Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

						License/P	ermit # Est.					20	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>	2_		
Pı	ırpo	se of	f Ins	spec	tion: 1-Routine	2-Follov		3-Compla			-Inve			_	5-CO/Construction	6-Other	TOTAL/SCOP	RE
Es	tabli	ishm	ent	Nan		Grocery		ct/Owner N	Name:						★ Number of Repeat Vio ✓ Number of Violations		1/99/	<u> </u>
		al A			kwall, TX	(Pest control Orkin/8-14	-24/mont	hly		ood ed ir	ıfo			e trap : ed to email/refer to Teddy	Follow-up: Yes No	1/33/7	`
M					Status: Out = not in con	mpliance IN =	in complianc	e No	0 = not							n site \mathbf{R} = repeat vio		h
IVI	ark ti	ne ap	prop	riate	points in the OUT box for Prior										ox for IN, NO, NA, COS Mive Action not to exceed 3 di	fark an X in appropriat lays	le box for R	
Co	Î	iance N	N	C	Time and Tem	merature fo	r Food Safet	v	R	C		N	N	C				R
U T	N	0	A	o S	(F = de	egrees Fahrei	nheit)	J		U T		Ö	A	o s		ployee Health		
	~				1. Proper cooling time a	and temperati	ure				~				12. Management, food empl knowledge, responsibilities,		employees;	
					2. Proper Cold Holding	temperature((41°F/ 45°F)								13. Proper use of restriction	and exclusion; No dis-	charge from	
	~								Щ		_				eyes, nose, and mouth			
	~				3. Proper Hot Holding t											ontamination by Han		
		~			4. Proper cooking time						~				14. Hands cleaned and prop	•	1 1 7	
		~			Proper reheating prod Hours)	cedure for ho	ot holding (16	5°F in 2			~				No bare hand contact wi alternate method properly fo			
	~				6. Time as a Public Hea	alth Control; j	procedures &	k records							Highly Sus	sceptible Populations		
													I		16. Pasteurized foods used;			
					App	proved Sour	rce				'				Pasteurized eggs used when	required		
	7				7. Food and ice obtained good condition, safe, and destruction			Food in								Chemicals		
					8. Food Received at pro	oper temperat	ture				Τ		I		17. Food additives; approved	d and properly stored;	Washing Fruits	
	~										~				& Vegetables			
						from Conta					~				18. Toxic substances proper	ly identified, stored an	nd used	
	~				9. Food Separated & preparation, storage, dis			food							Wat	ter/ Plumbing		
	~				10. Food contact surface Sanitized at 200	es and Return ppm/tempera	nables ; Clear ature	ned and			~			ł	19. Water from approved so backflow device	urce; Plumbing install	ed; proper	
	~				11. Proper disposition or reconditioned	of returned, p	reviously ser	ved or			~				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
	ľ																	
					Pri	ority Foun	ndation Ite	ms (2 Po							rrective Action within 10 da	ys		
O U T	I N	N O	N A	C O S	Prio Demonstration				ints)	U) I J N	Req N O	nuire N A	C 0		ys ure Control/ Identific	cation	R
		N O			Demonstration 21. Person in charge properties and perform duties/ Cer	of Knowled	lge/ Personn	el nowledge,		O) I J N	N	N	С		ure Control/ Identific		R
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

	nent Name: rmer's Market #166 Grocery	Physical A		City/State: Rockwa	all. TX	License/Permit # need curren/to	Page <u>2</u> of <u>2</u>					
			TEMPERATURE OBSERVA	TIONS	,							
Item/Loca		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp					
dairy V	VIC ambient	34	e-com freezer	10								
egg aı	nd dairy wall ambient	31-35										
yogurt wall		32										
fr	rozen wall	-10										
creamer end cap		32										
veggie and waffle rounder freezer		2-11										
ice cream wall		-10										
e-	com cooler	35										
Itom			SERVATIONS AND CORRECT									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Using produce han	d sink @	110 F equipped									
	Checked formula a	nd dates	s, all correct									
W	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											
45	Condition of floors in back produce area/manager said is stained prior to Sprouts ownership											
	Emailed Vicky at in	•	•									
	Manager to find out	grease	trap info									
	Manager to find ou	t vent ho	ood 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	departn	nent									
	Using digi probe thermos that keep temps and records of temps electronically											
Received (signature)			Print: Melanie	Galled	าดร	Title: Person In Charge/ Manager	Owner					
(Signature)	Metanie Gattego	5	Wisianio	<u> </u>		Manager						