

Retail Food Establishment Inspection Report

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

Date: 9/13/2024	Time in: 12:45	Time out: 1:33	License/Permit # FS-0001872	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: Crumb Cookies			Contact/Owner Name:		* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____		10/90/A
Physical Address: 951 E I-30 Rockwall, TX			Pest control : Rockwall Pest/8-9-2024	Hood n/a	Grease trap : Roadrunner/70gal/7-1-2024	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					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

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							2				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						2				
Consumer Advisory							W				
	✓						✓				

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						1				
	1					Physical Facilities					
	✓						1				
	✓						✓				
	✓						✓				
Proper Use of Utensils							1				
	1						✓				
	✓						✓				

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

Form EH-06 (Revised 09-2015)

Establishment Name: Crumbl Cookies	Physical Address: 951 E I-30	City/State: Rockwall, TX	License/Permit # FS-0001872	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under counter cooler/butter	41				
2 door cooler	34				
2 door cooler	36				
2 door cooler	33				
2 door cooler	35				
2 door cooler	33				
reach in cooler	36				
reach in freezer	4				

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:
	Front hand sink 109F
31	Need paper towels at front hand sink/COS
37	To store cookie boxes and other items 6 inches off of the ground. Avoid floor storage
	Butter pulled daily for use/used for dough within 2-4 hours max/batch cooking and prep
	Allergen disclaimer on front display
41	Nuts in container labeled as cake mix/discussed/need to label properly and WRS after use to avoid nut contamination
	Back hand sink 112 F equipped
	Odor detected near inside ground grease trap/need to check to see if it needs to be pumped/no overflow or leakage however
	3 comp 112F
45	To clean floors throughout
	Sani sink at 200ppm quats
29	Need chemical test strips
31	Prep hand sink at 112F/need hand soap
34	A couple of flies
35	Need to store employee drinks low and separate/ best to not use screw top/instead cup with lid and straw
W	Need to replace lids of bulk sugars, etc where cracked
39	Need to store bulk scoops out of product
	Sani buckets at 200ppm quats
	Digital thermo
42	Clean lids of bulk sugars, flour containers
42	Clean shelves under prep tables throughout

Received by: (signature) <i>Lexie Jones</i>	Print: Lexie Jones	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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