

Retail Food Establishment Inspection Report

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

Date: 4/29/2025	Time in: 5:15	Time out: 6:54	License/Permit # FS-8466	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Dodie's Cajun Diner			Contact/Owner Name:		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 2067 Summer Lee Dr Rockwall, Tx			Pest control : Massey/4-9-2025	Hood H-M/3-5-2025	Grease trap : EarthTek/1500gal/4-18-2025	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 <b>X</b> in appropriate box for R						
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
W					1. Proper cooling time and temperature	
3					2. Proper Cold Holding temperature(41 °F/ 45°F)	
	✓				3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco	
	✓				8. Food Received at proper temperature check at receipt	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned discarded	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 3	
	✓				22. Food Handler/ no unauthorized persons/ personnel 20	
		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	
		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/Buffer Plate)/ Allergen Label in menu/discussed asterisks	
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS	R	
1					34. No Evidence of Insect contamination, rodent/other animals	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use	
1					36. Wiping Cloths; properly used and stored	
	✓				37. Environmental contamination	
	✓				38. Approved thawing method	
		Proper Use of Utensils				
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
Food Identification						
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
		Physical Facilities				
1					42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
1					45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				47. Other Violations	

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Dodie's Cajun Diner</b>		Physical Address: <b>2067 Summer Lee Dr</b>		City/State: <b>Rockwall, TX</b>		License/Permit # <b>FS-8466</b>		Page <u>2</u> of <u>2</u>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
left cold top/crawfish		<b>78</b>	soup		<b>178</b>	WIC/queso		112/109	
shrimp		<b>50</b>	right cold top/shrimp		<b>44</b>	beans		<b>40</b>	
pico/crab cakes		41/31	raw shrimp		<b>36</b>	red beans and rice		<b>41</b>	
under/pasta		<b>42</b>	crawfish		<b>72</b>	rice/rice		38/39	
pasta		<b>42</b>	salsa		<b>36</b>	dirty rice		37/38	
raw chicken		<b>42</b>	under/chicken		<b>42</b>	gumbo		<b>40</b>	
steam wells/rice		<b>198</b>	reach in glass cooler		<b>5</b>	crawfish /fish		36/36	
beans/gumbo		168/170	reach in freezer ambient		<b>2</b>	expo/cut tomatoes		<b>42</b>	
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:								
	Warewash hand sink 163F equipped								
	Dishwasher sanitizing at 100ppm chlorine								
10	Sani buckets less than 150ppm chlorine/need to change every 2 hours or as needed to keep at required ppm								
10	Need to clean strainer basket in dishwasher								
10	Need to clean ice deflector panel/some mold buildup								
27	Do not place hot foods, wrapped in baggies in cold top, need to aggressively cool first in WIC								
	Do not cool in cold top/only for cold holding/ also raised temp of shrimp adjacent/will be used first/30 minutes prior of hot foods in cold top								
32	Need to clean or replace cutting boards, VERY badly discolored								
10/39	Need to clean knife magnet/store knives clean								
2	Do not double pan/need to cold hold at 41F or below								
36	Need to store wiping in sani buckets/not dirty on counters								
	Need to use cold tops for cold holding/not cooling . Use WIC to cool foods/COS by moving crawfish made today to WIC								
	2 hours to 70F then 4 hours to 41F or below. If these times aren't met, then discard								
	Line hand sink 155+F equipped								
45	Need to clean floors, food debris, missing grout								
45/42	Need to clean in/around/on equipment, walls/food splatters								
	3 comp sink 135+F equipped								
	Oyster tags current								
27	Need to aggressively cool foods, 2 hours to 70 then 4 hours to 41F or below								
	Queso put in shallow metal pans, no lids, take temps often/COS								
	Drink hand sink 141F equipped								
	Stainless top of table for rolling silverware								
	Soda/tea nozzles WRS daily								
	Bar dishwasher sanitizing at 100ppm chlorine								
	Bar hand sink 146F equipped								
	Discussed asterisks on menu/when making new menus								
34	Some flies								
Received by: (signature) <i>Trevor Keils</i>			Print: <b>Trevor Keils</b>			Title: Person In Charge/ Owner <b>Manager</b>			
Inspected by: (signature) <i>Christy Cortez, RS</i>			Print: <b>Christy Cortez, RS</b>			Samples: Y    N    # collected			

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