

# Retail Food Establishment Inspection Report

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

Date: <b>3/29/2023</b>	Time in: <b>11:30</b>	Time out: <b>12:30</b>	License/Permit # <b>need current copy/to post</b>	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	<b>TOTAL/SCORE</b>
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Establishment Name: <b>Crumb Cookies</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>10/90/A</b>
Physical Address: <b>951 I-30 Rockwall, TX</b>	Pest control : <b>Rockwall Pest Control/ 3-18-2024</b>	Grease trap : <b>Roadrunner/20gal/3-26-2024</b>	

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
<b>3</b>							✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>						<b>3</b>					
	✓					<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>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					<b>W</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					<b>W</b>					
<b>Consumer Advisory</b>							✓				
	✓						✓				

### 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>1</b>							✓				
	✓					<b>Physical Facilities</b>					
<b>1</b>						<b>1</b>					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>1</b>					
<b>W</b>							✓				
	✓						✓				

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Crumbl Cookies</b>	Physical Address: <b>951 I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>need current</b>	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
dairy reach in cooler/butter	<b>41</b>				
cookie reach in cooler	<b>38</b>				
cookie reach in cooler	<b>36</b>				
cookie reach in cooler	<b>38</b>				
specialty topping cooler	<b>32</b>				
chilled cookie cooler ambient	<b>39</b>				
reach in freezer ambient	<b>-2</b>				
butter cooler/icing	<b>62</b>				

**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
W	Need paper towels at front hand sink/new dispenser on order
	Back hand sink 106F equipped
W	Back hand sink slow draining/watch
	Need new soap dispenser at prep hand sink/ordered
18	Store chemicals low and separate/not on 3 comp sink
34	Some fruit flies
W	Discard frayed spatulas to prevent pieces beaking off and into food
	3 comp sink 110F
	Sani sink setup to 200ppm quats
	Test strips on site
18	Sani buckets to be stored low and separate, not on prep tables
	Gloves used for all prep and RTE
36	To store wiping cloths in sani buckets
42	To clean prep tables, shelves, inside coolers
42	To clean speed racks/ some food debris
2	Butter cooler off/moved butter to alternate cooler/everything in cooler mid 60s/ Butter is refrigerated and microwaved before use/immediate use
	Using raw shelled eggs/for baking
	No longer using spray bottles
45	To clean floors, under equipment and coolers, some food debris
45	To replace caulking behind 3 comp sink

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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