	Retail Food Establishment Inspection Report First aid kit Allergy policy Vomit clean up Employee health																	
	^{ate:} '31	/2	202	25		ime out: 8:05		License/Pe			3				Est. Type	Risk Category	Page 1 of	2
Pı	irpo	se of	f Ins	spec	ion: 🖌 1-Routine	2-Follow Up		3-Complai	int	4	4-Inv	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
	tabli Prou				e: r's Market #166 Me	at Dept	Conta	ct/Owner N	Vame:	:					★ Number of Repeat Vio✓ Number of Violations		5/95//	٨
	iysic 9 E				wall, TX	see	t contro Groc	erv			ood er to g	ocery	G re	reas f er	e trap : to Grocery	Follow-up: Yes	5/95/1	Α
M	Compliance Status:Out = not in complianceIN = in complianceNO = not observedNA = not applicableCOS = corrected on siteR = repeat violationW- WatchMark the appropriate points in the OUT box for each numbered itemMark ' \checkmark ' a checkmark in appropriate box for IN, NO, NA, COSMark and in appropriate box for R										ch							
	Mark use appropriate box for each numbered nem Mark v a checkmark in appropriate box for Hx, HX, KX, COS Mark an A propriate box for K Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																	
0 U	I N	n N O	N A	C C O	Time and Temper			ty	R	1	O I U N	Ν		C O	Emj	ployee Health		R
Т				S	1. Proper cooling time and	ees Fahrenheit temperature)				Т			S	12. Management, food empl		employees;	
	~				2. Proper Cold Holding ten	nnerature(41°	7/45°F)				~				knowledge, responsibilities, 13. Proper use of restriction	· ·	charge from	
	~				2. Troper cord froming con		, 10 1)				~				eyes, nose, and mouth		enange nom	
	~				3. Proper Hot Holding temp	- ·	F)								_	ontamination by Han		
		~			4. Proper cooking time and	Ŷ					~				14. Hands cleaned and prop			
		~			5. Proper reheating procedu Hours)	ure for hot hol	ding (16	5°F in 2			~				15. No bare hand contact wir alternate method properly fo			
╞	~				6. Time as a Public Health	Control; proce	edures a	& records			-				Highly Sus	ceptible Populations		
		1			Appro	oved Source				 16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required 						fered		
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							<u> </u>	NO Eggs Chemicals							
	~				8. Food Received at proper	r temperature					~				17. Food additives; approved & Vegetables		Washing Fruits	
					Protection fro	om Contamin	ation			_	~				Produce Maxx 18. Toxic substances proper		d used	
	Protection from Contamination 9. Food Separated & protected, prevented during food					Water/ Plumbing					(
	~				preparation, storage, displa 10. Food contact surfaces a			ned and							19. Water from approved so	-	ed: proper	
3				~	Sanitized at ppn	n/temperature	•				~				backflow device	-	• •	
	~				11. Proper disposition of re reconditioned	eturnea, previo	usiy sei	ved or			~				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
0	Ι	N	N	С					ints) R	(0 I	N	Ν	С				R
U T	N	0	A	0 S	Demonstration of 21. Person in charge preser						U N T	0	A	O S	•	ure Control/ Identific		
	~				and perform duties/ Certified 10	ed Food Mana	ager/ Po	sted			~				27. Proper cooling method u Maintain Product Temperatu	ire	quate to	
	~				22. Food Handler/ no unaut 65	thorized perso	ns/ pers	onnel			~				28. Proper Date Marking and	-		
	Safe Water, Recordkeeping and Food Package Labeling			kage			~				29. Thermometers provided, Thermal test strips Digital system/p		ed; Chemical/					
	~				23. Hot and Cold Water av	·	<u>^</u>								Permit Requiremen	nt, Prerequisite for O	-	
	~				24. Required records availadestruction); Packaged Foo		k tags; p	oarasite			r				30. Food Establishment Pe 12/31/2025	ermit (Current/insp re	port sign posted)	
			[Conformance with										Utensils, Equ	uipment, and Vendin		
	~				25. Compliance with Varia HACCP plan; Variance obb processing methods; manuf	tained for spec	cialized	ess, and			~				31. Adequate handwashing f supplied, used	acilities: Accessible a	nd properly	
					Consum	ner Advisory					~				32. Food and Non-food Con- designed, constructed, and u		e, properly	
	~				26. Posting of Consumer A foods (Disclosure/Reminde						~				33. Warewashing Facilities; Service sink or curb cleaning		used/	
0	Ι	N	N	С				Corrective	Actio R		0 I	Ν	Ν	С	ays or Next Inspection , Whi			R
U T	N	0	A	0 S	Prevention of F 34. No Evidence of Insect of			other			U N T	0	A	O S	Food 41.Original container labelin	I Identification		
┡	•				animals 35. Personal Cleanliness/ea				\square		~				-			
╞	~ ~				36. Wiping Cloths; properly			-	\vdash	1					Phys 42. Non-Food Contact surface	sical Facilities ces clean		
╞	v v				37. Environmental contami	ination			H	ŀ	~	+			43. Adequate ventilation and	l lighting; designated a	areas used	-
⊢	~				38. Approved thawing met	hod			H	┢	~	+			44. Garbage and Refuse prop	perly disposed; faciliti	es maintained	
	i				Proper U	Jse of Utensils	5			1	-				45. Physical facilities installe	ed, maintained, and cl	ean	
	~				39. Utensils, equipment, & dried, & handled/ In use ut			, stored,	Π	F	r	1			46. Toilet Facilities; properly	y constructed, supplied	1, and clean	+
╞	~				40. Single-service & single and used	e-use articles;	properly	stored	$\left \right $	╞	~				47. Other Violations			
									1									1

1st followup is free. Any additonal followups will result in a \$50 fee. Retail Food Establishment Inspection Report

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 #166 Meat Dept	Physical A 469 E	I-30	City/State: Rockwa	II, TX	License/Permit # FS2024-8	Page <u>2</u> of <u>2</u>				
Item/Location	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	ion	Temp F				
seafood case/salmon	37	packaged meat wal								
scallops	36	bacon/sausage wal	30-36							
chicken	37	frozen packaged meat wa	-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 Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
Number NOTED BELOW:										
3 comp sink 110+F	Hand sink 110F									
	200nnm	quats								
•	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									
•		•								
	To clean floors in meat prep room 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									
•	One package of tuna steak removed/discolored									
45 To clean floors und	To clean floors under 3 comp sink									
Electronic temps ar	nd recoi	ds kept through Digi								
7 Two packs of bacor										
Frozen fish thawed per m	Frozen fish thawed per manufacturer's instructions/ released from vacuum sealed packaging prior to thawing									
W Watch loading poul	Watch loading poultry too high in bunkers									
Discussed promo bir	Discussed promo bins to have sufficient ice to cover various items/wings, pasta salad, etc									
Received by:		Print:		I	Title: Person In Charge/	Owner				
(all an attance)	s		Galleg		Manager					
(signature) Melanie Gallego Inspected by: (signature) Christy Cor	tez, î	RS Christy C	ortez,	RS						
Form EH-06 (Revised 09-2015)	0.	5	•		Samples: Y N #	collected				

Form EH-06 (Revised 09-2015)