

Retail Food Establishment Inspection Report

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

|                                                                                                                                                                                                                                                                                                                                                                 |                  |                                                                  |                                |                                                                         |                                                                                                                                                    |                           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|------------------------------------------------------------------|--------------------------------|-------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|
| Date:<br>9/22/2025                                                                                                                                                                                                                                                                                                                                              | Time in:<br>2:55 | Time out:<br>3:30                                                | License/Permit #<br>FS-0001872 | Est. Type                                                               | Risk Category                                                                                                                                      | Page <u>1</u> of <u>2</u> |
| 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 <input type="checkbox"/> TOTAL/SCORE                                                        |                  |                                                                  |                                |                                                                         |                                                                                                                                                    |                           |
| Establishment Name:<br>Crumbli Cookies                                                                                                                                                                                                                                                                                                                          |                  |                                                                  | Contact/Owner Name:            | * Number of Repeat Violations: ____<br>✓ Number of Violations COS: ____ |                                                                                                                                                    | 7/93/A                    |
| Physical Address:<br>951 E I-30 Rockwall, TX                                                                                                                                                                                                                                                                                                                    |                  | Pest control :<br>Roadrunner/7-2025/20gal                        | Hood<br>n/a                    | Grease trap :<br>Rockwall Pest Control/9-15-2025                        | Follow-up: Yes <input checked="" type="checkbox"/><br>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<br>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 <b>X</b> in appropriate box for R |                  |                                                                  |                                |                                                                         |                                                                                                                                                    |                           |
| Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days                                                                                                                                                                                                                                                                   |                  |                                                                  |                                |                                                                         |                                                                                                                                                    |                           |
| Compliance Status                                                                                                                                                                                                                                                                                                                                               |                  | Time and Temperature for Food Safety<br>(F = degrees Fahrenheit) |                                |                                                                         | R                                                                                                                                                  |                           |
| OUT                                                                                                                                                                                                                                                                                                                                                             | IN               | NO                                                               | NA                             | COS                                                                     |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 1. Proper cooling time and temperature                                                                                                             |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 2. Proper Cold Holding temperature(41°F/ 45°F)                                                                                                     |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | ✓                                                                |                                |                                                                         | 3. Proper Hot Holding temperature(135°F)                                                                                                           |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | ✓                                                                |                                |                                                                         | 4. Proper cooking time and temperature                                                                                                             |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | ✓                                                                |                                |                                                                         | 5. Proper reheating procedure for hot holding (165°F in 2 Hours)                                                                                   |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | ✓                                                                |                                |                                                                         | 6. Time as a Public Health Control; procedures & records                                                                                           |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Approved Source                                                  |                                |                                                                         |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction<br>Sysco                      |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 8. Food Received at proper temperature<br>check at receipt                                                                                         |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Protection from Contamination                                    |                                |                                                                         |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting                                                    |                           |
| 3                                                                                                                                                                                                                                                                                                                                                               |                  |                                                                  |                                | ✓                                                                       | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature                                                         |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 11. Proper disposition of returned, previously served or reconditioned<br>discarded                                                                |                           |
| Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days                                                                                                                                                                                                                                                                        |                  |                                                                  |                                |                                                                         |                                                                                                                                                    |                           |
| OUT                                                                                                                                                                                                                                                                                                                                                             | IN               | NO                                                               | NA                             | COS                                                                     | Demonstration of Knowledge/ Personnel                                                                                                              | R                         |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted<br>2                                  |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 22. Food Handler/ no unauthorized persons/ personnel<br>20 in                                                                                      |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Safe Water, Recordkeeping and Food Package Labeling              |                                |                                                                         |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 23. Hot and Cold Water available; adequate pressure, safe                                                                                          |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled                                                      |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Conformance with Approved Procedures                             |                                |                                                                         |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Consumer Advisory                                                |                                |                                                                         |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label                                   |                           |
| OUT                                                                                                                                                                                                                                                                                                                                                             | IN               | NO                                                               | NA                             | COS                                                                     | Food Temperature Control/ Identification                                                                                                           | R                         |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature                                                                 |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 28. Proper Date Marking and disposition                                                                                                            |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips<br>digital                                                      |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Permit Requirement, Prerequisite for Operation                   |                                |                                                                         |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 30. Food Establishment Permit (Current/insp report sign posted)<br>12/31/2025                                                                      |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Utensils, Equipment, and Vending                                 |                                |                                                                         |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 31. Adequate handwashing facilities: Accessible and properly supplied, used                                                                        |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used                                                         |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided                                           |                           |
| Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First                                                                                                                                                                                                                                      |                  |                                                                  |                                |                                                                         |                                                                                                                                                    |                           |
| OUT                                                                                                                                                                                                                                                                                                                                                             | IN               | NO                                                               | NA                             | COS                                                                     | Prevention of Food Contamination                                                                                                                   | R                         |
| 1                                                                                                                                                                                                                                                                                                                                                               |                  |                                                                  |                                |                                                                         | 34. No Evidence of Insect contamination, rodent/other animals                                                                                      |                           |
| 1                                                                                                                                                                                                                                                                                                                                                               |                  |                                                                  |                                |                                                                         | 35. Personal Cleanliness/eating, drinking or tobacco use                                                                                           |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 36. Wiping Cloths; properly used and stored                                                                                                        |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 37. Environmental contamination                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 38. Approved thawing method                                                                                                                        |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Proper Use of Utensils                                           |                                |                                                                         |                                                                                                                                                    |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used                                         |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 40. Single-service & single-use articles; properly stored and used                                                                                 |                           |
| OUT                                                                                                                                                                                                                                                                                                                                                             | IN               | NO                                                               | NA                             | COS                                                                     | Food Identification                                                                                                                                | R                         |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 41.Original container labeling (Bulk Food)                                                                                                         |                           |
|                                                                                                                                                                                                                                                                                                                                                                 |                  | Physical Facilities                                              |                                |                                                                         |                                                                                                                                                    |                           |
| 1                                                                                                                                                                                                                                                                                                                                                               |                  |                                                                  |                                |                                                                         | 42. Non-Food Contact surfaces clean                                                                                                                |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 43. Adequate ventilation and lighting; designated areas used                                                                                       |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 44. Garbage and Refuse properly disposed; facilities maintained                                                                                    |                           |
| 1                                                                                                                                                                                                                                                                                                                                                               |                  |                                                                  |                                |                                                                         | 45. Physical facilities installed, maintained, and clean                                                                                           |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 46. Toilet Facilities; properly constructed, supplied, and clean                                                                                   |                           |
|                                                                                                                                                                                                                                                                                                                                                                 | ✓                |                                                                  |                                |                                                                         | 47. Other Violations                                                                                                                               |                           |

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

Form EH-06 (Revised 09-2015)

|                                                        |                                                                                                                           |                             |                                |               |        |                           |  |                                           |  |
|--------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|-----------------------------|--------------------------------|---------------|--------|---------------------------|--|-------------------------------------------|--|
| Establishment Name:<br>Crumbl Cookies                  | Physical Address:<br>951 E I-30                                                                                           | City/State:<br>Rockwall, TX | License/Permit #<br>FS-0001872 | Page 2 of 2   |        |                           |  |                                           |  |
| TEMPERATURE OBSERVATIONS                               |                                                                                                                           |                             |                                |               |        |                           |  |                                           |  |
| Item/Location                                          | Temp F                                                                                                                    | Item/Location               | Temp F                         | Item/Location | Temp F |                           |  |                                           |  |
| under counter cooler/ambient                           | 34                                                                                                                        |                             |                                |               |        |                           |  |                                           |  |
| employee cooler/ambient                                | 32                                                                                                                        |                             |                                |               |        |                           |  |                                           |  |
| cooler 3                                               | 32                                                                                                                        |                             |                                |               |        |                           |  |                                           |  |
| cooler 2                                               | 34                                                                                                                        |                             |                                |               |        |                           |  |                                           |  |
| cooler 1                                               | 35                                                                                                                        |                             |                                |               |        |                           |  |                                           |  |
| dairy cooler                                           | 33                                                                                                                        |                             |                                |               |        |                           |  |                                           |  |
| chilled cooler                                         | 34                                                                                                                        |                             |                                |               |        |                           |  |                                           |  |
| reach in freezer                                       | -20                                                                                                                       |                             |                                |               |        |                           |  |                                           |  |
| 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 104F 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 bucket less than 200ppm quats across from coolers                                                                    |                             |                                |               |        |                           |  |                                           |  |
|                                                        | To change often /every 2 hours to keep at required ppm                                                                    |                             |                                |               |        |                           |  |                                           |  |
| 42                                                     | To clean handles of coolers/food debris and icing                                                                         |                             |                                |               |        |                           |  |                                           |  |
| 42                                                     | To clean inside cookie proofer/food debris                                                                                |                             |                                |               |        |                           |  |                                           |  |
|                                                        | Back hand sink 109F equipped                                                                                              |                             |                                |               |        |                           |  |                                           |  |
|                                                        | 3 comp sink 110F                                                                                                          |                             |                                |               |        |                           |  |                                           |  |
| 45                                                     | Food debris on floors, to clean                                                                                           |                             |                                |               |        |                           |  |                                           |  |
|                                                        | Test strips on site/current June 2027                                                                                     |                             |                                |               |        |                           |  |                                           |  |
| 45                                                     | Moldy caulking behind 3 comp sink/to replace to be cleanable                                                              |                             |                                |               |        |                           |  |                                           |  |
|                                                        | digital thermo                                                                                                            |                             |                                |               |        |                           |  |                                           |  |
|                                                        | 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                                                     | Fruit flies around grease trap in front of 3 comp sink                                                                    |                             |                                |               |        |                           |  |                                           |  |
|                                                        | Using gloves and spatulas for RTE foods                                                                                   |                             |                                |               |        |                           |  |                                           |  |
| 42                                                     | To clean inside coolers, some food debris                                                                                 |                             |                                |               |        |                           |  |                                           |  |
|                                                        |                                                                                                                           |                             |                                |               |        |                           |  |                                           |  |
|                                                        |                                                                                                                           |                             |                                |               |        |                           |  |                                           |  |
|                                                        |                                                                                                                           |                             |                                |               |        |                           |  |                                           |  |
|                                                        |                                                                                                                           |                             |                                |               |        |                           |  |                                           |  |
|                                                        |                                                                                                                           |                             |                                |               |        |                           |  |                                           |  |
|                                                        |                                                                                                                           |                             |                                |               |        |                           |  |                                           |  |
|                                                        |                                                                                                                           |                             |                                |               |        |                           |  |                                           |  |
| Received by:<br>(signature) <i>Alexis Jones</i>        |                                                                                                                           |                             |                                |               |        | Print: Alexis Jones       |  | Title: Person In Charge/ Owner<br>Manager |  |
| Inspected by:<br>(signature) <i>Christy Cortez, RS</i> |                                                                                                                           |                             |                                |               |        | Print: Christy Cortez, RS |  | Samples: Y    N    # collected            |  |

Form EH-06 (Revised 09-2015)