Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	1/			Time in: 1:20	Time out: 1:50		FS20)2 <u>4</u>	<u>-7</u>					Est. Type	Risk Category	Page 1	
Estal Spr	olish OU	ment S F	Nan arr	tion: 1-Routine ne: ner's Market #		Conta	3-Compla act/Owner I		4-	-Inve	estig	ation	n	S-CO/Construction Number of Repeat Viola Number of Violations C	os:	2/98	
Phys 469	ical E I-	Addr 30 F	ess: Roc	kwall, TX	see	est contro e Groc	erv		Ho will ne	od eed to	send	G ref	reas fer		Follow-up: Yes No	2/30	
Mark	Co the	mplia approp	nce S priate	Status: Out = not in copoints in the OUT box for	each numbered it	compliantem	nce N Mark	$\mathbf{O} = \text{not}$						pplicable COS = corrected on sox for IN, NO, NA, COS Mar	site $\mathbf{R} = \text{repeat vio}$ k an \mathbf{X} in appropriat	lation W-V e box for R	Watch
Com	plian	ce Sta	itus	Prio	rity Items (3	Points) violations	Requi	_	nmed Compl				ive Action not to exceed 3 day	<u>28</u>		
O I	O I N N C Time and Temperature for Food Safety						R	О	O I N N C U N O A O		C	Employee Health					
1			3	1. Proper cooling time and temperature					1	-			. 5	12. Management, food employ knowledge, responsibilities, ar		employees;	
				2. Proper Cold Holding	temperature(41°	°F/ 45°F)	\blacksquare		ľ				13. Proper use of restriction ar		charge from	
~					• •					~				eyes, nose, and mouth	·	Ü	
•	1			3. Proper Hot Holding						14				Preventing Contamination by Hands			
	V	_		4. Proper cooking time	•		650E: 2							14. Hands cleaned and proper gloves used	•		
	~	·		5. Proper reheating pro- Hours)	cedure for not no	olaing (1	65°F in 2			~				15. No bare hand contact with alternate method properly follo)
·	1			6. Time as a Public Hea	alth Control; pro	cedures	& records							Highly Susce	eptible Populations		
ı	<u> </u>	1	<u> </u>	Ap	proved Source					\ <u>\</u>				16. Pasteurized foods used; pre Pasteurized eggs used when re		fered	
			l	7. Food and ice obtaine		l source;	Food in								•		
•				good condition, safe, as destruction			?							Cl			
-	4			8. Food Received at pro	oper temperature					~				17. Food additives; approved a & Vegetables Produce Maxx	and properly stored;	Washing Frui	its
				Protection	from Contami	nation				~				18. Toxic substances properly	identified, stored an	d used	
-	1			Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water	r/ Plumbing		
·	/			10. Food contact surfact Sanitized at			aned and			~				19. Water from approved sour backflow device	ce; Plumbing install	ed; proper	
	/			11. Proper disposition or reconditioned	of returned, previ	iously se	rved or			~				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
				Pri	ority Founda	tion It	ems (2 Po							rective Action within 10 days			
U N			C O S	Demonstration	of Knowledge/	/ Personi	nel	R	U T	N	N O	N A	C O S	Food Temperature	e Control/ Identific	ation	R
	/			21. Person in charge pr and perform duties/ Ce						~				27. Proper cooling method use Maintain Product Temperature	ed; Equipment Ade	quate to	
v	,			10 22. Food Handler/ no u 53	nauthorized pers	sons/ pers	sonnel			~				28. Proper Date Marking and o			
-				Safe Water, Reco						~				29. Thermometers provided, a Thermal test strips digi probe	ccurate, and calibrat	ed; Chemical	/
-	1			23. Hot and Cold Wate	r available; adeq	uate pres	ssure, safe							Permit Requirement,	Prerequisite for O	peration	
v	1			24. Required records as destruction); Packaged		ck tags;	parasite			~				30. Food Establishment Peri 12/31/2025	nit (Current/insp re	port sign pos	ted)
1			1	Conformance v 25. Compliance with V	with Approved lariance. Speciali									Utensils, Equi	pment, and Vendin		
•				HACCP plan; Variance processing methods; ma	obtained for spe	ecialized	,			~				supplied, used			
					sumer Advisory					~				32. Food and Non-food Contacted, constructed, and use	d		
•				26. Posting of Consume foods (Disclosure/Rem						~				33. Warewashing Facilities; in Service sink or curb cleaning f		used/	
0 I		N	C	Core Items (1 Poin	nt) Violations	Require	Corrective	Action	Not	I	N	N	0 D a	ys or Next Inspection , Which	never Comes First		R
U N	4 C	A	o S	Prevention 34. No Evidence of Ins	of Food Contan				T T		О	A	o s		(Pulls Food)		
•	1			animals 35. Personal Cleanlines						~				41.Original container labeling	(Bulk Food)		
•				36. Wiping Cloths; pro	<u> </u>		acco use	\square						Physic 42. Non-Food Contact surface	s clean		
<i>'</i>				37. Environmental cont				H	1					43. Adequate ventilation and 1		areas used	
	-	1		38. Approved thawing				H	_	٧ 				44. Garbage and Refuse prope			1
						ile			1	~				45. Physical facilities installed			
	,			39. Utensils, equipmendried, & handled/ In us		erly used			H	~				46. Toilet Facilities; properly of	constructed, supplied	d, and clean	
-	_			40. Single-service & sin						\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				47. Other Violations			
				-													

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

Form EH-06 (Revised 09-2015)

	ment Name: s Farmer's Market #166 Deli	Physical A	ddress:	City/State: Rockwa	ıll, TX	License/Permit # FS2024-7	Page	<u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVAT		,						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat			Temp F			
deli ca	ase/turkey	38	Boar's head wall	28-38	rotis	serie chick	en	178-188			
	turkey	40	Meat and cheese wall	31-37	deli p	orep table/ha	am	40			
	cheese	41	hummus wall	32-36	cu	t tomatoes		42			
heat a	and eat case/meatballs	40	sandwich wall (in defrost	40-45							
	ravioli	39	Cracker island	35-38							
rotis	sserie/ turkey	149	deli salad rounder	27							
tu	ırkey breast	48	WIC	27							
	icken pieces	158	WIF	-13							
	•	OB	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	CTED TO TH	IE CONDITIONS OBSERV	ED AN	ND			
	Hand sink 100F equ	uipped									
	3 comp sink 125F										
	Sani sink at 200 pp	m quats									
	Test strips/current and gloves on site										
	Sani spray at 200ppm quats										
	Sampling in covered ramekins/ on ice for meat/discarded at 4 hours										
	Back hand sink 110F equipped										
	Back 3 comp sink 115F										
	Sani sink setup to 200 ppm quats										
45 Some food debris and grease on floor/under equipment/ to clean											
	Slicers are sanitized every 2 hours or after changing types of meats										
Rotisserie chickens are hot held then pulled at 4 hours to be shredded											
	Temps taken and re	ecords k	ept through digi temp								
	Sandwich wall on defrost/end of inspection ambient 38F and dropping										
	Heat and Eat case/single layer only/great temps/41F and under										
W											
45	To clean floor drain	S									
42 Some cleaning in/around/on equipment, under prep tables											
Received (signature)	. •		Print: Malania (221100	205	Title: Person In Charge/	Owner				
	Melanie Gallego	5	Melanie (שוושכ	JUS	Manager					
Inspected (signature)		tez. 1	RS Christy Co	ortez.	RS						
	6 (Ravisad 09-2015)	0, 1		,		Samples: Y N #	collecte	ed			