

Retail Food Establishment Inspection Report

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

Date: 7/24/2025	Time in: 1:00	Time out: 4:30	License/Permit # FS2024-7	Est. Type	Risk Category	Page 1 of 2
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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Sprouts Farmer's Market #166 Deli			Contact/Owner Name:	* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		10/90/A
Physical Address: 469 E I-30 Rockwall, TX		Pest control : see Grocery	Hood Commercial/3-2025	Grease trap : refer to Grocery	Follow-up: Yes <input checked="" type="checkbox"/> No <input 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		Time and Temperature for Food Safety (F = degrees Fahrenheit)			R	
OUT	IN	NO	NA	COS		
	✓					1. Proper cooling time and temperature
3						2. Proper Cold Holding temperature(41 °F/ 45°F)
3						3. Proper Hot Holding temperature(135°F)
		✓				4. Proper cooking time and temperature
			✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)
	✓					6. Time as a Public Health Control; procedures & records
		Approved Source				
3				✓		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
	✓					8. Food Received at proper temperature
		Protection from Contamination				
	✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
	✓					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature
	✓					11. Proper disposition of returned, previously served or reconditioned
		Employee Health			R	
OUT	IN	NO	NA	COS		
	✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
		Preventing Contamination by Hands				
	✓					14. Hands cleaned and properly washed/ Gloves used properly gloves used
	✓					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
		Highly Susceptible Populations				
	✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
		Chemicals				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Produce Maxx
	✓					18. Toxic substances properly identified, stored and used
		Water/ Plumbing				
	✓					19. Water from approved source; Plumbing installed; proper backflow device
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS		
	✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 10
	✓					22. Food Handler/ no unauthorized persons/ personnel 65
		Safe Water, Recordkeeping and Food Package Labeling				
	✓					23. Hot and Cold Water available; adequate pressure, safe
	✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
		Conformance with Approved Procedures				
	✓					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
		Consumer Advisory				
	✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label
OUT	IN	NO	NA	COS		
	✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓					28. Proper Date Marking and disposition
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digi probe
		Permit Requirement, Prerequisite for Operation				
	✓					30. Food Establishment Permit (Current/insp report sign posted) 12/31/2025
		Utensils, Equipment, and Vending				
	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used
W						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
OUT	IN	NO	NA	COS		
	✓					34. No Evidence of Insect contamination, rodent/other animals
	✓					35. Personal Cleanliness/eating, drinking or tobacco use
	✓					36. Wiping Cloths; properly used and stored
	✓					37. Environmental contamination
	✓					38. Approved thawing method
		Proper Use of Utensils				
	✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
	✓					40. Single-service & single-use articles; properly stored and used
OUT	IN	NO	NA	COS		
	✓					41.Original container labeling (Bulk Food)
		Physical Facilities				
W						42. Non-Food Contact surfaces clean
	✓					43. Adequate ventilation and lighting; designated areas used
	✓					44. Garbage and Refuse properly disposed; facilities maintained
1						45. Physical facilities installed, maintained, and clean
	✓					46. Toilet Facilities; properly constructed, supplied, and clean
	✓					47. Other Violations

1st followup is free. Any additional followups will result in a \$50 fee.

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 #166 Deli		Physical Address: 469 E I-30		City/State: Rockwall, TX		License/Permit # FS2024-7		Page 2 of 2	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
specialty cheese		28-29	top rack of rotisserie chicken		127-128	cold top/turkey		41	
cheese island		38	middle rack of rotisserie		135-146	ham		41	
cheese wall		34	sliced deli meat wall		29-24	cut tomatoes		39	
hummus wall		29	heat and eat case/front end		45-46				
sandwich wall		32	back end		41-42				
meals wall		34	deli case/cheese		41				
shredded chicken		41/41	turkey		41				
salad rounder		30	WIC		28				
OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:								
	Hand sink 100+F equipped								
	3 comp sink 125F								
	Sani sink at 200 ppm 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								
W	One fruit fly								
45	To clean outside of vent hood and around air return/ceiling/dusty								
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 records kept through digi temp								
3	2 heat bulbs on top rack of rotisserie hot holding out/pulled chicken under 135F/will replace heat bulbs								
2	Front end of heat and eat case not cold holding at 41F or below/to repair to cold hold at 41F and below								
W	Need new heat and seal cover/frayed, badly discolored								
45	To clean floor drains								
W	Some cleaning in/around/on equipment, under prep tables								
7	Found one sausage (chorizo) with broken seal/some discoloration								
Received by: (signature)			Print:			Title: Person In Charge/ Owner			
Melanie Gallegos			Melanie Gallegos			Manager			
Inspected by: (signature)			Print:						
Christy Cortez, RS			Christy Cortez, RS						
						Samples: Y N # collected			

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