Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

					1:00	Time out: 4:30		FS2()2 <u>4</u>	-8					Est. Type Risk Category Page 1 o	
		ishm			tion: 1-Routine	2-Follow U		3-Compla ct/Owner l		4-	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SC * Number of Repeat Violations:	ORE
Sp	rou	uts	Far	me	er's Market #166				vario.						✓ Number of Violations COS:	/Δ
Pł 46	ysic 9 E	al A I-3	ddre 80 F	ess: Roc	kwall, TX	see	st control	erv		Ho- refer		ocery	Gı ref	ease er t	e trap : Follow-up: Yes 7 O/ 94/	/
M	aels f	Com	plia	nce S	Status: Out = not in co	ompliance IN = in	complianc	e N	$\mathbf{O} = \text{not}$						pplicable $COS = corrected on site R = repeat violation W-W ox for IN, NO, NA, COS Mark an in appropriate box for R$	⁷ atch
IVI	aik t	ле ар	ргор	nate											ive Action not to exceed 3 days	
О	Î	iance N	N	C	Time and Ter	nperature for Fo	ood Safet	v	R	О		N	N	С		R
U T	N	0	A	O S	(F = c)	legrees Fahrenhei		J		U T		O	A	o s	Employee Health	
	~				1. Proper cooling time	and temperature					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	g temperature(41°	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	
	~										~				eyes, nose, and mouth	
	<				3. Proper Hot Holding	temperature(135°	°F)								Preventing Contamination by Hands	
		~			4. Proper cooking time	and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly Qloves used	
		./			5. Proper reheating pro	ocedure for hot ho	olding (16	5°F in 2			7				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
					6. Time as a Public He	olth Control, proc	aadumaa 6	racords			Ľ				antennate memori property followed (2011/07/25 1, 1/2)	
	~				o. Time as a Fuolic He	aiui Controi, proc	cedures o	e records			1		ı		Highly Susceptible Populations	
					AŢ	oproved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained			Food in							no eggs	
	~				good condition, safe, a destruction	nd unadulterated;	; parasite								Chemicals	
					8. Food Received at pr	oper temperature					l I		1		17. Food additives; approved and properly stored; Washing Fruits	s
	~				•						~				& Vegetables Produce Maxx	
					Protection	n from Contamii	nation				~				18. Toxic substances properly identified, stored and used	
	/				9. Food Separated & pr preparation, storage, di			food	П						Water/ Plumbing	
					10. Food contact surface			and and							19. Water from approved source; Plumbing installed; proper	
	~				Sanitized at 200	ppm/temperature	e , Cicai	ica ana			~				backflow device	
	~				11. Proper disposition reconditioned	of returned, previ	iously ser	ved or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
											L				•	
			-		Pr	iority Founds	tion Ite	ms (2 Po	ints) ı	iolat	tions	Rea	uire	Cor	rractive Action within 10 days	
O U	I N	N O	N A	C					ints) v	0	I	N	N	С	Food Temperature Control/ Identification	R
O U T	I N	N O	N A	C O S		n of Knowledge/	Personn	el	_		I N				Food Temperature Control/ Identification	R
				О	Demonstration 21. Person in charge pand perform duties/ Ce 10	n of Knowledge/ resent, demonstra ertified Food Man	Personne ation of kn nager/ Pos	el nowledge,	_	O U	I N	N	N	C O		R
	N			О	Demonstratio 21. Person in charge pand perform duties/ Ce	n of Knowledge/ resent, demonstra ertified Food Man	Personne ation of kn nager/ Pos	el nowledge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
	N V			О	Demonstration 21. Person in charge pand perform duties/ Ce 10	n of Knowledge/ resent, demonstra ertified Food Man unauthorized perso	Personne ation of kr nager/ Pos ons/ perso	nowledge, sted	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	R
	N V			О	Demonstratio 21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Reco	n of Knowledge/ resent, demonstra ertified Food Man inauthorized person ordkeeping and I Labeling	Personne ation of kn nager/ Pos ons/ persons/	nowledge, sted	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 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 Digital system/probe	R
	N V			О	21. Person in charge p and perform duties/ Ce 10 22 Food Handler/ no u 65 Safe Water, Reco	n of Knowledge/ resent, demonstra ertified Food Man mauthorized perso ordkeeping and I Labeling er available; adequ	Personne ation of kn nager/ Pos ons/ perso Food Pac	el nowledge, sted onnel kage ure, safe	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 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 Digital system/probe Permit Requirement, Prerequisite for Operation	
	N V			О	Demonstratio 21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Reco	resent, demonstra ertified Food Man unauthorized perso ordkeeping and I Labeling er available; adequivailable (shellstoo	Personne ation of kn nager/ Pos ons/ perso Food Pac	el nowledge, sted onnel kage ure, safe	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster	
	N V			О	Demonstration 21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged	resent, demonstra ertified Food Man unauthorized perso ordkeeping and I Labeling er available; adequivailable (shellstoo Food labeled	Personnation of kn ation of kn aager/ Pos ons/ persons Food Pac uate press ck tags; p	nowledge, sted onnel kage ure, safe arasite	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025 Utensils, Equipment, and Vending	
	V			О	Demonstratio 21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged	resent, demonstra ertified Food Man unauthorized perso ordkeeping and I Labeling er available; adequation of the control of Food labeled with Approved I Variance, Specialis	Personne ation of kn aager/ Pos ons/ perso Food Pac uate press ck tags; p.	nowledge, sted onnel kage ure, safe arasite		O U	I N	N	N	C O	Food Temperature Control/ Identification 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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025	
	N V			О	Demonstration 21. Person in charge pand perform duties/ Cet 10 22. Food Handler/ no under the safe Water, Record 23. Hot and Cold Water destruction); Packaged Conformance 25. Compliance with Version of the safe Water was a conformance and the safe water was a conformance and the safe water was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformance with Version of the safe was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformance with Version of the safe water was a conformation of the	resent, demonstra ertified Food Man inauthorized perso ordkeeping and I Labeling er available; adequivailable (shellstood I Food labeled with Approved I /ariance, Specialite e obtained for spe	definition of kinger/ Possons/ persons/	nowledge, sted onnel kage ure, safe arasite		O U	I N	N	N	C O	Food Temperature Control/ Identification 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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
	V			О	Demonstratio 21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; methods; methods; methods	resent, demonstra ertified Food Man inauthorized perso ordkeeping and I Labeling er available; adequivailable (shellstood I Food labeled with Approved I /ariance, Specialite e obtained for spe	Personnation of krager/ Pos ons/ perso Food Pactuate press ck tags; p. Procedur zed Proce ecialized uctions	nowledge, sted onnel kage ure, safe arasite		O U T	I N	N	N	C O	Food Temperature Control/ Identification 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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	R ed)
	V			О	Demonstratio 21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m	resent, demonstra ertified Food Man unauthorized perso ordkeeping and I Labeling er available; adequivailable (shellston I Food labeled with Approved I /ariance, Specialize e obtained for spe- nanufacturer instra	Personnation of knager/ Possions/ persons/ perso	nowledge, sted onnel kage sure, safe arasite es		O U	I N	N	N	C O	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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	V			О	Demonstratio 21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; methods; methods; methods	resent, demonstra ertified Food Man inauthorized perse ordkeeping and I Labeling er available; adequivailable (shellstoo I Food labeled with Approved I d'ariance, Specialise e obtained for spenanufacturer instru- insumer Advisory	dependent of the control of the cont	nowledge, sted onnel kage urre, safe arasite es ess, and		O U T	I N	N	N	C O	Food Temperature Control/ Identification 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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	
	N V V V V V	0	A	OS	21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Recc 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Conformance 26. Posting of Consum foods (Disclosure/Rem	resent, demonstra ertified Food Man inauthorized perse ordkeeping and I Labeling er available; adequivailable (shellstood I Food labeled with Approved I /ariance, Specialide e obtained for spenanufacturer instru- isumer Advisory	dependent of the process of the proc	nowledge, sted connel c	R Action	2	I N V V V V V V V V V V V V V V V V V V	NO	N A	C O S	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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	ed)
OUU	V V			O S	Demonstratio 21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem	resent, demonstra ertified Food Man inauthorized perse ordkeeping and I Labeling er available; adequivailable (shellstood I Food labeled with Approved I /ariance, Specialide e obtained for spenanufacturer instru- isumer Advisory	Personnation of krager/ Possible State Sta	nowledge, sted connel c	R	2 2	I N V V V V V V V V V V V V V V V V V V	NO	N A	C O S	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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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	
О	N V V V V V V	N	A	O S	21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Recc 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Instance 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Instance 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Instance 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention State 25. Response of Consum foods (Disclosure/Rem Core Items (Disclos	resent, demonstra ertified Food Man inauthorized perse ordkeeping and I Labeling er available; adequivailable (shellstoo I Food labeled with Approved I Variance, Specialise e obtained for spenanufacturer instru- nsumer Advisory er Advisories; ray inder/Buffet Plate of Food Contam	dependent of the control of the cont	nowledge, sted connel kage ure, safe arasite es ess, and cr cooked en Label Corrective	R Action	2 2	I N V V V V V V V V V V V V V V V V V V	N O	N A A	C O S	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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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	ed)
OUT	N V V V V V V	N	A	O S	Demonstratio 21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Recc 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Poin Prevention	resent, demonstra ertified Food Man inauthorized perse ordkeeping and I Labeling er available; adequivailable (shellstood Food labeled with Approved I Variance, Specialise e obtained for specialise obtained for specialise anufacturer instructions. In the section of Food Contamination o	dependent of the control of the cont	nowledge, sted onnel kage ure, safe arasite es ess, and er cooked en Label Corrective	R Action	2 2	I N V	N O	N A A	C O S	Food Temperature Control/ Identification 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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 23. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	ed)
OUT	V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Recc 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with WHACCP plan; Variance processing methods; m Conformation (Disclosure/Rem Core Items (1 Point Prevention 34. No Evidence of Insanimals	resent, demonstra ertified Food Man inauthorized perso ordkeeping and I Labeling er available; adequivailable (shellstoo Food labeled with Approved I Variance, Speciality of obtained for speciality insumer Advisory ter Advisories; ravainder/Buffet Plate of Food Contamination sect contamination	Procedurzed Proceeductions We or under the proceductions Require to the proceduction on, rodent/	nowledge, sted onnel kage ure, safe arasite es ess, and er cooked en Label Corrective	R Action	2 2 1 Not	I N V	N O	N A A	C O S	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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poste 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 13. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 13. Worewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food)	ed)
о _{U т}	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Reco 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; more consumption of Consumption (Disclosure/Remote) Core Items (1 Point Prevention 34. No Evidence of Instantians 35. Personal Cleanline consumption (Consumption)	resent, demonstra ertified Food Man inauthorized perse ordkeeping and I Labeling er available; adequivailable (shellstoo I Food labeled with Approved I Variance, Specialize e obtained for spenanufacturer instru- insumer Advisory er Advisories; ravainder/Buffet Plate of Food Contamination sect contamination sect contamination sperly used and ste	Procedurzed Proceeductions We or under the proceductions Require to the proceduction on, rodent/	nowledge, sted onnel kage ure, safe arasite es ess, and er cooked en Label Corrective	R Action	2 2	I N V	N O	N A A	C O S	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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 13. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 13. Physical Facilities 14. Original container labeling (Bulk Food)	ed)
OUT	X	N	A	O S	21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Recc 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Point Prevention 34. No Evidence of Instantials 35. Personal Cleanline 36. Wiping Cloths; processing Control 26. Wiping Cloths; processing Cleanline 26. Wiping Cloths; processing Cleanline 27. Wiping Cloths; processing Control 27. Personal Cleanline 27. Wiping Cloths; processing Cl	resent, demonstra ertified Food Man inauthorized perse ordkeeping and I Labeling er available; adequivailable (shellstoo Food labeled with Approved I Variance, Specialise e obtained for spenanufacturer instructions of the contamental of the	Procedurzed Proceeductions We or under the proceductions Require to the proceduction on, rodent/	nowledge, sted onnel kage ure, safe arasite es ess, and er cooked en Label Corrective	R Action	2 2 1 Not	I N V	N O	N A A	C O S	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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 13. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	ed)
о _{U т}	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Recc 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem 14. No Evidence of Insanimals 15. Personal Cleanline 16. Wiping Cloths; processing Cleanline 16. Wiping Cloths; processing Manager 26. Posting of Consum foods (Disclosure/Rem 17. No Evidence of Insanimals 17. Personal Cleanline 18. Wiping Cloths; processing Manager 26. Wiping Cloths; processing Manager 26. Wiping Cloths; processing Manager 27. Environmental con 18. Approved thaving 18. Approved thaving 18. Personal Cleanline 18. Approved thaving 18. Approved thaving 18. Personal Cleanline 18. Approved thaving 18. A	resent, demonstra ertified Food Man inauthorized perse ordkeeping and I Labeling er available; adequivailable (shellstoo I Food labeled with Approved I drariance, Specialise e obtained for spenanufacturer instructurer instruct	definition of kinger/ Possons/ persons/	nowledge, sted onnel kage ure, safe arasite es ess, and er cooked en Label Corrective	R Action	2 2 1 Not	I N	N O	N A A	C O S	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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 23. Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	ed)
о _{U т}	X	N	A N	O S	21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Recc 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem 14. No Evidence of Insanimals 15. Personal Cleanline 16. Wiping Cloths; processing Cleanline 16. Wiping Cloths; processing Manager 26. Posting of Consum foods (Disclosure/Rem 17. No Evidence of Insanimals 17. Personal Cleanline 18. Wiping Cloths; processing Manager 26. Wiping Cloths; processing Manager 26. Wiping Cloths; processing Manager 27. Environmental con 18. Approved thaving 18. Approved thaving 18. Personal Cleanline 18. Approved thaving 18. Approved thaving 18. Personal Cleanline 18. Approved thaving 18. A	resent, demonstra ertified Food Man inauthorized perse ordkeeping and I Labeling er available; adequivailable (shellstood Food labeled with Approved I /ariance, Specialize e obtained for spenanufacturer instructurer instructur	response to the control of the contr	nowledge, sted onnel kage ure, safe arasite es es, and er cooked en Label Corrective other eco use	R Action	2 2 1 Not	I N V	N O	N A A	C O S	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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 13. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	ed)
о _{U т}	X	N	A N	O S	21. Person in charge p and perform duties/ Ce 10 22. Food Handler/ no u 65 Safe Water, Recc 23. Hot and Cold Water 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem Core Items (1 Poins 1) Prevention 34. No Evidence of Insanimals 35. Personal Cleanline 36. Wiping Cloths; pro 37. Environmental con 38. Approved thawing Prop	resent, demonstra ertified Food Man inauthorized perse ordkeeping and I Labeling er available; adequivailable (shellstoo I Food labeled with Approved I /ariance, Specialitie e obtained for spenanufacturer instru- isumer Advisory er Advisories; ravainder/Buffet Plate of Food Contamination sect contamination sect contamination method	dependent of the control of the cont	nowledge, sted onnel kage ure, safe arasite es es, and er cooked en Label Corrective other eco use	R Action	2 2 1 Not	I N V	N O	N A A	C O S	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 Digital system/probe Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/insp report sign poster 12/31/2025 Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 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 13. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 13. Worewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided 14. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	ed)

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)

Establishe	ment Name:	Physical A	ddross	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>						
	Farmer's Market #166 Meat Dept	469 E		Rockwa	all, TX	FS2024-8	1 age <u>2</u> 01 <u>2</u>						
			TEMPERATURE OBSERVAT										
Item/Loca		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp						
frozen seafood case 6			raw meat meals case	27									
promo bunker/ribs on ice			fish meal case	26									
chi	cken bunker	36-39	fish case/salmon	33									
grou	nd turkey bunker	34	tuna	33									
chicken bunker/end cap 34			meat case/steak	40									
organ	ic meat freezer wall	0	turkey burger	40									
saus	sage/bacon wall	29											
re	d meat wall	27											
T ₄ .			SERVATIONS AND CORRECTIV										
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Hand sink 110F												
	3 comp sink 115+F												
	Sani sink setup to 2	200ppm	quats										
	One pan meals with coo	oking instr	ructions as applicable to meat	(beef to	155F, chi	icken to internal 16	5F)						
	Sani spray bottle at	200ppn	n quats										
45	To clean floors in meat prep room												
			room/as not 41F, just pr	epped a	and mo	ved to coolers							
34	One fly, one fruit fly												
45	To clean floors und		•										
27	•		rds kept through Digi										
37			ng/ protect meats under	ın raw r	neat ca	ses							
42 32			andles of meat cases										
32	Need new knife ma Need new heat and		•										
<u> </u>			sufficient ice to cover vario	nus item	s/wings	nasta salad rihs							
	Discussed promo bin	s to mave	Sumolent ice to cover vand	Jus Item	3/WIIIG3,	pasta salau, 110s	, 610						
Received (signature)	·	S	Melanie G	Salle	gos	Title: Person In Charge/Manager							
Inspected (signature)	l by:		RS Christy Co										