Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 1/31/2025				Time out: 1:20		FS20							Est. Type	Risk Category	Page 1		
Purpose of Inspection: V 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N						4-	Inve	stiga	atio	n	5-CO/Construction * Number of Repeat Violation	6-Other	TOTAL/SC	ORE			
Sprouts Farmer's Market #166 Bakery						vaine.	ne:					★ Number of Repeat Violations: ✓ Number of Violations COS:		3/97	/Λ		
Phys 469	ical E I	Addı 30 l	ess:	kwall, TX	Pe See	st contre e Groo	ol : cery		Hoo nee	^{od} ed in	ıfo	G re	reas		Follow-up: Yes 🔲 No 🗸	3/31	//
	Co	mplia	ince !	Status: Out = not in co	mpliance IN = in	complia	nce N	O = not	observ	ved	N/	$\mathbf{A} = \mathbf{n}$	ot ap	oplicable COS = corrected on si	ite R = repeat vio	lation W-W	⁷ atch
Mark	the	appro	priate	points in the OUT box for Prio										ox for IN, NO, NA, COS Mark ive Action not to exceed 3 days	c an X in appropriat s	e box for R	
Com	[]	ce St	C	Time and Ton	manatuma for E	and Enf	oter.	R	Co	ompl I	N	N	tus				R
U I	U N O A O Time and Temperature for Food Safety							U T	N	o	A	O S		yee Health			
·				Proper cooling time a	and temperature					/				 Management, food employe knowledge, responsibilities, and 		employees;	
	2. Proper Cold Holding temperature(41°F/45°F)					+						13. Proper use of restriction and	d exclusion; No dis	charge from			
·	2. Proper Cold Holding temperature(41 17 43 19)							~				eyes, nose, and mouth	,	Ü			
	3. Proper Hot Holding temperature(135°F)										Preventing Cont	tamination by Han	ıds				
	v	/		4. Proper cooking time	and temperature	;		\Box		/				14. Hands cleaned and properly	y washed/ Gloves u	sed properly	
				5. Proper reheating prod	cedure for hot ho	olding (1	65°F in 2			.,				15. No bare hand contact with I			
				Hours)	11.0									alternate method properly follo	wed (APPROVED	YN)	
·	1			6. Time as a Public Hea	alth Control; prod	cedures	& records							,	ptible Populations		
				Ap	proved Source					1				 Pasteurized foods used; pro Pasteurized eggs used when rec 	fered		
				7. Food and ice obtaine	d from approved	l source;	Food in							eggs used in bakii	<u>ng</u>		
·	1			good condition, safe, an destruction	nd unadulterated;	; parasite	e							Ch	emicals		
				8. Food Received at pro	oper temperature	;		+						17. Food additives; approved a	nd properly stored;	Washing Fruits	s
·				•						~				& Vegetables Produce Maxx			
				Protection	from Contami	nation				~				18. Toxic substances properly i	dentified, stored an	d used	
3			~	Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water	/ Plumbing		
				10. Food contact surfac			aned and	\vdash						19. Water from approved source		ed: proper	
·				Sanitized at 200	ppm/temperature	e				~				backflow device	-,	, F F	
·	/			11. Proper disposition of returned, previously served or reconditioned			erved or			/				20. Approved Sewage/Wastewa disposal	ater Disposal System	m, proper	
				D	onity Founda	tion It	roma (2 Da	inta)	:-1-4		D		C	•			
0 1 U 1		N N	C					R R	O		N O		COL	rrective Action within 10 days	Control/Identific	ation.	R
T		A	s	21. Person in charge pr	of Knowledge/				T	IN	-	A	S	Food Temperature			
·	1			and perform duties/ Cer						~				27. Proper cooling method used Maintain Product Temperature	l; Equipment Ade	quate to	
v	1			22. Food Handler/ no u:	nauthorized pers	sons/ per	sonnel			~				28. Proper Date Marking and d	isposition		
				Safe Water, Reco						_				29. Thermometers provided, ac Thermal test strips	curate, and calibrat	ed; Chemical/	
	1		T	22 Hat and Cald Water	Labeling									digi probe			
·	1			23. Hot and Cold Water				Ш						Permit Requirement,			1
·	4			24. Required records av destruction); Packaged		ck tags;	parasite			~				30. Food Establishment Permit (Current/insp report sign post 12/31/2025			30)
				Conformance v	with Approved 1	Procedu	ires								ment, and Vendin	g	
				25. Compliance with V HACCP plan; Variance										31. Adequate handwashing faci supplied, used	lities: Accessible a	nd properly	
•				processing methods; ma	anufacturer instr	uctions				-							
				Cons	sumer Advisory	У				/				32. Food and Non-food Contact designed, constructed, and used		e, properly	
		Т		26. Posting of Consume	er Advisories; ra	w or und	ler cooked							33. Warewashing Facilities; ins	stalled, maintained.	used/	
·	1			foods (Disclosure/Remi						~				Service sink or curb cleaning fa			
0		д Г	Ī ~	Core Items (1 Poin	nt) Violations	Require	· Corrective		_	-		_	_	ys or Next Inspection , Which	ever Comes First		
	N		C O S	Prevention	of Food Contan	nination	l	R	O U T	I N	N O	N A	C O S	Food Id	lentification		R
	1		3	34. No Evidence of Inse	ect contamination	n, roden	t/other			~			~	41.Original container labeling ((Bulk Food)		
·	/			35. Personal Cleanlines	s/eating, drinkin	g or tob	acco use					l		Physica	al Facilities		
·				36. Wiping Cloths; proj	perly used and st	tored				~				42. Non-Food Contact surfaces			
				37. Environmental cont	amination			+	\vdash	~				43. Adequate ventilation and lig	ghting; designated a	areas used	+
-	+	+		38. Approved thawing i	method			H	\vdash	~				44. Garbage and Refuse proper	ly disposed; faciliti	es maintained	+
				D	on Hea of H	ile			\vdash	~				45. Physical facilities installed,			+
Т				39. Utensils, equipment		erly used			-					46. Toilet Facilities; properly co	onstructed, supplied	d, and clean	-
·	1			dried, & handled/ In us						~				, , , , , , , , , , , , , , , , , , ,	. 11		
				40. Single-service & sin and used	ngle-use articles;	; properl	y stored			~				47. Other Violations			
									1			ĺ					

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)

Establishment Name: Sprouts Farmer's Market #166 Bakery	Physical Addition 469 E I	ress: -30	City/State:	all TX	License/Permit # FS2024-5	Page <u>2</u> of <u>2</u>				
episate railinere mantet in ree Bakery	1 403 L 1	TEMPERATURE OBSERVA		an, ix	1 02024 0					
Item/Location	Temp F I	tem/Location	Temp F	Item/Loca	tion	Temp F				
WIC	25									
WIF	-25									
VVIF	-25									
Item AN INSPECTION OF YOUR ES		ERVATIONS AND CORRECT HAS BEEN MADE. YOUR ATTE			HE CONDITIONS ORSER	VED AND				
Number NOTED BELOW:										
Hand sink 110F eq	uipped									
3 comp sink 115F										
Sani sink setup to 2										
	Spices and Seasonings labeled and dated									
Eggs used for bakir										
Individual rolls/ingre	-	•								
• • • • • • • • • • • • • • • • • • • •	Tongs and deli paper for rolls/tongs WRS daily Muffins wrapped individually/labeled with ingredients									
			ents							
	Allegen labels on muffin case									
	Paperwork from Rubicon for carrot cake submitted after last inspection/to verify shelf stable No longer selling Baby Got Bundt with cream cheese, only vanilla frosting									
Baked products lab			,030, 01115	variiia	nosting					
		ed low and separate i	n WIC/ C	OS						
		•								
· •	Sampling of cookies in covered disposable ramekins Sani spray at 200ppm quats									
Test strips current										
·										
Received by:		Print:			Title: Person In Charge	/ Owner				
	e		Galle	gos	Manager					
Melanie Gallego Inspected by: (signature) Christy Cov		Print:	•		<u> </u>					
(signature) Christy Cov	tez, R.	S Christy C	Cortez.	RS	0 1 ** **	u 11 · ·				
	0-				Samples: Y N	# collected				