	\$50.00 reinspection fee required after 1st FollowupRetail Food Establishment Inspection ReportImage: First aid kit Image: Allergy policy/training Image: Vomit clean upCity of RockwallVomit clean up															
D	ate:				Time in: Time out:	License/P	ermit #						Food handlers	Employee Food Managers		
	3/15/2022 12:56 2:03					FS-0001872				7	2	6	2	Page <u>1</u> of <u>2</u>	-	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N							nt 4-Investigation			atio	n	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:			E
С	Crumbls Rockwall Jimerson							11	. 1				✓ Number of Violations CO	DS:	9/91/A	
	Physical Address: Pest control : 951 E I-30 Rockwall pest Monthly							Ho Self	od conta	ainer			e trap : F all to have it done N	Follow-up: Yes 🖊 No 🗌		<u> </u>
M								obser					pplicable COS = corrected on sit D, NA, COS Mark	1 1	ation W-Watch te box for R	l
C	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status															
O U T	I N	N O	N A	C O S	C O S (F = degrees Fahrenheit)			O I N N U N O Employee Health T S 12. Management, food employees and conditional employees						R		
		~			1. Proper cooling time and temperature				~				knowledge, responsibilities, and	empioyees;		
	~				2. Proper Cold Holding temperature(41°F/45°F) See / watch ice cream placement			W	~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster to be placed at hand sink now per state code			
			<		3. Proper Hot Holding temperature(135°F)			Preventing Contamination by Hands					ds			
	~	4. Proper cooking time and temperature					14. Hands cleaned and properly washed/ Gloves					y washed/ Gloves u	sed properly			
		~			5. Proper reheating procedure for hot holding (165°F in 2 Hours)				~				15. No bare hand contact with r alternate method properly follow			
w		6. Time as a Public Health Control; procedures & records During prep only and staging to cook					1	11		1	Highly Suscep	otible Populations				
					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 Commercial					1		Cooking eggs Chemicals						
	~	8. Food Received at proper temperature To check temps						~				17. Food additives; approved ar & Vegetables Water only	nd properly stored;	Washing Fruits		
	Protection from Contamination					3					18. Toxic substances properly is Store below clean items	dentified, stored and	d used			
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Eqgs stored separate					Water/ Plumbing									
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Comp</u> ppm/temperature Using new sanitizer				~			Γ	19. Water from approved source backflow device City approved	e; Plumbing installe	ed; proper	
		~			11. Proper disposition of returned, previously reconditioned Discarded	served or			~				20. Approved Sewage/Wastewa disposal	ater Disposal System	n, proper	
0	T	N	N	C		items (2 Po	ints) vi	iolat 0			uir N	_	rrective Action within 10 days		I	R
U T	N	N O	N A	C O S	Demonstration of Knowledge/ Perso	nnel	ĸ	U T		N O	A	C O S	Food Temperature	Control/ Identifica		ĸ
	~				21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (0 2				~				27. Proper cooling method used Maintain Product Temperature	l; Equipment Adec	juate to	
	22. Food Handler/ no unauthorized persons/ personnel		ersonnel		w	,	~			28. Proper Date Marking and di To date opened milk / TCS	Setc if not using					
	Safe Water, Recordkeeping and Food Package Labeling					~				29. Thermometers provided, acc Thermal test strips Digital thermo/ test s		ed; Chemical/				
	~				23. Hot and Cold Water available; adequate pr	essure, safe							Permit Requirement, I	•	peration	
	~				24. Required records available (shellstock tags destruction); Packaged Food labeled ICE CREAM	; parasite		w	~				30. Food Establishment Perm To post permit	iit (Current/ insp si	gn posted)	
					Conformance with Approved Procee 25. Compliance with Variance, Specialized Pr				<u>. </u>	·		1	Utensils, Equip 31. Adequate handwashing faci	ment, and Vending		
w					HACCP plan; Variance obtained for specialize processing methods; manufacturer instructions Getting clarification on salted b	d			~				supplied, used Supplied			
					Consumer Advisory			2					32. Food and Non-food Contact designed, constructed, and used New shelving unit	1		
	~				26. Posting of Consumer Advisories; raw or un foods (Disclosure/Reminder/Buffet Plate)/ All				~				New shelving unit 33. Warewashing Facilities; ins Service sink or curb cleaning fa	cility provided		_
					Ingredients by request Core Items (1 Point) Violations Require	e Corrective	Action	Not	to E	Excee	ed 9	00 Da	Set up / need to cl		SINKS ETC	
O U	I N	N O	N A	C O	Prevention of Food Contamination		R	0 U		N O	N A	C O		entification		R
Т	~			S	34. No Evidence of Insect contamination, rode animals			Т		~		S	41.Original container labeling (Bulk Food)		
	~				35. Personal Cleanliness/eating, drinking or to	bacco use							•	al Facilities		
	~				36. Wiping Cloths; properly used and stored Stored in Solution			1					42. Non-Food Contact surfaces See			
1					37. Environmental contamination See attached				~				43. Adequate ventilation and lig			
w					38. Approved thawing method Checking with Ida and state				~				44. Garbage and Refuse properl	ly disposed; facilitie	es maintained	_
					Proper Use of Utensils			1				Π	45. Physical facilities installed, See			
1					 39. Utensils, equipment, & linens; properly use dried, & handled/ In use utensils; properly use storage under chemicals 40. Single-service & single-use articles; prope and used 	d		w	~	~			46. Toilet Facilities; properly co Place paper towe 47. Other Violations			
	*								1							

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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Establishr Crum	nent Name: bls	Physical A 951 E	I -30	City/State: Rockwal		ge <u>2</u> of <u>3</u>					
Item/Loc:	ation	Temp F	TEMPERATURE OBSERVA	ATIONS Temp F	Item/Location Temp F						
	am freezer			<u>36-41</u>							
_		-12	Fridge 1		Fridge 5	37.8					
Spe	ciality cooler	40	Milk	39	Ice cream thawed						
	lcing	40	Fridge 2	38.8	Cookie warmer	88					
Hot ho	lding unit not working		Dough	40/39							
С	hilled fridge		Fridge 3	42							
C	ookies icing	39	Cookies dough	n 39							
			Fridge 4	40.6							
			Dough	37/39							
		OBSERVATIONS AND CORRECTIVE ACTIONS									
Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
Tumber	NOTED BELOW: all temps F										
	Need to clean handle to freezer										
W	Hot water at hand sink Will provide company info on calted butter out at room tomp over night66 E (must be softened to use)										
vv	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 of nandles on equipment Minor cleaning on over around behind etc needed - plans for deep cleaning on Sunday										
12/10	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 rangesink 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											
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										
15	Using digital thermo.										
45	Clean air vents where needed Allergy policy - separate peanut butter / ingredients by request / separation technique										
	Anorgy policy - separate peanor butter / ingredients by request / separation technique										
Received	· •		Print:		Title: Person In Charge/ Own	er					
(signature)	See										
Inspected (signature)		trick	Print:								
Samples: Y N # collected											