Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

D	ate:				Time in: Time out: Lice	ense/Per	rmit #	ŧ					Est. Type	Risk Category	_	
						current/to post				0	n		rusk cutegory	Page $\underline{1}$ of $\underline{2}$	_	
						omplair		_	Inve				5-CO/Construction	6-Other	TOTAL/SCORI	Œ
E	stabli	ishm	nent	Nan	ne: Contact/Ov					- 0			* Number of Repeat Viola ✓ Number of Violations C	ntions:		_
_					er's Market #166 Produce			Но	od		G	reasi		Follow-up: Yes	1/99/A	1
469 E I-30 Rockwall, TX see Grocery								Hood on the normal nation in the nation is a second nation of the nation in the nation is a second nation in the nation in the nation is a second nation in the nation in the nation is a second nation in the nation in the nation is a second nation in the nation in the nation is a second nation in the nation in the nation is a second nation in the nation in the nation in the nation is a second nation in the nation in the nation in the nation is a second nation in the nation in the nation in the nation is a second nation in the			ne			No V		
								O = not observ					tapplicable $COS = corrected on site R = repeat violation be box for IN, NO, NA, COS Mark an in appropriate box for$		olation W-Watch	
141	uik t	ле ир	ургор	riuce	Priority Items (3 Points) viola										C CON TOT IX	
Co	ompli I	iance N	Sta N	tus	The second of th		R	C	ompl	iance N	Stat N	tus C				R
U T	N	o	A	o s	Time and Temperature for Food Safety (F = degrees Fahrenheit)			U T	N	0	A	o s	Empl	loyee Health		
	~				1. Proper cooling time and temperature								12. Management, food employ knowledge, responsibilities, a		employees;	
									~				• •			
	~				2. Proper Cold Holding temperature(41°F/ 45°F)				_				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No dis	charge from	
					3. Proper Hot Holding temperature(135°F)				Ľ				.,,			_
		~							Preventing Contamination b							
		~			Proper cooking time and temperature				~				14. Hands cleaned and proper	rly washed/ Gloves u	ised properly	
					5. Proper reheating procedure for hot holding (165°F i	in 2			7				15. No bare hand contact with	ready to eat foods o	or approved	
		•			Hours)								alternate method properly follo	owed (APPROVED	, I. 'N' ')	
		~			6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations			
					Approved Source				_				16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
													r astearized eggs used when re	equired		
					7. Food and ice obtained from approved source; Food good condition, safe, and unadulterated; parasite	ın							C	homicolo		
	-				destruction								C	hemicals		
					8. Food Received at proper temperature								17. Food additives; approved	and properly stored;	Washing Fruits	_
	•								~				& Vegetables Produce Maxx			
					Protection from Contamination				<				18. Toxic substances properly	identified, stored an	id used	
					9. Food Separated & protected, prevented during food	i							Water	n/ Dlambin o		
	~				preparation, storage, display, and tasting									r/ Plumbing		
	~				10. Food contact surfaces and Returnables; Cleaned a Sanitized at <u>200</u> ppm/temperature	ind			~				19. Water from approved sour backflow device	rce; Plumbing install	ed; proper	
	~				11. Proper disposition of returned, previously served or reconditioned	or			~				20. Approved Sewage/Wastev disposal	water Disposal System	m, proper	
					Priority Foundation Items	(2 Poi	nts) ı	riolat	tions	Req	uire	Cor	rrective Action within 10 days	5		
O U	I N	N O	N	C	Demonstration of Knowledge/ Personnel		R	0		N	N	C	Earl Townsonston			R
Т		U	A					U	N	О	Α	U	r ood 1 emperatur	e Control/ Identific	eation	
		U	A	s	21. Person in charge present, demonstration of knowl-	edge,		T		0	A	S	<u> </u>	re Control/ Identific		
	~	U	A		21. Person in charge present, demonstration of knowleand perform duties/ Certified Food Manager/ Posted	edge,				0	A		27. Proper cooling method use Maintain Product Temperature	ed; Equipment Ade		
			A		21. Person in charge present, demonstration of knowland perform duties/ Certified Food Manager/ Posted 10	0 /			~	O	A		27. Proper cooling method use	ed; Equipment Ade		
	ر ر		A		21. Person in charge present, demonstration of knowleand perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53	1				0	A		27. Proper cooling method use Maintain Product Temperature	ed; Equipment Ade e disposition	quate to	_
			A		21. Person in charge present, demonstration of knowland perform duties/ Certified Food Manager/ Posted 10	1			~	0	A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and	ed; Equipment Ade e disposition	quate to	_
			A		21. Person in charge present, demonstration of knowleard perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package	1 e			\rac{1}{2}	0	A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a	ed; Equipment Ade e disposition accurate, and calibrat	quate to	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		A		21. Person in charge present, demonstration of knowle and perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasis	l e safe		Т	\ \ \ \ \ \	0	A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips	ed; Equipment Ade e disposition accurate, and calibrat , Prerequisite for O	quate to ed; Chemical/ peration	
	~		A		21. Person in charge present, demonstration of knowleand perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure,	l e safe			\ \ \ \ \ \		A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement,	ed; Equipment Ade e disposition accurate, and calibrat , Prerequisite for O mit (Current/insp re	quate to ed; Chemical/ peration	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		A		21. Person in charge present, demonstration of knowleand perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasi destruction); Packaged Food labeled Conformance with Approved Procedures	1 safe		Т	\ \ \ \ \ \		A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Requirement, peed current/to putensils, Equi	ed; Equipment Ade e disposition accurate, and calibrate, Prerequisite for O mit (Current/insp re DOST ipment, and Vendin	quate to ed; Chemical/ peration eport sign posted)	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		A		21. Person in charge present, demonstration of knowleand perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 33 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasidestruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a HACCP plan; Variance obtained for specialized	1 safe		Т	\ \ \ \ \ \		A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Red Current/to p	ed; Equipment Ade e disposition accurate, and calibrate, Prerequisite for O mit (Current/insp re DOST ipment, and Vendin	quate to ed; Chemical/ peration eport sign posted)	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		A		21. Person in charge present, demonstration of knowleand perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasidestruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a	1 safe		Т	\ \ \ \ \ \		A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Red Current/to putensils, Equi 31. Adequate handwashing facsupplied, used	ed; Equipment Ade e disposition accurate, and calibrat prerequisite for O mit (Current/insp re post ipment, and Vendin cilities: Accessible a	quate to ed; Chemical/ peration port sign posted) g nd properly	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		A		21. Person in charge present, demonstration of knowleand perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 33 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasidestruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a HACCP plan; Variance obtained for specialized	1 safe		Т	\ \ \ \ \ \		A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Requirement, 20. Food Establishment Permit Requiremen	ed; Equipment Ade e disposition accurate, and calibrat prerequisite for O mit (Current/insp re post ipment, and Vendin cilities: Accessible a	quate to ed; Chemical/ peration port sign posted) g nd properly	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		A		21. Person in charge present, demonstration of knowleand perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 322. Food Handler/ no unauthorized persons/ personnel Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasidestruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, at HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	safe ite		Т	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		A		27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Requirement, and Current/to putensils, Equi 31. Adequate handwashing facupplied, used	ed; Equipment Ade e disposition accurate, and calibrat Prerequisite for O mit (Current/insp re DOST ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained,	quate to ed; Chemical/ peration eport sign posted) eg nd properly e, properly	
	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		A		21. Person in charge present, demonstration of knowland perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasi destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under code	safe ite ooked abel	Action	W	V V V V V V V V V V V V V V V V V V V		eed 90	S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing facupplied, used 32. Food and Non-food Contain designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning in the service se	ed; Equipment Ade e disposition accurate, and calibrat Prerequisite for O mit (Current/insp re DOST ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided	quate to ed; Chemical/ peration eport sign posted) eg nd properly e, properly	
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	NO	A N A	S	21. Person in charge present, demonstration of knowl and perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasi destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under confoods (Disclosure/Reminder/Buffet Plate)/ Allergen L	safe ite ooked abel	Action R	W. OO OU U	v v v v v v v v v v v v v v v v v v v			S Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing facupplied, used 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the system of the service sink or curb cleaning the system of the service sink or curb cleaning the system of the service sink or curb cleaning the service s	ed; Equipment Ade e disposition accurate, and calibrat Prerequisite for O mit (Current/insp re DOST ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided	quate to ed; Chemical/ peration eport sign posted) eg nd properly e, properly used/	R
0	v v		N	S	21. Person in charge present, demonstration of knowland perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasidestruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under confoods (Disclosure/Reminder/Buffet Plate)/ Allergen L Core Items (1 Point) Violations Require Core	safe safe and oked abel		W	v v v v v v v v v v v v v v v v v v v	ixceee	N N	S Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing facupplied, used 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the system of the service sink or curb cleaning the system of the service sink or curb cleaning the system of the service sink or curb cleaning the service s	ed; Equipment Ade e disposition accurate, and calibrat prerequisite for O mit (Current/insp re post ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided hever Comes First Identification	quate to ed; Chemical/ peration eport sign posted) eg nd properly e, properly used/	
OUU	\rightarrow \right		N	S	21. Person in charge present, demonstration of knowland perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasidestruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under confoods (Disclosure/Reminder/Buffet Plate)/ Allergen L Core Items (1 Point) Violations Require Corre Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	safe ite ind oked abel		W. OO OU U	v v v v v v v v v v v v v v v v v v v	ixceee	N N	S Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing faculty supplied, used 31. Adequate handwashing facultied, used 32. Food and Non-food Contain designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the strip of the str	ed; Equipment Ade e disposition accurate, and calibrat prerequisite for O mit (Current/insp re post ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided hever Comes First Identification	quate to ed; Chemical/ peration eport sign posted) eg nd properly e, properly used/	
OUU	v v		N	S	21. Person in charge present, demonstration of knowland perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasi destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under corfoods (Disclosure/Reminder/Buffet Plate)/ Allergen L Core Items (1 Point) Violations Require Corr Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco unimals	safe ite ind oked abel		W. OO OU U	v v v v v v v v v v v v v v v v v v v	ixceee	N N	S Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing faculty as a supplied, used 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the strip of the stri	ed; Equipment Ade e disposition accurate, and calibrat prerequisite for O mit (Current/insp re post ipment, and Vendin cilities: Accessible a act surfaces cleanable ed astalled, maintained, facility provided hever Comes First Identification g (Bulk Food) cal Facilities	quate to ed; Chemical/ peration eport sign posted) eg nd properly e, properly used/	
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		N	S	21. Person in charge present, demonstration of knowland perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasidestruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under confoods (Disclosure/Reminder/Buffet Plate)/ Allergen L Core Items (1 Point) Violations Require Corre Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	safe ite ind oked abel		W. OO OU U	v v v v v v v v v v v v v v v v v v v	ixceee	N N	S Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing fac supplied, used 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; ir Service sink or curb cleaning in the Service sink or curb cleaning in the Service Service sink or curb cleaning in the	ed; Equipment Ade e disposition accurate, and calibrat prerequisite for O mit (Current/insp re post ipment, and Vendin cilities: Accessible a act surfaces cleanable ed astalled, maintained, facility provided hever Comes First Identification g (Bulk Food) cal Facilities	quate to ed; Chemical/ peration eport sign posted) eg nd properly e, properly used/	
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		N	S	21. Person in charge present, demonstration of knowland perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasi destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under corfoods (Disclosure/Reminder/Buffet Plate)/ Allergen L Core Items (1 Point) Violations Require Corr Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco unimals	safe ite ind oked abel		Not Not Not T	v v v v v v v v v v v v v v v v v v v	ixceee	N N	S Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing faculty as a supplied, used 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the strip of the stri	ed; Equipment Ade e disposition accurate, and calibrate, Prerequisite for O mit (Current/inspire DOST ipment, and Vendin cilities: Accessible a act surfaces cleanable ed astalled, maintained, facility provided thever Comes First Identification (Bulk Food) cal Facilities es clean	quate to ed; Chemical/ peration port sign posted) g nd properly e, properly used/	
OUU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		N	S	21. Person in charge present, demonstration of knowland perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasi destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under corfoods (Disclosure/Reminder/Buffet Plate)/ Allergen L Core Items (1 Point) Violations Require Corr Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco u 36. Wiping Cloths; properly used and stored	safe ite ind oked abel		Not Not Not T	v v v v v v v v v v v v v v v v v v v	ixceee	N N	S Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing factorial supplied, used 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; ir Service sink or curb cleaning in Service sink or curb cleaning in Service	ed; Equipment Ade e disposition accurate, and calibrat prerequisite for O mit (Current/insp re DOST ipment, and Vendin cilities: Accessible a act surfaces cleanable ed act s	quate to ed; Chemical/ peration eport sign posted) eg nd properly e, properly used/	
OU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		N	S	21. Person in charge present, demonstration of knowland perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasi destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under corfoods (Disclosure/Reminder/Buffet Plate)/ Allergen L Core Items (1 Point) Violations Require Corr Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco u 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	safe ite ind oked abel		Not Not Not T	v v v v v v v v v v v v v v v v v v v	ixceee	N N	S Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing faculty as a supplied, used 32. Food and Non-food Contained designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the strip of the	ed; Equipment Ade e disposition accurate, and calibrat prerequisite for O mit (Current/insp re post ipment, and Vendin cilities: Accessible a act surfaces cleanable ed astalled, maintained, facility provided hever Comes First Identification g (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; faciliti	quate to ed; Chemical/ peration port sign posted) g nd properly used/ areas used es maintained	
OU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		N	S	21. Person in charge present, demonstration of knowland perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasi destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under corfoods (Disclosure/Reminder/Buffet Plate)/ Allergen L Core Items (1 Point) Violations Require Correspondent of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco u 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	safe safe safe safe safe safe safe safe		Not Not Not T	v v v v v v v v v v v v v v v v v v v	ixceee	N N	S Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing factured, used 31. Adequate handwashing factured, used 32. Food and Non-food Contained designed, constructed, and used 33. Warewashing Facilities; ir Service sink or curb cleaning the strip of t	ed; Equipment Ade e disposition accurate, and calibrat prerequisite for O mit (Current/insp re OOSt ipment, and Vendin cilities: Accessible a act surfaces cleanable ed act s	quate to ed; Chemical/ peration eport sign posted) g nd properly e, properly used/ areas used es maintained ean	
OU	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		N	S	21. Person in charge present, demonstration of knowland perform duties/ Certified Food Manager/ Posted 10 22. Food Handler/ no unauthorized persons/ personnel 53 Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, 24. Required records available (shellstock tags; parasi destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, a HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under corfoods (Disclosure/Reminder/Buffet Plate)/ Allergen L Core Items (1 Point) Violations Require Corr Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco u 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	safe ite ite ind oked abel rective A		Not Not Not T	v v v v v v v v v v v v v v v v v v v	ixceee	N N	S Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing faculty as a supplied, used 32. Food and Non-food Contained designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the strip of the	ed; Equipment Ade e disposition accurate, and calibrat prerequisite for O mit (Current/insp re OOSt ipment, and Vendin cilities: Accessible a act surfaces cleanable ed act s	quate to ed; Chemical/ peration eport sign posted) g nd properly e, properly used/ areas used es maintained ean	

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)

F											
Establishment Name: Sprouts Farmer's Market #166 Produce		Physical Address: 469 E I-30		City/State: Rockwall, TX			License/Permit # need current/to post	Page <u>2</u> of <u>2</u>			
				JRE OBSERVA		,					
Item/Loc	cation	Temp F	Item/Location		Temp F	Item/Loca	tion	Temp F			
bagge	ed salad wall	32-37									
S	prouts wall	38									
produce WIC		35									
Ρ.											
Item	T		SERVATIONS AN								
Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MAD	E. YOUR ATTEN	ITON IS DIRI	ECTED TO TI	HE CONDITIONS OBSERV	/ED AND			
	produce room hand	sink 11	0F equipped								
	3 comp sink 120F										
	Sani sink dispenser	r at 200	ppm quats								
	Safe Mist for produ	ce wall ı	misters								
	Produce Maxx used	d in mist	ers								
	Produce wall broke	n down	and cleaned	monthly							
	Safe Mist comes or										
	Need to find out and follow manufacter's instructions for cleaning and maintenance										
	No slime accumulation on misters or ceiling										
42	To clean grates above produce										
	Country or origin on labels or stickers throughout										
	Sani spray bottle at 200 ppm quats in produce prep room										
Received	by:		Print:			Ī	Title: Person In Charge/	Owner			
(signature)		C		elanie (Galle	gos	Manager				
Inspected (signature)		ato = 0	Print:	oriety C	ortoz	DC					
	Cru usty Cov	very, 1	S CI	nristy C	υι ι σ ∠,	110	Samples: Y N #	collected			