

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Manager is getting with Sysco regarding egg temps and truck temp

Establishment Name: Crumbl	Physical Address: 951 E I 30	City/State: Rockwall	License/Permit # Need	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Shelled eggs at room temp	54	These to be tossed			
shelled eggs at room temp	45	Egg cooler	35		
Receiving eggs at insp	45-61 F	Butter at room temp	66		
Discarded 1 box		Drink / frosting	40		
Speciality ingredients cooler	38	Chilled cookie unit	41		
Chilled cooked dough	50	Freezer	8.9		
raw dough 1	37				
Raw dough 2	38				

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: temps in F
	Hot water at hand sink 100 F
W	Still working on getting info regarding salted butter softening at room temp from corp
09 /14	Discussed cross contact with cracking eggs etc and touching mixers etc to remove gloves and wash hands after cracking eggs before touching anything else
	Hot water at three comp 110 F
!!	Sink sanitizer is ecolab smart power ... test strips are specific to this product / and are expired
W	Avoid using cloth towels under drying utensils
!!	Per manager Corp indicated leaving raw shelled eggs out at room temp for 3 hrs before using - will Confirm in code tphc
	Advised to take out only what you need to use for mixing that batch - will check possible tphc
42/45	To clean spills and stuck- on food on lids and exteriors of dry good container
45	To clean under behind and around all equipment
43/45	General detailed cleaning on surfaces -floor to table top
	Sanitizer buckets to be per ppm by company / also should be above towels inside bucket
29	Must have test strips for sanitizer and current ones appear to not be working ... need to confirm that sanitizer is at correct limit
	Avoid using any residential
!!	More butter info - boxes of salted butter are stored at room temp on dunnage rack - box clearly states keep refrigerated 33-40F
	This is how this is done in all facilities - to get clarification on this as well
	Sysco product - temp at 66 F at room temp
	Allergy posting
	Employee health poster at hand sink
32	Seal wood on shelving where need to make it washable
45	Shelving should be off floor 6 inches
	SDS book on wall / wirh first aid kit
45	Seal wood with epoxy behind sink in restroom
Note	Filled all buckets with sanitizer and placed 1 wiping cloth in them
	Door panic hard ware is broken at back door to repair
!!	Provided some info on butter salted non Tcs information ... have Sysco inform why boxes indicate to keep refrigerated (quality or safety)

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