

# Retail Food Establishment Inspection Report

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

Date: <b>8/30/2024</b>	Time in: <b>1:20</b>	Time out: <b>2:00</b>	License/Permit # <b>need current/o post</b>	Est. Type	Risk Category	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: <b>Sprouts Farmer's Market #166 Grocery</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>1/99/A</b>
Physical Address: <b>469 E I-30 Rockwall, TX</b>	Pest control : <b>Orkin/8-14-24/monthly</b>	Grease trap : will need to email/refer to Teddy	

**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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
							✓				
	✓					<b>Water/ Plumbing</b>					
	✓						✓				
	✓						✓				

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					W					
						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
							✓				
	✓						✓				

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓						✓				
	✓						✓				
	✓						✓				
						1					
	✓						✓				
	✓						✓				

# Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: roust Farmer's Market #166 Grocery	Physical Address: <b>469 E I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>need curren/to</b>	Page <b>2</b> of <b>2</b>
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
dairy WIC ambient	<b>34</b>	e-com freezer	<b>10</b>		
egg and dairy wall ambient	<b>31-35</b>				
yogurt wall	<b>32</b>				
frozen wall	<b>-10</b>				
creamer end cap	<b>32</b>				
veggie and waffle rounder freezer	<b>2-11</b>				
ice cream wall	<b>-10</b>				
e-com cooler	<b>35</b>				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Using produce hand sink @110 F equipped
	Checked formula and dates, all correct
<b>W</b>	Discussed turning up hot holding e-com unit above 136F/was empty but temp inside to be higher than that to hot hold at least at 135+F
<b>45</b>	Condition of floors in back produce area/manager said is stained prior to Sprouts ownership
	Emailed Vicky at inspection for permits
	Manager to find out grease trap info
	Manager to find out vent hood cleaning info
	Shelves and coolers clean
	As always watch for dented cans
	Sani spray bottle if needed in produce at 200ppm quats
	Test strips in every department
	Using digi probe thermos that keep temps and records of temps electronically

Received by: (signature) <i>Melanie Gallegos</i>	Print: <b>Melanie Gallegos</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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