

Retail Food Establishment Inspection Report

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

Date: 4/19/2022	Time in: 9:40	Time out: 11:16	License/Permit # FS-8466	Est. Type	Risk Category	Page <u>1</u> of <u> </u>
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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
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Establishment Name: Dodie's Cajun Restaurant	Contact/Owner Name:	* Number of Repeat Violations: <u> </u>	13/87/B
Physical Address: 2067 Summer Lee Rockwall, TX		✓ Number of Violations COS: <u> </u>	

Pest control : Icon/monthly	Hood Fervent Hands	Grease trap : EarthTek/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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
	✓						✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					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					
	✓						✓				
Conformance with Approved Procedures						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					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils						1					
	✓						✓				
	✓						✓				

1st followup is free. Any additional followups will result in a \$50 fee.

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 Restaurant	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/potatoes/potatoes	40/41	shrimp	41	cream sauce/grits	165/148
rice/rice/rice	41/41/41	stuffed mushrooms	41	cold top/shrimp	41
jambalaya	40	under/shrimp	41	pico/crawfish	41/41
red beans n rice	41	chicken	41	under /chicken	41
salmon	41	dirty rice on stove	178	crab freezer ambient	-11
gumbo	41	hot wells/gumbo	169	2 door glass freezer ambient	8
2 door reach in freezer/ambient	-1	red beans n rice	171	expo reach in cooler/cut tomatoes	41
cold top bar/crawfish	41	chicken and sausage	166		

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:
	Hand sink 128 F. Post health employee poster at hand sink.
	3 comp sink 141 F
32	Rusty shelves under dry storage
10/33	Dishwasher not sanitizing. Will use 3 comp sink or bar dishwasher until repaired
	Grill line hand sink 127 F.
19	Grill line hand sink dripping from spigot/hot water. Repair
	sani buckets 200 ppm quats
W	Vent hood is clean but hasn't been serviced since 8/21. Manager to check.
W	Oyster tags on file. Recommended to date when used.
32	Middle cutting board to be addressed. Scored and discolored.
32	Seal exposed wood by expo cooler/shelving
	Drink area looks good/stainless cabinets/prep areas.
32	Seal exposed wood throughout/dining room as well/tables
	Soda/tea nozzles WRS daily
	Margarita machines broken down and cleaned weekly
19	Ice bin not draining properly/customer ice. Must repair before use.Bar not setup yet/before opening
	Thawing under running cold water. Good
42	Clean floor drains
45	Maintenance to floors, walls, missing grout, seal baseboards to walls
45	Replace missing ceiling tiles by WIC
34	Some flies
45/42	Clean in/around/on equipment
	Bar hand sink 121 F
	Bar dishwasher 50 ppm chlorine sanitizer

Received by: (signature) <i>Lisa Reinhold</i>	Print: Lisa Reinhold	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez	Samples: Y N # collected

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