

Retail Food Establishment Inspection Report

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

Date: 4/12/2021	Time in: 9:45	Time out: 11:25	License/Permit # FS-8466	Est. Type	Risk Category	Page <u>1</u> of <u>2</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
Establishment Name: Dodies Cajun Diner			Contact/Owner Name: Mike McRae		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		20/80/B
Physical Address: 2067 Summer Lee			Pest control : Icon/monthly	Hood Blast Masters/3mo	Grease trap : EarthTek/1500gal/3mo	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					
	✓					✓					
	✓					Chemicals					
	✓					✓					
						3					
	✓					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					
	✓					2					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						Physical Facilities					
	✓					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					
W						✓					
1						Physical Facilities					
	✓					1					
1						✓					
	✓					✓					
Proper Use of Utensils						Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Dodies Cajun Diner	Physical Address: 2067 Summer Lee	City/State: Rockwall, TX	License/Permit # FS-8466	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
left cold top/shrimp	40	right cold top/shrimp	40	red potatoes cooked	44/45
cut tomatoes	37	calamari	40	to go cooler reach in/tomatoes	41
under/chicken	39	under/chicken	40		
cooked potatoes	40	2 door glass freezer ambient	26		
shrimp	36	2 door freezer ambient	-4		
crab freezer ambient	-3	WIC/gumbo	40		
hot wells/gumbo	166	red beans and rice	40		
red beans and rice	168	chicken/shrimp	40/40		

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 111 F
	3 comp sink 127 F
35	Store employee drinks low and separate, not over dry goods
W	Fruit fly
45	Missing grout/food debris. Clean walls, patch holes in walls
	Sani bucket 200 ppm quats
	line hand sink 100 F
19	Line hand sink draining continuously. To be repaired. Also 3 comp sink dripping continuously.
37	Time to defrost crab freezer
32	Sand/bleach cutting boards or replace as necessary.
32	Rusty shelves under prep tables
42	Clean outside of flour containers, carts, shelves
42	Clean in/around/on equipment
	dishwasher 100 ppm bleach
18	Label all spray bottles/bleach spray label as non food
1	Red potatoes bagged in WIC at 44/45 discarded as never reached 41 or below
27	Must aggressively cool, take temps often, use shallow metal pans
32	Seal exposed wood in drink counter
	Soda/tea nozzles WRS daily
	Stainless counter for folding silverware/ good
	Bar hand sink 100+F
W	Slow draining hand sink in bar area
10	Bar dishwasher not sanitizing. Will refill sanitizer then check. otherwise, will use kitchen dishwasher.
	Will rewash dishes w/proper sanitizer ppm
	RR sinks 100+F

Received by: (signature) <i>Dan Keils</i>	Print: Dan Keils	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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