand bar sink
	Bar dishwasher sanitizing at 100 ppm chlorine sanitizer
42	To clean drainable bar mats in bar
	Beer taps cleaned by supplier
W	Discussed asterisks next to consumer advisory and any applicable dishes or items covered
42	Some cleaning needed in WIC/shelves

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

Form EH-06 (Revised 09-2015)