	Retail Food Establishment Inspection Report ビ First aid kit ビ Allergy policy ビ Vomit clean up Employee health																
	<sup>ite:</sup>	1/2	202	25	Time in:Time out:License/P12:001:00FS20			;				Est. Type Risk Category Page <u>1</u> of <u>2</u>	2				
Purpose of Inspection: 1 - Routine 2-Follow Up 3-Complaint								-Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO	RE				
Establishment Name: Contact/Owner Name Sprouts Farmer's Market - Grocery												* Number of Repeat Violations:  ✓ Number of Violations COS:					
Pł	Physical Address: Pest control :							Hood Grease tran				e trap Follow-up: Yes 4/96/	ł				
46	469 E I-30 Rockwall, TX Orkin/1-21-2025/mont   Compliance Status: Out = not in compliance   IN = in compliance NO						nly LES/11-26-202										
M					points in the OUT box for each numbered item Mark		eckm	ark ir	n appi	ropria	ate bo	pplicable $COS = corrected on site R = repeat violation W- Watc ox for IN, NO, NA, COS Mark an in appropriate box for R$	h				
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days       Compliance Status     Compliance Status												[					
0 U	I N	N O	N A	C O	<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)	R	C U	I N	N O	N A	N C A O	Employee Health					
Т				S	1. Proper cooling time and temperature		Т				S	12. Management, food employees and conditional employees;					
	~							~				knowledge, responsibilities, and reporting					
	~				2. Proper Cold Holding temperature(41°F/45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
			~		3. Proper Hot Holding temperature(135°F)			1	<u> </u>			Preventing Contamination by Hands					
			~		4. Proper cooking time and temperature			r				14. Hands cleaned and properly washed/ Gloves used properly					
			~		5. Proper reheating procedure for hot holding (165°F in 2		-					15. No bare hand contact with ready to eat foods or approved					
			V		Hours)							alternate method properly followed (APPROVED Y _N _)					
	•     6. Time as a Public Health Control; procedures & records					Ц						Highly Susceptible Populations					
					Approved Source			~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required							
3		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							<u> </u>	<u> </u>	I	Chemicals					
	~		8. Food Received at proper temperature					~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
					Protection from Contamination			~				18. Toxic substances properly identified, stored and used					
		9. Food Separated & protected, prevented during food															
	~				preparation, storage, display, and tasting		Water/ Plumbing										
	~				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			~				19. Water from approved source; Plumbing installed; proper backflow device					
	~				11. Proper disposition of returned, previously served or reconditioned   20. Approved Sewage/Wastewater Disposal System, proper disposal												
	Priority Foundation Items (2 Poi								_	_		rrective Action within 10 days	n				
U T	I N	0	N A	C O S	Demonstration of Knowledge/ Personnel	R O I N N C   U N O A O   T V A O   S S					R						
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted $\underline{10}$			~			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature						
	~	22 Food Handler/ no unauthorized persons/ personnel						~				28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package Labeling						~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips						
	~										Permit Requirement, Prerequisite for Operation						
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			~			30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025						
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and		_					Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
	~				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			~				supplied, used					
					Consumer Advisory			~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
	~	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label						~		5		33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
0	I	N	N	С	Core Items (1 Point) Violations Require Corrective	Action	C	) I	Ν	Ν	C		R				
U T	N	0	A	0 S	Prevention of Food Contamination		U T		0	A	O S	Food Identification					
	~				34. No Evidence of Insect contamination, rodent/other animals			~				41.Original container labeling (Bulk Food)					
L	~				35. Personal Cleanliness/eating, drinking or tobacco use			_				Physical Facilities					
	~				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean					
	~				37. Environmental contamination			~				43. Adequate ventilation and lighting; designated areas used					
	~	38. Approved thawing method					~				44. Garbage and Refuse properly disposed; facilities maintained						
					Proper Use of Utensils			~				45. Physical facilities installed, maintained, and clean					
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			~				46. Toilet Facilities; properly constructed, supplied, and clean					
1	~				40. Single-service & single-use articles; properly stored and used			~				47. Other Violations					

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

Form EH-06 (Revised 09-2015)

Establishment Name: Sprouts Farmer's Market - Grocery	Physical A 469 I-		kwa	II, TX	License/Permit # Page <u>2</u> FS2024-6		<u>2</u> of <u>2</u>				
Item/Location	TEMPERATURE OBSERVA       Temp F     Item/Location		TIONS Temp F		Item/Locat	ion		Temp F			
Milk wall	34	e-commerce freeze			Item/Locat			Temp F			
creamer wall	35	e-commerce coole	er 3	88							
butter wall	36	hot holding reach ir	ו <b>1</b>	45							
juice wall	35										
frozen wall meals	-4										
frozen veggie bunker	2										
ice cream wall	-6										
creamer end cap	37				I.G.						
Item AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN				E CONDITIONS OBSER	VED AN	ID			
Number NOTED BELOW:	umber NOTED BELOW:										
	Removed dented can in grocery Removed one dented from toddler drink mix (not formula)										
All dates of formula		· · ·									
Reddy ice sold											
Using digi probe in	all depa	rtments for electronic t	emps	s tha	t record	s as well					
Using produce hand	d sink w	hen needed									
· · · ·		n produce if needed									
•	Test strips in every department										
		hicken pulled from deli	30 m	ninut	es prior	to pickup					
	Need to de-lime water bottle filler grates										
	Artic Mountain water re-fill/cleaned and maintained by Artic Mountain										
	Carbon, reverse osmosis, and ultraviolet filtration to be verified by owner of machine Water fountain guards to be sanitized daily										
Ŭ											
(signature) Melanie Gallego	s	Melanie	Gal	lleg		Title: Person In Charge/					
(signature) Melanie Gallego Inspected by: (signature) Christy Cor	tez, 1	RS Christy C	orte	θΖ,	RS	Constant V - M	11	4			
Form EH-06 (Revised 09-2015)	U					Samples: Y N #	collecte	u			