

\$50.00 reinspection fee  
required after 1st Followup

### Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>03/15/2022</b>	Time in: <b>12:56</b>	Time out: <b>2:03</b>	License/Permit # <b>FS-0001872</b>	Food handlers <b>6</b>	Food Managers <b>2</b>	Page <u>1</u> of <u>2</u>
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**Purpose of Inspection:**  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  **TOTAL/SCORE**

Establishment Name: <b>Crumbles Rockwall</b>	Contact/Owner Name: <b>Jimerson</b>	* Number of Repeat Violations: _____	<b>9/91/A</b>
		✓ Number of Violations COS: _____	

Physical Address: 951 E I-30	Pest control : Rockwall pest Monthly	Hood Self container	Grease trap : Will call to have it done	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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					W	✓				
			✓			<b>Preventing Contamination by Hands</b>					
	✓					✓					
		✓				✓					
W						<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						3					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
		✓				✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					W	✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					W	✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
W						✓					
<b>Consumer Advisory</b>						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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
	✓					<b>Physical Facilities</b>					
	✓					1					
1						✓					
W						✓					
<b>Proper Use of Utensils</b>						1					
1						W	✓				
	✓					✓					

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Lexie Jones</b>	Print:	Title: Person In Charge/ Owner <b>GM</b>
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Crumbls</b>	Physical Address: <b>951 E I -30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 1872</b>	Page 2 of 3
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Ice cream freezer	-12	Fridge 1	36-41	Fridge 5	37.8
Speciality cooler	40	Milk	39	Ice cream thawed	34
Icing	40	Fridge 2	38.8	Cookie warmer	88
Hot holding unit not working		Dough	40/39		
Chilled fridge		Fridge 3	42		
Cookies icing	39	Cookies dough	39		
		Fridge 4	40.6		
		Dough	37/39		

### 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: all temps F
	Need to clean handle to freezer
	Hot water at hand sink
W	Will provide company info on salted butter out at room temp over night ... 66 F ( must be softened to use)
	Will also get clarification form FDA
42	Minor cleaning of handles on equipment
42/45	Minor cleaning on over around behind etc needed - plans for deep cleaning on Sunday
	Hot water 114 F
18 /39	To move chemicals below clean equipment on rack near three comp sink
	New sanitizer in three comp also in buckets -
	Tested sanitizer with ecolab test strips to be with in range ...sink and surface sanitizer
	Hot water at three comp sink 110 plus
W	Small leak at three comp sink - contractor has been notified
W	Will address paper towels in dispenser
37	Best to store boxes low in coolers - produce
	Washing produce with water
42/45	General detailed cleaning various
32	New wooden shelving unit to be washable - seal wood and also bottom shelf should be 6 inches from floor
37	Plans to address floor storage
	Cookie dough is only out in pan out rack area for 20 -30 mins staging before cooking
	Paper used on pans as liners changed each time / pans washed
	Dough made / cookies balled / placed on trays and cart and cooked within hour
	Plans for deep deep cleaning this weekend
	Cleaning mixers per shift /
	All dry goods are labeled and scoops stored with handles out
	Using digital thermo.
45	Clean air vents where needed
	Allergy policy - separate peanut butter / ingredients by request / separation technique

Received by: (signature) <b>See</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Samples: Y    N    # collected

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