

Retail Food Establishment Inspection Report

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

Date: 3/11/2025	Time in: 2:00	Time out: 2:55	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 : Roadrunner/1-6-2025/20gal	Hood n/a	Grease trap : Rockwall Pest Control/2-17-2025	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 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					
		✓					✓				
3						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					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

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

Received by: (signature) <i>Alexis Jones</i>	Print: Alexis 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 <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
under counter cooler/butter	42				
far left cooler/ambient	37				
cooler 3	35				
cooler 2	32				
cooler 1	33				
dairy cooler	32				
chilled cooler	36				
reach in freezer	-1				

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 107F equipped
	Butter is held at 41F in cooler until baking time
	Butter is pulled an hour before baking to soften
	Butter is no longer pulled to soften overnight
10	Sani buckets at 0ppm quats/sani dispenser at 3 comp sink low
	Sani sink at 200ppm/had just been filled prior to sani buckets being filled
	Will hand mix with remaining sanitizer in jug/very low/COS to 200ppm quats
	Truck is coming tomorrow morning at 8am/otherwise will get sanitizer from Roweltt store
	Back hand sink 108+F equipped
	3 comp sink 112+F
45	Food debris on floors, to clean
	Test strips on site/current 2027
45	Moldy caulking behind 3 comp sink/to replace to be cleanable
7	Removed 3 dented cans
	Nuts labeled in bulk storage and nuts go back into same nut containers
	Allergen label posted at ordering window
	Using liquid pasteurized eggs only
35	To store employee drinks low and separate in cooler/not over restaurant products
34	Some fruit flies in back near 3 comp sink
	Using gloves and spatulas for RTE foods
42	To clean inside coolers, some food debris
	Sysco is food supplier

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