Retail Food Establishment Inspection Report Image: Second stable stablishment Inspection Report Image: Second stable st																	
Date: Time in: Time out: License/Permit 10/26/2020 10:00 11:26 ES 9.46													Est. Type	Risk Category	Page $\underline{1}$ of $\underline{2}$	2	
10/26/2020 10:00 11:36 FS-8 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							_	4-I1	nvest	ioa	tion	-	5-CO/Construction	6-Other	TOTAL/SCO		
Establishment Name: Contact/Owner Nam								7-11	uvest	iga	1011		 ✓ Number of Repeat Vio ✓ Number of Violations 	lations:	TOTAL/SCO	<u>KĽ</u>	
Dodie's Cajun Diner Physical Address: Pest control :								łoo		T	Gre	ease ti	rap :	Follow-up: Yes	13/87/	ΈB	
2067 Summer Lee Dr Rockwall, TX Icon/monthly Compliance Status: Out = not in compliance IN = in compliance NO							Blastmasters/3mo EarthTek/1500gal/3mo No						lation W/ Wata	ala			
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											cn						
Compliance Status							Compliance Status						ays				
O U T	I N O A O (E. degrees Eshartheit)					R			I N	N O	Α	C O S	Emj	R			
	✓ 1. Proper cooling time and temperature							,	~				12. Management, food emple knowledge, responsibilities,		employees;		
					2. Proper Cold Holding temperature(41°F/45°F)		-	+	_				13. Proper use of restriction and exclusion; No discharge from				
3									~			e	eyes, nose, and mouth				
	~				3. Proper Hot Holding temperature(135°F)								Preventing Co				
		~			4. Proper cooking time and temperature	_	Image: 14. Hands cleaned and properly washed/ Glog Image: 14. Hands cleaned and properly washed/ Glog Image: 14. Hands cleaned and properly washed/ Glog Image: 15. No bare hand contact with ready to eat for										
	~				5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				alternate method properly fo				
	~				6. Time as a Public Health Control; procedures & records		Highly Susceptible Populati						ceptible 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				_			e	eggs cooked				
	and any dition only and any daily and a provide												(Chemicals			
	Sysco S. Food Received at proper temperature											17. Food additives; approved and properly stored; Washing Fruits					
	~				check at receipt			1	~			١	& Vegetables water only				
	Protection from Contamination						18. Toxic substances properly identified, stored					y identified, stored an	d used				
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			Water/ Plumbing				er/ Plumbing					
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			1	~				19. Water from approved source; Plumbing installed; proper backflow device			ľ	
_	~	11. Proper disposition of returned, previously served or reconditioned discarded						~				20. Approved Sewage/Wastewater Disposal System, proper disposal					
0	Priority Foundation Items (2 Po							iolation		s Requi		Corre	ective Action within 10 day	vs		R	
U T	N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R					Α	o s	Food Temperatu	re Control/ Identific	ation	ĸ	
	~				21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager/ Posted	,			~				27. Proper cooling method u Maintain Product Temperatu		quate to		
	~	22. Food Handler/ no unauthorized persons/ personnel										N					
					4 22. Food Handler/ no unauthorized persons/ personnel all				~				28. Proper Date Marking and				
					22. Food Handler/ no unauthorized persons/ personnel		_		~ ~			2 2 1	29. Thermometers provided, Thermal test strips	l disposition	ed; Chemical/		
	~				22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package							2 2 1	29. Thermometers provided, Thermal test strips digital	l disposition			
	ר ר				 22. Food Handler/ no unauthorized persons/ personnel all Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite 							2 2 T C 3	29. Thermometers provided, Thermal test strips digital Permit Requiremen 30. Food Establishment Pe	l disposition accurate, and calibrat t, Prerequisite for O	peration		
	r r				22. Food Handler/ no unauthorized persons/ personnel all 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 kept for 90 days							2 2 T C 3	29. Thermometers provided, Thermal test strips digital Permit Requiremen 30. Food Establishment Pe 12/31/2020	l disposition accurate, and calibrat t, Prerequisite for O rmit (Current/insp re	peration port sign posted)		
	ר ר ר				22. Food Handler/ no unauthorized persons/ personnel all 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							2 2 T C 3 	29. Thermometers provided, Thermal test strips digital Permit Requiremen 30. Food Establishment Pe 12/31/2020	l disposition accurate, and calibrat t, Prerequisite for O rmit (Current/insp re iipment, and Vendin	peration port sign posted) g		
	v v v				22. Food Handler/ no unauthorized persons/ personnel all 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 kept for 90 days Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized				~ ~			2 2 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	29. Thermometers provided, Thermal test strips digital Permit Requiremen 30. Food Establishment Pe 12/31/2020 Utensils, Equ 31. Adequate handwashing f	l disposition accurate, and calibrat t, Prerequisite for O rmit (Current/insp re hipment, and Vendin acilities: Accessible a tact surfaces cleanable	peration port sign posted) g nd properly		
	レ レ レ				22. Food Handler/ no unauthorized persons/ personnel all 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 kept for 90 days Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		_		~ ~			2 2 2 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	29. Thermometers provided, Thermal test strips digital Permit Requiremen 30. Food Establishment Pe 12/31/2020 Utensils, Equ 31. Adequate handwashing f supplied, used 32. Food and Non-food Com	I disposition accurate, and calibrat t, Prerequisite for O rmit (Current/insp re hipment, and Vendin acilities: Accessible a tact surfaces cleanable sed installed, maintained,	peration port sign posted) g nd properly e, properly		
	~				22. Food Handler/ no unauthorized persons/ personnel all 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 kept for 90 days 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	e Actio	on N	2 2 7	v v			2 2 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	29. Thermometers provided, Thermal test strips digital Permit Requirement 30. Food Establishment Pet 12/31/2020 Utensils, Equ 31. Adequate handwashing f supplied, used 32. Food and Non-food Cont designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning	I disposition accurate, and calibrat t, Prerequisite for O rmit (Current/insp re hipment, and Vendin acilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided	peration port sign posted) g nd properly e, properly		
0 U T	~	NO		COS	22. Food Handler/ no unauthorized persons/ personnel all 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 kept for 90 days 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 Correction Prevention of Food Contamination		on N	2 2 0 1 1		N	N A	22 77 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	29. Thermometers provided, Thermal test strips digital Permit Requirement 30. Food Establishment Pertical 12/31/2020 Utensils, Equ 31. Adequate handwashing for supplied, used 32. Food and Non-food Control lesigned, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning or Next Inspection , White Food	I disposition accurate, and calibrat t, Prerequisite for O rmit (Current/insp re hipment, and Vendin acilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided <i>chever Comes First</i> Identification	peration port sign posted) g nd properly e, properly	R	
				0	22. Food Handler/ no unauthorized persons/ personnel all 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 kept for 90 days 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 Correction Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	e Actio	on N	2 2 2 1 1 1 1 1		N	N A	22 77 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	29. Thermometers provided, Thermal test strips digital Permit Requirement 30. Food Establishment Pe 12/31/2020 Utensils, Equ 31. Adequate handwashing f supplied, used 32. Food and Non-food Cont designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning or Next Inspection , Whit	I disposition accurate, and calibrat t, Prerequisite for O rmit (Current/insp re hipment, and Vendin acilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided <i>chever Comes First</i> Identification	peration port sign posted) g nd properly e, properly		
Т				0	 22. Food Handler/ no unauthorized persons/ personnel all 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 kept for 90 days 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 Correction 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 	e Actio	on N	2 2 2 1 1 1 1 1		N	N A	2 2 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	29. Thermometers provided, Thermal test strips digital Permit Requirement 30. Food Establishment Pe 12/31/2020 Utensils, Equ 31. Adequate handwashing f supplied, used 32. Food and Non-food Com designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning <i>tor Next Inspection , White</i> Food 41.Original container labeling	I disposition accurate, and calibrat t, Prerequisite for O rmit (Current/insp re hipment, and Vendin acilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food) sical Facilities	peration port sign posted) g nd properly e, properly		
т W				0	22. Food Handler/ no unauthorized persons/ personnel all 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 Kept for 90 days 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 Correction 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	e Actio		2 2 2 1 1 1 1 1		N	N A	2 2 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	29. Thermometers provided, Thermal test strips digital Permit Requirement 30. Food Establishment Pet 12/31/2020 Utensils, Equ 31. Adequate handwashing f supplied, used 32. Food and Non-food Cont designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning Food 41.Original container labelin Phys 42. Non-Food Contact surface	I disposition accurate, and calibrat t, Prerequisite for O rmit (Current/insp re hipment, and Vendin acilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food) sical Facilities ces clean	peration port sign posted) g nd properly o, properly used/		
т W				0	22. Food Handler/ no unauthorized persons/ personnel all 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 kept for 90 days 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 Correction 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	e Actio				N	N A	22 2 7 7 7 7 7 7 7 7 7 7 7 7 7	29. Thermometers provided, Thermal test strips digital Permit Requirement 30. Food Establishment Pe 12/31/2020 Utensils, Equ 31. Adequate handwashing f supplied, used 32. Food and Non-food Cont designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning <i>or Next Inspection , Whit</i> Food 41.Original container labelin Phys 42. Non-Food Contact surfac 43. Adequate ventilation and	I disposition accurate, and calibrat t, Prerequisite for O rmit (Current/insp re nipment, and Vendin acilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food) sical Facilities ces clean lighting; designated a	peration port sign posted) g nd properly , properly used/		
т W				0	22. Food Handler/ no unauthorized persons/ personnel all 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 Kept for 90 days 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 Correction 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	e Actio	on N			N	N A	22 2 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	29. Thermometers provided, Thermal test strips digital Permit Requirement 30. Food Establishment Pe 12/31/2020 Utensils, Equ 31. Adequate handwashing f supplied, used 32. Food and Non-food Com designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning <i>tor Next Inspection , White</i> Food 41.Original container labeling Physe 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse prop	I disposition accurate, and calibrat t, Prerequisite for O rmit (Current/insp re ipment, and Vendin acilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food) sical Facilities ses clean I lighting; designated a perly disposed; faciliti	peration port sign posted) g nd properly , properly used/ used/ areas used es maintained		
т W				0	22. Food Handler/ no unauthorized persons/ personnel all 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 Kept for 90 days 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 Correction 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	e Actio	on N	2 2 2 1		N	N A	2 2 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	29. Thermometers provided, Thermal test strips digital Permit Requirement 30. Food Establishment Pe 12/31/2020 Utensils, Equ 31. Adequate handwashing f supplied, used 32. Food and Non-food Com designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning <i>tor Next Inspection , Whit</i> Food 41.Original container labelin Physe 42. Non-Food Contact surfact 43. Adequate ventilation and 44. Garbage and Refuse prop 45. Physical facilities installed	I disposition accurate, and calibrat t, Prerequisite for O rmit (Current/insp re nipment, and Vendin acilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food) sical Facilities res clean I lighting; designated a perly disposed; faciliti ed, maintained, and che	peration port sign posted) g nd properly , properly used/ used/ areas used es maintained ean		
т W				0	 22. Food Handler/ no unauthorized persons/ personnel all 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 Kept for 90 days 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 Correction 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 	e Actio	on N			N	N A	2 2 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	29. Thermometers provided, Thermal test strips digital Permit Requirement 30. Food Establishment Pe 12/31/2020 Utensils, Equ 31. Adequate handwashing f supplied, used 32. Food and Non-food Com designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning <i>tor Next Inspection , White</i> Food 41.Original container labeling Physe 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse prop	I disposition accurate, and calibrat t, Prerequisite for O rmit (Current/insp re nipment, and Vendin acilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food) sical Facilities res clean I lighting; designated a perly disposed; faciliti ed, maintained, and che	peration port sign posted) g nd properly , properly used/ used/ areas used es maintained ean		
т W				0	22. Food Handler/ no unauthorized persons/ personnel all 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 Kept for 90 days 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 Correction 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 Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	e Actio	on N				N A	22 27 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	29. Thermometers provided, Thermal test strips digital Permit Requirement 30. Food Establishment Pe 12/31/2020 Utensils, Equ 31. Adequate handwashing f supplied, used 32. Food and Non-food Com designed, constructed, and u 33. Warewashing Facilities; Service sink or curb cleaning <i>tor Next Inspection , Whit</i> Food 41.Original container labelin Physe 42. Non-Food Contact surfact 43. Adequate ventilation and 44. Garbage and Refuse prop 45. Physical facilities installed	I disposition accurate, and calibrat t, Prerequisite for O rmit (Current/insp re nipment, and Vendin acilities: Accessible a tact surfaces cleanable sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food) sical Facilities res clean I lighting; designated a perly disposed; faciliti ed, maintained, and che	peration port sign posted) g nd properly , properly used/ used/ areas used es maintained ean		

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

Form EH-06 (Revised 09-2015)

Establishment Name: Dodie's Cajun Diner		Physical Address: 2067 Summer Lee Drive		ity/State: Rockwa	II, TX	License/Permit # Page FS-8466		e <u>2</u> of <u>2</u>		
Item/Loc	ation	Town F	TEMPERATURE OBSERVATI					Town F		
		Temp F		Temp F	Item/Location			Temp F		
	ish/scallops	38/39	suasage	45	gumbo/etoufffe			187/188		
pota	atoes cooked	39/40	crab leg freezer ambient	15.9	2 door glass freezer ambient			19.8		
	rice/rice	39/40	cold top right side		salad	cooler/cut toma	ato	41		
p	asta/gravy	40/38	shrimp/scallops	39/37	bar c	ooler ambie	nt	37		
2	door freezer	8.9	under/catfish	38						
left co	old top/cut tomatoes	42	chicken	39						
uno	der/potatoes	51	hot wells/dirty rice	168						
corn/	mac n cheese sauce	51/45	white rice	188						
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIREG	CTED TO TH	E CONDITIONS OBSERV	'ED AN	١D		
	Hand sink 125 line									
	Hand sink prep 100									
32			ables, in WIC, dry storag							
35		onal iten	ns low and separate, not	on mix	ers, etc					
42	Clean carts									
	3 comp sink 125	<u> </u>								
32			, replace when necessa							
2			(TCS) discarded as were							
			oler overnight so moved	to alter	rnate sic	de cold top				
W	Avoid use of cold to	•		- h - f			0			
10		••	n sink, 200 ppm quats. Use test strip	os before u	sing. Bucke	ets refilled to correct 20	u ppr	1.		
45	Patch holes in walls		low oonitizer buoket. Drim	ad and	thonwo	a 100 ppm blog				
33 45			lew sanitizer bucket. Prim	ieu anu	then wa	s too ppin blead	511			
43	Missing grout in co		ont							
42 32	Clean in/around/on		wood where utensils are stored	To be r		ith a cleanable surfa	200			
52	Bar hand sink 100+			. To be t	epiaceu w					
	Bar dishwasher 100		each							
	Discussed proper cooling down methods for upcoming Thanksgiving prepped turkey meals									
	Use of shallow metal pans on speed racks, taking temps often, 2 hours to 70 them 4 to 41									
	Instructions provided for re-heating 2 hours to 165									
Received (signature)			Dan Kei	ls		Title: Person In Charge/ (Owner			
Inspected (signature)		orte		Christy Cortez				ad		
Form FH-06	5 (Revised 09-2015)					Samples: Y N #	collecte	-		