

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 1/31/2025	Time in: 12:00	Time out: 1:00	License/Permit # FS2024-6	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Sprouts Farmer's Market - Grocery	Contact/Owner Name:	* Number of Repeat Violations: _____	4/96/A
Physical Address: 469 E I-30 Rockwall, TX		✓ Number of Violations COS: _____	
Pest control : Orkin/1-21-2025/monthly	Hood	Grease trap : LES/11-26-2024	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
			✓			Preventing Contamination by Hands					
			✓				✓				
			✓				✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
3				✓		Chemicals					
	✓						✓				
Protection from Contamination							✓				
	✓					Water/ Plumbing					
	✓						✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					Permit Requirement, Prerequisite for Operation					
	✓						✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establishment Name: Sprouts Farmer's Market - Grocery	Physical Address: 469 I-30	City/State: Rockwall, TX	License/Permit # FS2024-6	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Milk wall	34	e-commerce freezer	11		
creamers wall	35	e-commerce cooler	38		
butter wall	36	hot holding reach in	145		
juice wall	35				
frozen wall meals	-4				
frozen veggie bunker	2				
ice cream wall	-6				
creamers end cap	37				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation and Corrective Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
7	Removed dented can in grocery
	Removed one dented from toddler drink mix (not formula)
	All dates of formula current/checked monthly/
	Reddy ice sold
	Using digi probe in all departments for electronic temps that records as well
	Using produce hand sink when needed
	Using sani spray bottle from produce if needed
	Test strips in every department
	In e-commerce, rotisserie chicken pulled from deli 30 minutes prior to pickup
42	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

Received by: (signature) <i>Melanie Gallegos</i>	Print: Melanie Gallegos	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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