	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health														
	ite:	2/2	ک	27	Time in:Time out:License/I12:451:33FS-0			8	72)			Est. Type Risk Category Page 1 of 2	_	
	9/13/2024 12:45 1:33 FS-0 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai							001872 nt 4-Investigation			atio	n	5-CO/Construction 6-Other TOTAL/SCORE	C	
Establishment Name: Contact/Owner Nam Crumbl Cookies													* Number of Repeat Violations:		
Ph	Physical Address: Pest control :												e trap : wmpc///2021/2.1.2024 Follow-up: Yes / 10/90/A	١	
95	951 E I-30 Rockwall, TX Rockwall Pest/8-9-2 Compliance Status: Out = not in compliance IN = in compliance							1/a bserv	ved	N	-	$\frac{1}{1} \frac{1}{2024} = \frac{1}{1} \frac{1}{2024} = \frac{1}{1} $			
Ma					points in the OUT box for each numbered item Mark Priority Items (3 Points) violation	' √ ' a	chec	kma	ırk in	appı	opri	ate bo	bx for IN, NO, NA, COS Mark an \mathbf{X} in appropriate box for \mathbf{R}	_	
Compliance Status								ComplianceOINUNO						R	
Ŭ T	N	0	A	Ö S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		Ŭ T	N	N O		Ö S	Employee Health		
	~			1. Proper cooling time and temperature					12. Management, food employees and conditional knowledge, responsibilities, and reporting						
	2	2. Proper Cold Holding temperature(41°F/45°F)							~	13. Proper use of restriction and exclusion; No discharge from eves, nose, and mouth					
	•	3. Proper Hot Holding temperature(135°F)							•		_				
		4 Proper cooking time and temperature										1	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly		
		Froper cooking time and temperature S. Proper reheating procedure for hot holding (165°F in 2				_									
		~			Hours)				~				alternate method properly followed (APPROVED Y N)		
	6. Time as a Public Health Control; procedures & records											Highly Susceptible Populations			
	Approved Source				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 good condition, safe, and unadulterated; parasite destruction											Liquid pasteurized Chemicals		
-	good condition, sare, and un destruction Sysco 8. Food Received at proper t				8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits		
	~				check at receipt				~				& Vegetables		
					Protection from Contamination				~				18. Toxic substances properly identified, stored and used		
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Water/ Plumbir						Water/ Plumbing			
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device		
	~				11. Proper disposition of returned, previously served or reconditioned				~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	I	N	N	С	Priority Foundation Items (2 Po	oints R		olati O U	Ι	Ν	Ν	С		R	
U T	N	0	A	A O Demonstration of Knowledge/Personnel 21. Person in charge present, demonstration of knowledge,					N	0	A	O S	Food Temperature Control/ Identification		
	~	and perform duties/ Certified Food Manager/ Posted 3							~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~	22 Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition			
		Safe Water, Recordkeeping and Food Package Labeling					2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
	~	23 Hot and Cold Water available: adequate pressure safe										Permit Requirement, Prerequisite for Operation			
┝	-				24. Required records available (shellstock tags; parasite	+			~				30. Food Establishment Permit (Current/insp report sign posted)	_	
L	~				destruction); Packaged Food labeled				-				12/31/2024	_	
	~				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2					Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used		
					Consumer Advisory			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
0	I	N	N	С	Core Items (1 Point) Violations Require Corrective	e Acti R	ion i	0	Ι	Ν	Ν	С		R	
U T	N	0	A	0 S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U T	N	0	A	O S	Food Identification 41.Original container labeling (Bulk Food)		
1					34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use			1						_	
1					36. Wiping Cloths; properly used and stored	-							Physical Facilities 42. Non-Food Contact surfaces clean		
<u> </u>	~				37. Environmental contamination	-		1					43. Adequate ventilation and lighting; designated areas used		
<u> </u>	 	_			38. Approved thawing method	+			~				44. Garbage and Refuse properly disposed; facilities maintained		
	~							1	~				45. Physical facilities installed, maintained, and clean		
					Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,			1					46. Toilet Facilities; properly constructed, supplied, and clean		
1					dried, & handled/ In use utensils; properly used				~						
	~				40. Single-service & single-use articles; properly stored and used				~				47. Other Violations		

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

Form EH-06 (Revised 09-2015)

Establishment Name: Crumbl Cookies	Physical A 951 E	I-30	City/State: Rockwa	all, TX	License/Permit # Pa	nge <u>2</u> of <u>2</u>					
Item/Location	Temp F	TEMPERATURE OBSERVA	Temp F	Item/Locat	ion	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										
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT				115					
Number NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTION IS DIRE	CIED TO TH	IE CONDITIONS OBSERVED	AND					
Front hand sink 109	Front hand sink 109F										
31 Need paper towels	at front	hand sink/COS									
37 To store cookie box	tes and	other items 6 inches of	ff of the g	round.	Avoid floor storag	е					
	Butter pulled daily for use/used for dough within 2-4 hours max/batch cooking and prep										
	Allergen disclaimer on front display										
		discussed/need to label prope	erly and WR	S after use	to avoid nut contaminat	ion					
Back hand sink 112											
-	Odor detected near inside ground grease trap/need to check to see if it needs to be pumped/no overflow or leakage										
	3 comp 112F										
45 To clean floors thro											
Sani sink at 200ppr 29 Need chemical test											
	12F/need hand soap										
34 A couple of flies											
	drinks low and separate/ best to not use screw top/instead cup with lid and straw										
Sani buckets at 200	Sani buckets at 200ppm quats										
Digital thermo											
42 Clean lids of bulk s	Clean lids of bulk sugars, flour containers										
42 Clean shelves unde	er prep t	ables throughout									
Received by:		Print:			Title: Person In Charge/ Own	ner					
(signature) Lexie Jones		Lexie J	ones	5	Manager						
Inspected by: (signature) Christy Cor	tez. 1	RS Christy C	ortez.	RS							
Form EH-06 (Revised 09-2015)	07 -		,		Samples: Y N # coll	ected					