

Retail Food Establishment Inspection Report

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

Date: 10/28/2025	Time in: 2:30	Time out: 4:35	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
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Establishment Name: Dodie's Cajun Diner	Contact/Owner Name:	* Number of Repeat Violations: _____	10/90/A
Physical Address: 2067 Summer Lee Dr Rockwall, TX		✓ Number of Violations COS: _____	

Pest control : Massey/10-7-2025	Hood H-M 10-15-2025	Grease trap : Earth Tek/7-10-2025/1500gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
	✓					✓					
W						✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
	✓					✓					
	✓					Highly Susceptible Populations					
	✓					✓					
Approved Source						Chemicals					
	✓					✓					
	✓					✓					
Protection from Contamination						Water/ Plumbing					
	✓					✓					
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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
Conformance with Approved Procedures						Consumer Advisory					
	✓					2					
	✓					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					
1						✓					
	✓					Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					

1st followup is free. Any additional followups will result in a \$50 fee.

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Dodie's Cajun Diner	Physical Address: 2067 Summer Lee Dr	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
salad cooler/cut lettuce	42	crab cake	40	raw calamari	36
ranch on bottom	48	crab freezer	7	raw shrimp	36
right side cold top/shrimp	38	reach in freezer	-3		
fish	39	WIC/dirty rice	36/37		
pico	37	white rice	39		
steam table/ gumbo	173	etouffee	37		
etouffee	156	red beans	38		
left cold top/pico	39	gumbo	38		

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:
	Bar hand sink 100+F equipped
10/33	Bar dishwasher not sanitizing/ primed/still less than 50ppm/will use kitchen until repaired
	Margarita machines cleaned twice weekly
	Wait station hand sink 112F equipped
	Soda/tea nozzles WRS daily
	Sani buckets setup to 150-200ppm
	Dishwasher sanitizing at 100ppm chlorine
45	To clean floor drains/food debris/could attract pests
10	To clean dishwasher strainer basket
	Ice deflector panel clean at inspection
	Warewash hand sink 142F equipped
	3 comp sink 145F
	Line hand sink 130F equipped
W	Salad cooler/warmer on bottom/items were loaded today/ will have them test with water top and bottom tomorrow morning to check temps
	Ice baths for cooling
	Plenty of ice over raw shelled oysters
	Sani dispenser over mop sink dispensing at 200ppm quats
	Oyster tags current/3 months kept
32	Some rusty shelves in WIC/clean dish rack as well
45	Some missing grout/food debris and water
45	To clean floors and under equipment
42	To clean in/around/ on equipment, shelves, surfaces/mixers, etc

Received by: <small>(signature)</small> <i>Trevor Keils</i>	Print: Trevor Keils	Title: Person In Charge/ Owner Manager
Inspected by: <small>(signature)</small> <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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