Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

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

Date: 09/06/2023		23										Food handlers Pood managers Page 1 of _	Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain Establishment Name: Contact/Owner Na								4-Investigation				5-CO/Construction 6-Other TOTAL/SCO	RE				
Crumbl cookies Contact/Owner Na Jimerson								e:					* Number of Repeat Violations:	^			
Physical Address: 951 E I-30 Pest control: Rockwall pest monthly							Н					e trap//waste oil Follow-up: Yes 79/91/1	9/91/A				
М	ark ti	Com	pliar	ice S	Status: Out = not in compoints in the OUT box for e	прпансе	n compliance	NO = n Mark X in						plicable COS = corrected on site R = repeat violation W-Wate NA, COS Mark an in appropriate box for R	ch		
									uire I	Imme	ediate	e Cor	rect	ive Action not to exceed 3 days			
О	Compliance Status O I N N C Time and Temperature for Food Safety					R		Compliance Status			C	Employe World					
T	U N O A O S (F = degrees Fahrenheit)						T N O A				Employee Health 12. Management, food employees and conditional employees;						
	1. Proper cooling time and temperature						V	1			knowledge, responsibilities, and reporting						
	2. Proper Cold Holding temperature(41°F/45°F) Watch frosting									13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	\dagger						
				-			5°F)							Posted at hand sinks			
	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly							
	4. Proper cooking time and temperature			PF in 2		15. No bare hand contact with ready to eat foods or a					+						
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			1 111 2		V				alternate method properly followed (APPROVED Y. N.) Gloves							
W	W 6. Time as a Public Health Control; pr Butter / emailed tphc form		th Control; pro	ocedures &	records						Highly Susceptible Populations						
						proved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required			
								. 4 :						Cooking shelled eggs	_		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco				od in						Chemicals						
	8. Food Received at proper temperature Checking temps								/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
						from Contami			١	W				18. Toxic substances properly identified, stored and used Stored low			
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Eggs to be low										Water/ Plumbing						
	10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature			d and		V				19. Water from approved source; Plumbing installed; proper backflow device City approved							
	11. Proper disposition of returned, previously served or reconditioned				ed or		20. Approved Sewage/Wastewater Disposal System, proper disposal										
		-								-				i.			
					Prio	ority Founda	ation Item							rective Action within 10 days			
O U T	I N	N O	N A	C O S	Prio Demonstration			R		ation O I U N	N	N	C 0		R		
				0	Demonstration 21. Person in charge presand perform duties/ Cert	of Knowledge/	e/ Personnel	R wledge,		O I U N	N	N	C	rective Action within 10 days	R		
				0	Demonstration 21. Person in charge pres	of Knowledge/ sent, demonstra ified Food Mar	e/ Personnel ration of knownager (CFM	wledge,		O I U N	N	N	C 0	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition	R		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / Covid Alexis Jones	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: bl cookies	Physical A			City/State:	<u> </u>	License/Permit # FS0001872	Page <u>2</u> of				
Crum	DI COOKIES	951 E	1-30 TEMPERATUR		Rockwa	<u>II</u>	F30001672					
Item/Loc	ation	Temp F	Item/Location	LODOLKVIII	Temp F	Item/Locat	tion	Temp I				
Front 1	freezer	-8.6	Frosting	cooler	39							
Dress	sing cooler cookies	39	Wat	er	41							
	Cooler 1	38"										
	Butter	39										
	Cooler 2	40										
	Cooler 3	39										
	Cooler 4	41										
	Cooler 5	35										
Item	AN INSPECTION OF YOUR ES	TABLISHME	SERVATIONS AND ENT HAS BEEN MADE.				HE CONDITIONS OBSE	RVED AND				
Number												
40	Hot water at 117											
42	To clean inside front fr		alsa anal ataua in	-1	-:	:4 - :- 4						
35	Watch storage of emp	_		ciosea cont	ainers w	ith iias et	С					
Cos	Need paper towels at			and haarr								
09	Shelled eggs to be sto				cream ir	cooler						
35	Store employee food e											
W/cos			nave more i	iquid tha	n towels							
	Tested sanitizer at three comp 200'ppm Sanitizer wiping cloths to be wetted with sanitizer first before placing into buckets											
45 Watch back hallway and do your part for cleaning												
	RestroomEquipped	-										
39	Best to keep handle to	scoop o	ut of nuts									
47	To raise shelving up to	6 inches	s from floor in ba	ck								
Watch for dented cans												
	Frosting fridge is holdi	ng borde	rline temps - to r	monitor -see	e below a	at 41 food	l temp					
Frosting fridge is holding borderline temps - to monitor -see below at 41 food temp Avoid over stocking frosting cooler with boxes of butter and blocking the air flow												
W	Butter is placed out at room temps right before use 1-2 hrsthen 30 mins before forming and storing back into coole											
	Emailed tphc form for	butter										
D	1		l n · ·			Г	mu p v ~	10				
Received (signature)	See abov	<u>′e</u>	Print:				Title: Person In Charge	/ Owner				
Inspected (signature)	See abov Kelly kirkpa	ıtrick	Print:				Samples: Y N	# collected				