

# Retail Food Establishment Inspection Report

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

Date: <b>1/31/2025</b>	Time in: <b>2:25</b>	Time out: <b>3:05</b>	License/Permit # <b>FS2024-8</b>	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: <b>Sprouts Farmer's Market #166 Meat Dept</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>5/95/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>469 E I-30 Rockwall, TX</b>	Pest control : <b>see Grocery</b>	Hood refer to grocery	Grease trap : <b>refer to Grocery</b>	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
	✓					<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>							✓				
	✓					<b>Chemicals</b>					
	✓						✓				
<b>Protection from Contamination</b>							✓				
	✓					<b>Water/ Plumbing</b>					
<b>3</b>				✓			✓				
	✓						✓				

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
	✓						✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						✓				
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>							✓				
	✓						✓				

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
	✓					<b>Physical Facilities</b>					
	✓					<b>1</b>					
	✓						✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>1</b>					
	✓						✓				
	✓						✓				

### Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

<b>Establishment Name:</b> Sprouts Farmer's Market #166 Meat Dept	<b>Physical Address:</b> 469 E I-30	<b>City/State:</b> Rockwall, TX	<b>License/Permit #</b> FS2024-8	<b>Page 2 of 2</b>
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#### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
seafood case/salmon	37	packaged meat wall	28-36		
scallops	36	bacon/sausage wall	30-36		
chicken	37	frozen packaged meat wall	-2		
hamburger	33	poultry bunkers	34-38		
seafood meals	28-37				
beef and chicken meals	28-36				
WIC	25				
WIF	-25				

#### OBSERVATIONS AND CORRECTIVE ACTIONS

<b>Item Number</b>	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hand sink 110F
	3 comp sink 110+F
	Sani sink setup to 200ppm quats
	One pan meals with cooking instructions as applicable to meat (beef to 155F, chicken to internal 165F)
	Sani spray bottle at 200ppm quats
45	To clean floors in meat prep room
42	Some minor cleaning of shelves in meat prep room
	No storage of meat in prep room/as not 41F, just prepped and moved to coolers
7	One package of tuna steak removed/discoled
45	To clean floors under 3 comp sink
	Electronic temps and records kept through Digi
7	Two packs of bacon removed, broken seal
	Frozen fish thawed per manufacturer's instructions/ released from vacuum sealed packaging prior to thawing
W	Watch loading poultry too high in bunkers
	Discussed promo bins to have sufficient ice to cover various items/wings, pasta salad, etc

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<b>Inspected by:</b> (signature) <i>Christy Cortez, RS</i>	<b>Print:</b> <b>Christy Cortez, RS</b>	<b>Samples:</b> Y N # collected