

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 03/22/2023	Time in: 2:35	Time out: 3:51	License/Permit # FS 0001872	Food handlers All	Food Managers 1	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	TOTAL/SCORE
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Establishment Name: Crumbls cookies	Contact/Owner Name: Jimerson	* Number of Repeat Violations: _____	10/90/A
		✓ Number of Violations COS: _____	
Physical Address: 951 E I-30	Pest control : Rockwall 03/20/2023	Hood Na	Grease trap: waste oil : Referred to teddy
		Follow-up: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
	✓					Water/ Plumbing					
3				✓		✓					
		✓				✓					

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
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						2					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
W	✓					✓					
Consumer Advisory						2					
	✓					W	✓				

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
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
		✓				✓					
		✓				✓					
Proper Use of Utensils						1					
	✓					1					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Kendel Jimerson	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Crumbls cookies	Physical Address: 951 e l 30!	City/State: Rockwall	License/Permit # 0001872	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Speciality items cooler	32	Iced cookie cooler	36		
Condensed dough 1	40				
Condensed dough 2	39.9				
Condensed dough 3	39				
Ingredients cooler	34				
Cream 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 be cleaned
	Personal items are stored separately in cooler
W	Discussed butter issue with owner and will confirm that it is not a Tcs food
W	Boxes indicate keep refrigerated with specified temp - placed into coolers
	Sanitizer buckets in prep 200 ppm
42	To clean inside milk cooler
	Using digital thermo
	Mixers are washed every use
w	Watch for peeling paint on mixer over dough bowl
42/45	General detailed cleaning of shelving , floor under shelves
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
	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 by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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