\$50.00 reinspection fee required after 1st Followup Retail Food Establishment Inspection Report Image: First aid kit City of Rockwall Image: Vomit clean up Employee health															
Date: Time in: Time out: License/Per 03/22/2023 2:35 3:51 FS 00								87	72				Food handlers Food Managers 1 Page 1 of 2	-	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla								-	Inve	stiga	ntio	n	5-CO/Construction 6-Other TOTAL/SCORE	C	
Establishment Name: Contact/Owner N Crumbls cookies Jimerson											1		* Number of Repeat Violations: Vumber of Violations COS: se trap: waste oil : Follow-up: Yes	١	
Physical Address:Pest control :951 E I-30Rockwall 03/20/2023								Hoo Na	od				se trap: waste oil : Follow-up: Yes Follow-UP Yes Follow-U	١	
М									ved riate l				pplicable $COS = corrected on site R = repeat violation W-Watch NA, COS Mark an \sqrt{n} in appropriate box for R$		
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status											ive Action not to exceed 3 days				
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		O U T	I N	N O	N A	Employee Health	R		
		~			1. Proper cooling time and temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	~	2. Proper Cold Holding temperature(41°F/ 45°F) See							~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To add one more to handsink		
		3. Proper Hot Holding temperature(135°F)							<u> </u>	Preventing Contamination by Hands					
	4. Proper cooking time and temperature								~	14. Hands cleaned and properly washed/ Gloves used properly Gloves					
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)								~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)		
	6. Time as a Public Health Control; procedures & records								<u> </u>		Highly Susceptible Populations				
	11				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 Sysco						<u> </u>			<u> </u>	Using pasteurized eggs now Chemicals		
					8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
	Checking					_			~				Water only 18. Toxic substances properly identified, stored and used		
		Protection from Contamination 9. Food Separated & protected, prevented during food							•				Watch		
	~				preparation, storage, display, and tasting Good 10. Food contact surfaces and Returnables ; Cleaned and				1			1	Water/ Plumbing 19. Water from approved source; Plumbing installed; proper		
3				~	Sanitized at <u>0</u> ppm/temperature Cos to 200 ppm				~				backflow device City approved		
	Image: 11. Proper disposition of returned, previously served or reconditioned								~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	I	N	N	C	Priority Foundation Items (2 Po	oints R	<i>.</i>	olati 0		Req N	uire N	e Con	· · · · · · · · · · · · · · · · · · ·	R	
U T	N	0	A	0 S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge,			U T	N	0	A	O S	Food Temperature Control/ Identification		
	~	and perform duties/ Certified Food Manager (CFM) 1 on duty / 3 total							~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	22. Food Handler/ no unauthorized persons/ personnel All / 20							~				28. Proper Date Marking and disposition Day dots up to 3 days			
	Safe Water, Recordkeeping and Food Package Labeling						2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Out of date			
	23. Hot and Cold Water available; adequate pressure, safe				Τ					Permit Requirement, Prerequisite for Operation					
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		1		~				30. Food Establishment Permit (Current/ insp sign posted) Posted		
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and							1	Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly		
W	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Boxes of butter indicate keep refrigerated				~				supplied, used		
					Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	ļ	
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Ingredients by request and sign posted for allergen			W	~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up new sanitizer container and tested		
0	I	N	N	C	Core Items (1 Point) Violations Require Corrective	e Act		Not 0	to E	xcee N	<i>ed 9</i> N	0 Da	ys or Next Inspection , Whichever Comes First	R	
U T	N	0	A	o s	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other			U T	N	0	A	o s	Food Identification 41.Original container labeling (Bulk Food)		
					animals 35. Personal Cleanliness/eating, drinking or tobacco use	+	-			~					
┡	~				Stored Sep 36. Wiping Cloths; properly used and stored Stored in sanitizer/ discussed quats binding	+	-	1					Physical Facilities 42. Non-Food Contact surfaces clean		
		~			Stored in sanitizer/ discussed quats binding 37. Environmental contamination	<u> </u>	1	\vdash	~			-	See 43. Adequate ventilation and lighting; designated areas used		
╞	$\left \right $	- /			38. Approved thawing method	+			~				44. Garbage and Refuse properly disposed; facilities maintained Watch lid		
	i	1			Proper Use of Utensils		1	1	-				45. Physical facilities installed, maintained, and clean See	_	
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		1	1				1	46. Toilet Facilities; properly constructed, supplied, and clean See		
╞					Watch 40. Single-service & single-use articles; properly stored and used	+				~		-	47. Other Violations	_	
L	•									•					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kendel Jimerson	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: bls cookies	Physical Address: 951 e 30!			City/State: Rockwall			License/Permit # Page 2 of 0001872		of <u>2</u>
		TEMPERATURE OBSERVA								
Item/Loc		<u>Temp F</u>	Item/I	Location		<u>Temp F</u>	Item/Locati	on]	Temp F
Specia	ality items cooler	32	Ice	d cookie coole	er	36				
Cond	densed dough 1	40								
Cond	densed dough 2	39.9								
Cond	densed dough 3	39								
Ingr	edients cooler	34								
Cr	eam cheese	39								
Milk	cooler frosting	39/40								
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									
	Hot water at hand sink 122									
46	Hot water in restroom 106 / need soap and towels									
	Hot water at 3 comp									
W	Avoid using cloths towels under drying utensils etc best to use rubber netting									
32	To address rusty shelving plans to extend life by adding rubber netting									
10	Sanitizer not dispensing at three comp sink replaced quats container and primed									
	Sink was full at insp and was drained and refilled									
	Tested to be 200 ppm									
29	Need new test strips / out of date and also to replace spray bottles with old name of sink and surface									
45	Clean drains where needed									
45	Floor in prep area to b									
	Personal items are sto					·				
W	Discussed butter issue									
W	Boxes indicate keep refrigerated with specified temp - placed into coolers									
40	Sanitizer buckets in prep 200 ppm									
42	To clean inside milk cooler									
	Using digital thermo									
w	Mixers are washed every use Watch for peeling paint on mixer over dough bowl									
42/45										
45	To fix shelving where broken under prep table									
W	Keep an eye on condition of bottom galvanized shelf under prep tables									
	Dough is mixed and balled and placed into cooler then staged at rt for less than 30'mins before cooking									
	Now using liquid eggs for dough vs cracking shelled eggs									
<u> </u>	Reminder that shelving to be 6 inches off floor to clean floor - watch under toppings rack in back									
W	Watch back hallway and do your part to keep it clean / heavy accumulation on floor									
42	Need to clean outsides of dry goods containers									
	No longer using peroxide product									
Received (signature)				Print:				Title: Person In Charge/ ()wner	
Inspected	by:			Print:						
(signature)	Kelly kírkpo	itríck	'RS					Samples: Y N #	collected	