## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

	29				Time in: 5:15	Time out: <b>6:54</b>	FS.	e/Permit - <b>846</b>						Est. Type Risk Category Page 1	of <u>2</u>
Es	tabl	ishm	nent	Nam		2-Follow U	Jp 3-Com Contact/Owr		_	l-Inve	estiga	ation	1	* Number of Repeat Violations:	L/SCORE
		e's		_	n Diner	D <sub>O</sub>	est control :		111	aad		I C.		e trap : Follow-up: Yes 7	85/A
20	67	Sur	mm	er L	_ee Dr Rockwall,	Tx Ma	assey/4-9-20	25		ood //3-5-	2025			e trap : Follow-up: Yes V No	
	ark t	he ap	oprop	riate	points in the OUT box for		tem M		heckn	nark ir <i>mmed</i>	appi diate	opria Cor	te bo	pplicable $COS = corrected on site R = repeat violation V ox for IN, NO, NA, COS Mark an in appropriate box for tive Action not to exceed 3 days$	V- Watch R
O U	Compliance Status    O   I   N   N   C     Time and Temperature for Food Safety   Time and Tempe					R	(	Compl O I U N	liance N O						
Т				S	(F = d 1. Proper cooling time	legrees Fahrenhe and temperature	•			Γ			S	12. Management, food employees and conditional employee	es;
W										~				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding	g temperature(41°	°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	om
	/				3. Proper Hot Holding	temperature(135	°F)							Preventing Contamination by Hands	
		~			4. Proper cooking time	and temperature	;			~				14. Hands cleaned and properly washed/ Gloves used properly	erly
		•			5. Proper reheating pro-	cedure for hot ho	olding (165°F in	2		_				15. No bare hand contact with ready to eat foods or approve alternate method properly followed (APPROVED Y N.	
					6. Time as a Public Hea	alth Control; pro	cedures & recor	ds							/
	~													Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
					•	proved Source				~				Pasteurized eggs used when required	
	<b>'</b>	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction  Sysco										Chemicals			
	/				8. Food Received at pro	,			1				17. Food additives; approved and properly stored; Washing & Vegetables	Fruits	
					check at rece	PIPT n from Contami	nation			·				18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr	rotected, prevente	ed during food			<u>                                     </u>					
	~				preparation, storage, di		_			1				Water/ Plumbing	
3					10. Food contact surfact Sanitized at	ppm/temperatur	re			~				19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc		iously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Pri	ority Founds	T. (2	D: 4		ations	Pag	viina.	C		
	-					ority Founda	ation Items (2		_	_	_		_	rrective Action within 10 days	1.5
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	/ Personnel	R	Ţ	O I U N T	N O	N A	C O S	Food Temperature Control/ Identification	R
		N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce 3	n of Knowledge/ resent, demonstra rtified Food Mar	/ Personnel ation of knowled nager/ Posted	R	Ţ	O I U N T	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
	N	N O		О	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledge/ resent, demonstra rtified Food Mar	/ Personnel ation of knowled nager/ Posted	R	Ţ	O I U N T	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition	
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Received by: (signature) Trevor Keils	Print: Trevor Keils	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: e's Cajun Diner	Physical A 2067	ddress: Summer Lee Dr	City/State:	ıll, TX	License/Permit # Pa	ge <u>2</u> of <u>2</u>				
	•		TEMPERATURE OBSERVA	TIONS	·	<u> </u>					
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca		Temp F				
left co	ld top/crawfish	78	soup	178	WIC/queso		112/109				
	shrimp	50	right cold top/shrimp	44	beans		40				
pico	o/crab cakes	41/31	raw shrimp	36	red b	41					
u	inder/pasta	42	crawfish	72		38/39					
	pasta	42	salsa	36		37/38					
ra	aw chicken	42	under/chicken	42	gumbo		40				
stea	am wells/rice	198	reach in glass cooler	5	cr	36/36					
be	eans/gumbo	168/170	reach in freezer ambient	2	expc	/cut tomatoes	42				
•			SERVATIONS AND CORRECTI								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED	AND				
	Warewash hand sir	nk 163F	equipped								
	Dishwasher sanitizi	ng at 10	Oppm chlorine								
10	Sani buckets less than 1	50ppm chl	orine/need to change every 2	nours or as	needed	to keep at required ppm					
10	Need to clean strain	ner bask	cet in dishwasher								
10			panel/some mold build	•							
27	Do not place hot food	s, wrapp	ed in baggies in cold top,	need to a	ggressiv	ely cool first in WIC					
	Do not cool in cold top/only for	cold holding	/ also raised temp of shrimp adjacen	t/will be used	first/30 mir	utes prior of hot foods in cold	l top				
32	Need to clean or re	place cu	itting boards, VERY bac	dly disco	lored						
10/39	Need to clean knife										
2	•		cold hold at 41F or belo								
36	•		i buckets/not dirty on c								
			not cooling . Use WIC to cool foo	-							
			s to 41F or below. If the	ese time	s aren't	met, then discard					
	Line hand sink 155		•								
45			lebris, missing grout								
45/42			equipment, walls/food	splatters							
	3 comp sink 135+F equipped										
07	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										
34	Discussed asterisks on menu/when making new menus  34 Some flies										
OT COME MES											
Received			Print:			Title: Person In Charge/ Own	er				
(signature)	Trevor Keils		Trevor	<u>Keils</u>	<b>)</b>	Manager					
Inspected (signature)		tez, 1	RS Christy Co	ortez.	RS						
Form EH 06	6 (Revised 09-2015)	0, .		,		Samples: Y N # colle	cted				