	Retail Food Establishment Inspection Report Image: Constraint of the system <															
	ate: /10	2/2	<u>></u> 0'	22	Time in: Time out: License/I 9:40 11:16 FS-8							Est. Type Risk Category Page <u>1</u> of				
					tion: ✓ 1-Routine 2-Follow Up 3-Comple		_	-Invo	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO	ORE			
Es	tabli	ishm	nent	Nan		Name:						* Number of Repeat Violations: ✓ Number of Violations COS:				
Pł	iysic	al A	ddre	ess:	Pest control :			ood vent H	ands	G	reas	se trap : Follow-up: Yes I 13/87	/B			
$\mathbf{N} = i\mathbf{n}$ compliance						$\mathbf{NO} = \mathbf{no}$						upplicable $COS = corrected on site R = repeat violation W-Wa$	tch			
M	ark t	he ap	oprop	oriate	points in the OUT box for each numbered item Mark Priority Items (3 Points) violation							box for IN, NO, NA, COS Mark an X in appropriate box for R extive Action not to exceed 3 days				
Co	mpli I	iance N	Ν	С	Time and Temperature for Food Safety	R		Comp 0 I	lianc N	e Sta N	tus C		R			
U T	N	0	Α	O S	(F = degrees Fahrenheit)			U N T		A	. 0 	r J				
	~				1. Proper cooling time and temperature 12. Management, food employees and conditional employee knowledge, responsibilities, and reporting											
	~				2. Proper Cold Holding temperature($41^{\circ}F/45^{\circ}F$)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	-				3. Proper Hot Holding temperature(135°F)					_						
	~				4. Proper cooking time and temperature							Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
		V			5. Proper reheating procedure for hot holding (165°F in 2			~				Gloves used 15. No bare hand contact with ready to eat foods or approved	_			
	~				Hours)			~				alternate method properly followed (APPROVED Y N)				
	~				6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations				
					Approved Source			~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							L			eggs cooked Chemicals					
					destruction Sysco 8. Food Received at proper temperature							17. Food additives; approved and properly stored; Washing Fruits				
	~				check at receipt			~				& Vegetables water only				
	1		1	1	Protection from Contamination			~				18. Toxic substances properly identified, stored and used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						1	Water/ Plumbing				
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		3	6				19. Water from approved source; Plumbing installed; proper backflow device				
	~				11. Proper disposition of returned, previously served or reconditioned							20. Approved Sewage/Wastewater Disposal System, proper				
					reconditioned discarded			~		_		disposal				
0	I	N	N	С	Priority Foundation Items (2 P	oints)	(ations	Ν	Ν	С	rrective Action within 10 days	R			
O U T	I N	N O	N A	C O S	Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel	R		ations				Food Temperature Control/ Identification	R			
		N O		0	Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted	R		utions	Ν	Ν	C O	<i>Food Temperature Control/ Identification</i>	R			
	N	N O		0	Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,	R		utions 0 I U N T	Ν	Ν	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R			
	N V	N O		0	Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3	R			Ν	Ν	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R			
	N V	N O		0	Priority Foundation Items (2 P Demonstration of Knowledge/Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package	R			Ν	Ν	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	R			
	N 1	N O		0	Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel 3 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	R			Ν	Ν	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted				
		N O		0	Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite	R			Ν	Ν	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation				
		N O		0	State Constraint Constaint Constraint Constraint <td>R</td> <td></td> <td></td> <td>Ν</td> <td>Ν</td> <td>C O</td> <td>Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2022</td> <td></td>	R			Ν	Ν	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2022				
				0	Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel 3 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Oyster tags on file Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized	R			Ν	Ν	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
				0	Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel 3 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Oyster tags on file Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	R			Ν	Ν	C O	Food Temperature Control/ Identification Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly				
					Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Oyster tags on file Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu		2 2 0 0 0 0			N A		Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First				
					Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Oyster tags on file Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective	R R	2 m Not			N A		Food Temperature Control/ Identification Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification				
					Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Oyster tags on file Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label In menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	R R	2 m Not			N A		Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification				
	N J J V J J V J V J				Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Oyster tags on file Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination, rodent/other animals 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use	R R	2 2 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	tions o I V V V V V V V V V V V V V V		N A		Food Temperature Control/ Identification Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities				
	z J J J J z J J J J				Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel 3 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Oyster tags on file Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	R R	2 m Not			N A		rrective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Aurewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided Aurewashing Facilities; Mitchever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 42. Non-Food Contact surfaces clean				
	z J J J J z J J J J				Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Oyster tags on file Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Correctiv Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination	R R	2 2 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			N A		Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Cligital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used				
	z J J J J z J J J J				Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Oyster tags on file Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination	R R	2 2 2 1			N A		Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Cligital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained				
	z J J J J z J J J J				Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Oyster tags on file Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Correctiv Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 34. No Evidence of Insect contamination 34. No Evidence of Insect contamination 36. Wiping Cloths; properly used and stored	R R	2 2 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			N A		Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips Cligital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2022 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used				
	z J J J J z J J J J				Priority Foundation Items (2 P Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Oyster tags on file Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label in menu Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	R R	2 2 2 1			N A		Trective Action within 10 days Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign posted 12/31/2022) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided ays or Next Inspection , Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean				

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)

Establishment Name: Dodie's Cajun Restaurant	Physical A 2067		City/State: Rockwa		ge <u>2</u> of <u>2</u>				
	1	TEMPERATURE OBSERVAT	TIONS						
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						
	OB	SERVATIONS AND CORRECTIV	VE ACTION	NS					
Item AN INSPECTION OF YOUR ES Number NOTED BELOW:	STABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND				
Hand sink 128 F. F	Post hea	Ith employee poster at h	and sin	k.					
3 comp sink 141 F									
32 Rusty shelves unde	er dry sto	orage							
10/33 Dishwasher not sa	nitizing.	Will use 3 comp sink or	bar dish	washer until repaired					
Grill line hand sink	127 F.								
19 Grill line hand sink	dripping	from spigot/hot water.	Repair						
sani buckets 200 p	pm quat	S							
W Vent hood is clean	but hasr	n't been serviced since 8	3/21. Ma	anager to check.					
	Recom	mended to date when u	sed.						
		addressed. Scored and	l discolo	ored.					
32 Seal exposed wood									
		less cabinets/prep area							
-		nout/dining room as well	/tables						
Soda/tea nozzles V									
		down and cleaned wee							
19 Ice bin not draining pro	· ·		re use.ba	ar not setup yet/before openin	J				
42 Clean floor drains									
34 Some flies									
15/42 Clean in/around/on equipment									
Bar hand sink 121	Bar hand sink 121 F								
Bar dishwasher 50	Bar dishwasher 50 ppm chlorine sanitizer								
Received by:		Print:		Title: Person In Charge/ Own	er				
(signature) Lisa Reinhold		Lisa Re	<u>inh</u> o	ld					
Inspected by: (signature) Christy Cor	ten i	Print: Christy	Cort						
(signature) Christy Cortez, RS Christy Cortez Samples: Y N # collected Form EH-06 (Revised 09-2015) Form EH-06 (Revised 09-2015) Samples: Y N # collected									