Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate: /30)/2	202	24		se/Permi		re	nt/	to	р	OST Est. Type Risk Category Pag	age <u>1</u> of <u>2</u>
						nplaint		4-In	vestig	atio	n		OTAL/SCORE
	stabli pro				ne: mer's Market #166 Deli Contact/Ow	ner Nam	e:					* Number of Repeat Violations: ✓ Number of Violations COS:	$\Omega/\Omega\Omega/\Lambda$
Pl	ıvsic	al A	ddre	ess:	kwall, TX Pest control: see Grocery			Hood II need	o send			e trap : Follow-up: Yes ved to send/refer to Teddy No	0/90/A
	,	Com	plia	nce S	Status: Out = not in compliance IN = in compliance	NO = n	not ob:	servec	N	A = n	ot ap	pplicable $COS = corrected on site R = repeat violation$	n W- Watch
M	ark tl	he ap	prop	riate	points in the OUT box for each numbered item Priority Items (3 Points) violation							ox for IN, NO, NA, COS Mark an in appropriate box to exceed 3 days	for R
C	ompli	iance N	Sta N	tus		R			plianc	e Sta		Tenon nor to exceed 5 tays	R
U	N	0	A	os	Time and Temperature for Food Safety (F = degrees Fahrenheit)	K		U		A	o s	Employee Health	K
	~				1. Proper cooling time and temperature			·				12. Management, food employees and conditional emplo knowledge, responsibilities, and reporting	loyees;
					2. Proper Cold Holding temperature(41°F/45°F)							13. Proper use of restriction and exclusion; No discharge	go from
3					2. Proper Cold Holding temperature(41 17 43 17)			·	1			eyes, nose, and mouth	ge iroin
	~				3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands	
		~			Proper cooking time and temperature				,			14. Hands cleaned and properly washed/ Gloves used pr	properly
					5. Proper reheating procedure for hot holding (165°F in	2	-	+				Gloves used 15. No bare hand contact with ready to eat foods or appr	
		~			Hours)			٠				alternate method properly followed (APPROVED Y	.N)
	~				6. Time as a Public Health Control; procedures & reco	rds						Highly Susceptible Populations	
					Approved Source			Τ,	,			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				1	7. Food and ice obtained from approved source; Food i	n							
	~				good condition, safe, and unadulterated; parasite destruction							Chemicals	
	/				8. Food Received at proper temperature			·	,			17. Food additives; approved and properly stored; Washi & Vegetables	hing Fruits
												Produce Maxx 18. Toxic substances properly identified, stored and used	ed
				ı	Protection from Contamination 9. Food Separated & protected, prevented during food			-				To. Tonic substances properly identified, stored and used	cu
	~				preparation, storage, display, and tasting							Water/ Plumbing	
3				~	10. Food contact surfaces and Returnables ; Cleaned at Sanitized at ppm/temperature	d		V	•			19. Water from approved source; Plumbing installed; probackflow device	
	~				11. Proper disposition of returned, previously served or reconditioned			·				20. Approved Sewage/Wastewater Disposal System, pro disposal	roper
		- NT	27		Priority Foundation Items (rective Action within 10 days	
O U T	I N	N O	N A	C O S	Priority Foundation Items (Demonstration of Knowledge/ Personnel	2 Points		lation O 1 U 1	N	N	C C O S	rective Action within 10 days Food Temperature Control/ Identification	n R
U				О	Demonstration of Knowledge/Personnel 21. Person in charge present, demonstration of knowle and perform duties/ Certified Food Manager/ Posted	R		O I U I	N O	N	C	·	n
U	N			О	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowle	R		O I U I T	N O	N	C	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate	n
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Received by: (signature) Melanie Gallegos	Print: Melanie Gallegos	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:	II TV	License/Permit #	Page <u>2</u> of <u>2</u>				
Sprouts	Farmer's Market #166 Deli	469 E		Rockwa	II, IX	need current/to po	St				
Item/Loc	cation	Temp F	TEMPERATURE OBSERVATION Item/Location	Temp F	Item/Loca	tion	Temp 1				
Del co	old top/ham	41	soup and hummus wall	28-34							
CL	ut tomatoes	41	Meat and cheese wall	29-34							
unde	er/chicken salad	41	cheese rounder	32-38							
deli	display case/ham	40	cup salad rounder	32							
	turkey	40	rotisserie chicken hot holding	143/145							
	cheese	41	baked chicken	142/148							
Hea	Heat and eat case		WIC	27							
F	Pizza wall	30-37	WIF	-13							
Itom	T		SERVATIONS AND CORRECTI		-						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIREC	CTED TO TI	HE CONDITIONS OBSE	RVED AND				
31	Hand sink at 100+F	/need s	oap and paper towels/to	keep a	ccessib	le/COS	,				
	3 comp sink 120F										
	Sani sink at 200 pp	m quats									
	Test strips and glov	es on s	ite								
10	Need sani bottle se	tup duri	ng prep/COS to 200 ppr	n quats							
34	Flies in back prep a	rea									
	Back hand sink 110F equipped										
	Back 3 comp sink 115F										
	Sani sink setup to 200 ppm quats										
W	Overflow from rotiss										
	Slicers are sanitized every 2 hours or after changing types of meats										
35	• •		gling nose piercings								
	Temps taken and k										
	Recalled Boar's hea			r							
2		•	deep/top layers 48-51F		اماما	at 445 an bala					
			sed single layer deep or								
W	· · · · · · · · · · · · · · · · · · ·		to cool to 41F as was								
VV	3.5										
	Cheese sliced and dated per manufacturer's instructions for dates to discard 4 hours on rotisserie and baked chicken/pulled to cool and re-purpose										
	+ 110013 011 10033C11	e and b	area cilicreti/pulled to t	ooi and	re-pur	3036					
			T								
Received (signature)		S	Melanie (Salleg	Jos	Title: Person In Charge					
Inspected (signature)		ton 1	RS Christy Co	ortez							
	6 (Revised 09-2015)	10g, 1	Co Chinaty Co) i (GZ,	. ()	Samples: Y N	# collected				