Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Total Country	Date:			Time in:	Time out:		License/P								Est. Type	Risk Category	Page 1	of 2		
Constitution Name Contract Contra	10/23/2023			10:30					:											
Project Action Project	Establishment Name: Contact/Owner N									4-	* Number of Repeat Violations:				tions:					
The designation of the Continuous Activities	Physical Address: Pest control:							thly		Hood Grease trap: Follow-up: Yo				10/9	90/A					
Priority Foundation Henry Carbon visual States States No. 1	Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch												- Watch							
The contract of the contract service of an analysis of the contract of the con	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																			
1. Proper cooling time and temperature 2. Proper Cool Holding compensational employees:	О	I	N	N	C				ty	R	U	O I N			C	Employee Health				R
3 3 3 3 5 Proper Cald Halding unsperimental PS 45T) 4 4 Proper Cald Halding unsperimental PS 45T) 5 7 7 7 8 4 Proper cooking dime and temperature 6 7 8 8 Proceeding (international property in the Processing dime and temperature 7 8 8 Proper training procedure for but building (165°F in 2 bit blook) 8 9 15 Proper training procedure for but building (165°F in 2 bit blook) 9 15 Proper training procedure for but building (165°F in 2 bit blook) 9 16 Processing dime and temperature 9 17 Proof and non-contained from supervoord surrors; Front in the process and maintainerant parable decisionals and maintainerant parable for the parable decisionals of the pa	Т	S (F = degrees Fahrenheit 1. Proper cooling time and temperature									Т	12. Management, food employees and con						employees;	;	
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Proceedings from and temperature Colores and property Colores	3							,			~						id exercision, 110 dis	enarge from		
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Approved Source V		~				6. Time as a Public Hear	lth Control; pro	ocedures	& records								Highly Susce	eptible Populations		
Projection from Contamination Properties of the control of System Additives approved and property storted, Washing Fruits & Vegetables Protection from Contamination Properties of Protection of Contamination Properties of Protection of Contamination of Contaminatio						Арр	proved Source					~					fered			
Second Security of proper temperature Protection from Contamination Protection for Contamination Protection from Contamination Protection for Contamination Protection from Contamination Protection for Contamination Protection Protection Protection for Contamination Protection Protect																				
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Protection from Contamination		~				8. Food Received at pro	е				~					ves; approved a	and properly stored;	Washing Fr	ruits	
Proof Separated & protected, prevented during fined propagation, storage, display, and usting Propagation Pr												~				18. Toxic substa	ances properly	identified, stored ar	ıd used	
3 10 Food contact surfaces and Returnables; Cleaned and Santized atproprengerature						9. Food Separated & pro	otected, prevent	ted during	g food			Water/ Plumbing						r/ Plumbing		
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Retail Food Establishment Inspection Report

Received by: (signature) Trevor Keils	Print: Trevor Keils	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: e's Cajun Diner	Physical A		City/State: Rockwa	II TX	License/Permit #	Page <u>2</u> of <u>2</u>				
Boan	C o Cajan Dinoi	2001	TEMPERATURE OBSERVAT		III, 17						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I				
left co	ld top/shrimp/shrimp	41/41	crawfish	41-51		42					
craw	fish/cut tomatoes	41/41	cheese	41	salad	cooler/cut lettuc	e 41				
ra	aw chicken	41	under/raw chicken	41							
ste	am well/grits	167	crab freezer ambient	11							
gun	nbo/red beans	169	reach in freezer ambient	10							
	rice	169	WIC/potatoes	41/42/41							
reach	n in freezer ambient	4	rice/dirty rice	41/41							
left si	ide cold top/shrimp	41-51	gumbo	42							
		OB	SERVATIONS AND CORRECTIVE	E ACTION	IS						
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 d	eflector	panel/some pink slime								
	Line hand sink 110+F equipped										
	3 comp sink 110F										
W	Time to defrost cral	o leg fre	ezer								
W				necessa	ry/new o	ne on site/to be instal	led				
W	,										
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										
	Back dry storage much better organized and cleaner										
	CF grease picks up and disposes spent grease										
45	Dumpster area looks good										
45 Re-caulk behind 3 comp sink/moldy											
45	Some missing grou										
	Soda/tea nozzles WRS daily Dripk station to be remodeled and plane to add hand sink										
W	Drink station to be remodeled and plans to add hand sink										
42	Seal any exposed wood/plans to install white FRP on walls behind drink equipment										
44	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		• • • • • • • • • • • • • • • • • • • •								
	Beer taps cleaned by supplier										
W	Discussed asterisks next to consumer advisory and any applicable dishes or items covered										
42	Some cleaning nee	me cleaning needed in WIC/shelves									
Received			Print:			Title: Person In Charge/ Ow	ner				
(signature)	Trevor Keils		Trevor k	<u>Ceils</u>)	Manager					
Inspected (signature)		tez. 1	Christy Co	rtez.	RS						
	6 (Revised 09-2015)	0, 1		;		Samples: Y N # co	lected				