Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

7 <i>i</i>		1/2	02	25	Time in: 1:00	Time out: 4:30		ense/Perr S202		-6					Est. Type Risk Category Page 1 of 2	<u>-</u>
		se of			tion: 1-Routine	2-Follow U	Up 3-Co	omplaint		4-]	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E
S	oro	uts	F	arn	ner's Market - 0			wher iva							✓ Number of Violations COS: 6/94/Δ	7
		al Ac I-30			kwall, TX	Ork	est control : kin/7-24-202	5/monthl	y (Hoc	od ercial/3	-2025			e trap : Follow-up: Yes O/ O-7/7 7-8-2024/250gal No 🔽	`
M					tatus: Out = not in co points in the OUT box for	r each numbered i		Mark '✓'		ckma	ark in	appr	opria	te bo	oplicable COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	h
Co	mpli	iance N	Sta	tus C		· ·			R	_	ompl			_	Teres not to exceed 3 days	R
Ŭ	N	Ö	A	o s	(F = d)	nperature for F legrees Fahrenhe	eit)			U T	N	Ö	A	o s	Employee Health	
	~				1. Proper cooling time	and temperature	e				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	İ
	~				2. Proper Cold Holding	g temperature(41	1°F/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			~		3. Proper Hot Holding	temperature(135	5°F)								Preventing Contamination by Hands	
			~		4. Proper cooking time	and temperature	e				~				14. Hands cleaned and properly washed/ Gloves used properly	
			~		5. Proper reheating pro- Hours)	cedure for hot ho	olding (165°F	in 2			~			-	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.)	
	~				6. Time as a Public Hea	alth Control; pro	ocedures & rec	ords							Highly Susceptible Populations	
	Ľ														16. Pasteurized foods used; prohibited food not offered	
					•	proved Source					_				Pasteurized eggs used when required	
3		~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction										Chemicals			
	~				8. Food Received at pro	oper temperature	e								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection	n from Contami	ination				٧ ٧				18. Toxic substances properly identified, stored and used	
					9. Food Separated & pr			ı							W. day/ Dhanking	
	~				preparation, storage, di 10. Food contact surfac			and and							Water/ Plumbing	
	~				Sanitized at 200	ppm/temperatur	re				~			-	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition or reconditioned	of returned, prev	viously served	or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	1
					Pri	iority Founda	ation Items	(2 Poin	ts) vi	iolati	ions	Req	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S		iority Founda			ts) vi	O U	_	Req N O	uire N A	C O	Food Temperature Control/ Identification	R
		N O		О	Demonstration 21. Person in charge prand perform duties/ Ce	n of Knowledge	e/ Personnel			О	I	N	N	C		R
	N	N O		О	Demonstration 21. Person in charge pr	n of Knowledge, resent, demonstratified Food Man	e/ Personnel ration of knowl anager/ Posted	ledge,		O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
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Retail Food Establishment Inspection Report

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)

Oprouts	nent Name: Farmer's Market - Grocery	Physical A 469 I-		City/State: Rockwa	ıll, TX	FS2024-6	Page <u>2</u> (of <u>2</u>				
			TEMPERATURE OBSERVA	ΓΙΟΝS								
Item/Loca		Temp F	Item/Location	Temp F	Item/Loca			emp I				
Milk w	rall	24	e-commerce freeze	<u> </u>		IF ambient		-2				
alternative milk wall		25	e-commerce coole	37	(3	31					
k	outter wall	28	hot holding reach in	143								
	juice wall	27	non alcoholic end cap	36								
frozen wall meals		-17	yogurt wall	20								
froze	en veggie bunker	-8	beer wall	34								
ice cream wall		-9to-14	kombucha wall	28								
crea	amer end cap	21	egg wall	26								
		OB	SERVATIONS AND CORRECT	VE ACTION	NS							
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	ΓΙΟΝ IS DIRE	CTED TO T	HE CONDITIONS OBSER	VED AND					
	When sampling, using covered disposable ramekins/with employee oversee											
7	Removed one dente	ed can c	of formula									
	All dates of formula	current	checked monthly/									
	Reddy ice sold											
	Using digi probe in	all depa	rtments for electronic to	mps tha	t record	ds as well						
W	Using digi probe in all departments for electronic temps that records as well Using produce hand sink when needed 108F/need paper towels											
	Using sani spray bottle from produce if needed/200ppm in produce											
	Test strips in every department/current											
	In e-commerce, rotisserie chicken pulled from deli 30 minutes prior to pickup											
37												
	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 guar		· · · · · · · · · · · · · · · · · · ·									
45	To clean floors in ba	ack stor	age along walls, crevic	es, one	dead c	ricket noted						
34	Some flies											
Received (signature)			Print:		100	Title: Person In Charge/						
Inspected	Melanie Gallego Thy: Christy Cov	5	Melanie (Jane(JUS	Manager						
(signature)		ten 1	RS Christy C	ortez	RS							