Retail Food Establishment Inspection Report ビ First aid kit イ Allergy policy レ Vomit clean up																		
	Date: Time in: Time out: License/Peri															Est. Type Risk Category 1 2		
8/30/2024 12:20 12:50 need							_					<u> </u>						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complation Establishment Name: Contact/Owner Name: Contact/Owner Name: Contact/Owner Name:										4-I	nve	stiga	ation	n	5-CO/Construction 6-Other TOTAL/SCORE * Number of Repeat Violations:			
Sprouts Farmer's Market #166 Bakery Physical Address: Pest control:									I	Hoo	d		G	reas	e trap : Follow-up: Yes 1/99/A			
	469 E I-30 Rockwall, TX see Grocerv									ne	eed	d in		ne	ed	info/refer to Teddy No		
Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- WatMark the appropriate points in the OUT box for each numbered itemMark ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COSMark an \checkmark in appropriate box for R																		
Co	Priority Items (3 Points) violations R Compliance Status										quire Immediate Corrective Action not to exceed 3 days Compliance Status							
0 U	I N	N O	N A	C O	Time and Temperature for Food Safety						O U	I N	N O	N A	C O	Employee Health R		
Т	~			S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature						Т	~			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	•				2. Proper Cold Holding temperature(41°F/ 45°F)						_	•				13. Proper use of restriction and exclusion; No discharge from		
	~				2. Troper Cold Holding temperat		1, 10 1	,				~				eyes, nose, and mouth		
		~			3. Proper Hot Holding temperatu	re(135°	F)									Preventing Contamination by Hands		
		~			4. Proper cooking time and temp	erature				Γ		~				14. Hands cleaned and properly washed/ Gloves used properly QIOVES USED		
		~			5. Proper reheating procedure fo Hours)	hot ho	lding (1	65°F in 2				~				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 Contr	ol; proc	edures	& records	H				Highly Susceptible Populations					
	•										Т					16. Pasteurized foods used; prohibited food not offered		
					Approved S						Pasteurized eggs used when required eggs used in baking					Pasteurized eggs used when required eggs used in baking		
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											Chemicals		
	~				8. Food Received at proper temperature						Τ	~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Produce Maxx		
			1		Protection from Co		F		~				18. Toxic substances properly identified, stored and used					
	~				9. Food Separated & protected, p preparation, storage, display, and				1			<u> </u>	Water/ Plumbing					
	2				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature							~				19. Water from approved source; Plumbing installed; proper backflow device		
-	~				11. Proper disposition of returned, previously served or reconditioned							~				20. Approved Sewage/Wastewater Disposal System, proper disposal		
0	T) viol			Require Corrective Action within 10 days					
U T	I N	N O	N A	C O S	Demonstration of Know	vledge/	Person	nel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification		
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted							~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature		
	~		22. Food Handler/ no unauthorized persons/ personnel							-		~				28. Proper Date Marking and disposition		
	Safe Water, Recordkeeping and Food Package Labeling									~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digi probe				
	~	23. Hot and Cold Water available; adequate pressure, safe						Permit Requirement, Prerequisite for Ope						Permit Requirement, Prerequisite for Operation				
╞	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled											30. Food Establishment Permit (Current/insp report sign posted)		
	•				Conformance with Approved Procedures						• •				need current/to post Utensils, Equipment, and Vending			
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized											31. Adequate handwashing facilities: Accessible and properly supplied, used		
	~				Processing methods; manufacturer instructions Consumer Advisory							~				32. Food and Non-food Contact surfaces cleanable, properly		
						•						~				designed, constructed, and used		
	~				26. Posting of Consumer Adviso foods (Disclosure/Reminder/But							~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
0	Core Items (1 Point) Violations Require Corrective								Action R	on N	lot i	O I N		N C		ys or Next Inspection , Whichever Comes First		
Ŭ T	Ň	0	A	0 S	Prevention of Food						Ŭ T	N	0	A	o s	Food Identification		
1					34. No Evidence of Insect contait animals							~				41.Original container labeling (Bulk Food)		
<u> </u>	~				35. Personal Cleanliness/eating,			acco use								Physical Facilities 42. Non-Food Contact surfaces clean		
	~				36. Wiping Cloths; properly used and stored					Ļ	~					42. Non-Pood Contact surfaces clean43. Adequate ventilation and lighting; designated areas used		
<u> </u>	~				37. Environmental contamination							~				4. Garbage and Refuse properly disposed; facilities maintained		
	~				38. Approved thawing method							~						
		Proper Use of Utensils 39 Utensils equipment & linens: properly used stored								~		\downarrow			45. Physical facilities installed, maintained, and clean46. Toilet Facilities; properly constructed, supplied, and clean			
	~			39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used								~				vo. voner ræmnes, property constructed, supplied, and clean		
	~				40. Single-service & single-use a and used	rticles;	properl	y stored				~				47. Other Violations		

Received by: (signature) Melanie Gallegos	Print: Melanie Gallegos	Title: Person In Charge/ Owner Manager
Inspected by: (signature) Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS	Establishment Name: Sprouts Farmer's Market #166 Bakery		Physical A	ddress:	City/State:				2_of <u>2</u>	
Item/Location Temp F Item/Location Tem p F Item/Location Term WIC 27			469 E			III, IX	neea current /to post			
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Item NumberAN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:Hand sink 110F equipped3 comp sink 115FSani sink setup to 200ppm quatsSpices and Seasonings labeled and datedEggs used for baking/stored in WICgrab n go case for muffins/ingredients upon requestTongs for breadWax paper used to handle muffinsAllegen labels on muffin caseWNeed manufacturer's letter that carrot cake is shelf stable RubiconWAlso need for Baby Got Bundt with cream cheese frosting/to confirm shelf stableBaked products labeled and dated correctly with the exception of above to be confirmed		WIF	-13							
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Received by: (signature) Melanie Calleaos Print: Title: Person In Charge/ Owner Melanie Gallegos Manager		-			Gallor	100		owner		
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(signature) Melanie Gallegos Manager Inspected by: Christy Cortez, RS Print: (signature) Christy Cortez, RS Christy Cortez, RS			+	Print:	orta-					
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