



City of Plano Environmental Health Retail Food Establishment Inspection Report

Date: 04/24/2024	Time in: 09:45 AM	Time out: 10:15 AM	License/Permit # 9444_104-2	Est. Type Other/Exempt	Risk Category II	Page 1 of 3
Purpose of Inspection: Routine						TOTAL/SCORE
Establishment Name: SPROUTS FARMERS MARKET - Seafood/Meat Market			Contact/Owner Name: SPROUTS FARMERS MARKET		Number of Repeat Violations: 0 Number of Violations COS: 0	
Physical Address: 4100 Legacy Dr Ste 401			City/County: Plano	Zip Code: 75024-3408	Phone: (972) 618-8902	Follow-up: Yes <input checked="" type="radio"/> No <input type="radio"/> (circle one)
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark an "X" in appropriate box for COS Mark an 'X' for Repeat Column shown as 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	
O U T	I N	N O	N A	C O S		
NA					1. Proper cooling time and temperature	
IN					2. Proper Cold Holding temperature(41°F/ 45°F)	
NA					3. Proper Hot Holding temperature(135°F)	
NA					4. Proper cooking time and temperature	
NA					5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
NA					6. Time as a Public Health Control; procedures & records	
		Approved Source				
IN					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
IN					8. Food Received at proper temperature	
		Protection from Contamination				
IN					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
IN					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature	
					11. Proper disposition of returned, previously served or reconditioned	
		Employee Health			R	
O U T	I N	N O	N A	C O S		
IN					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
IN					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		Preventing Contamination by Hands				
IN					14. Hands cleaned and properly washed/ Gloves used properly	
IN					15. No bare hand contact with ready to eat foods or approved alternate method properly followed	
		Highly Susceptible Populations				
NA					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		Chemicals				
NA					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
IN					18. Toxic substances properly identified, stored and used	
		Water/ Plumbing				
IN					19. Water from approved source; Plumbing installed; proper backflow device	
IN					20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status		Demonstration of Knowledge/ Personnel			R	
O U T	I N	N O	N A	C O S		
IN					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
IN					22. Food Handler/ no unauthorized persons/ personnel	
		Safe Water, Recordkeeping and Food Package Labeling				
IN					23. Hot and Cold Water available; adequate pressure, safe	
NA					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
NA					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
		Consumer Advisory				
IN					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
		Food Temperature Control/ Identification			R	
O U T	I N	N O	N A	C O S		
IN					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
IN					28. Proper Date Marking and disposition	
IN					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		Permit Requirement, Prerequisite for Operation				
IN					30. Food Establishment Permit (Current & Valid)	
		Utensils, Equipment, and Vending				
IN					31. Adequate handwashing facilities: Accessible and properly supplied, used	
IN					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
IN					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						
Compliance Status		Prevention of Food Contamination			R	
O U T	I N	N O	N A	C O S		
IN					34. No Evidence of Insect contamination, rodent/other animals	
IN					35. Personal Cleanliness/eating, drinking or tobacco use	
IN					36. Wiping Cloths; properly used and stored	
IN					37. Environmental contamination	
IN					38. Approved thawing method	
		Proper Use of Utensils				
IN					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
IN					40. Single-service & single-use articles; properly stored and used	
		Food Identification			R	
O U T	I N	N O	N A	C O S		
IN					41.Original container labeling (Bulk Food)	
		Physical Facilities				
IN					42. Non-Food Contact surfaces clean	
IN					43. Adequate ventilation and lighting; designated areas used	
IN					44. Garbage and Refuse properly disposed; facilities maintained	
IN					45. Physical facilities installed, maintained, and clean	
IN					46. Toilet Facilities; properly constructed, supplied, and clean	
OUT					47. Other Violations	
Received by: (signature)			Print: Steve Smith			Title: Person In Charge/ Owner GM
Inspected by: (signature)			Print: David Hightower, REHS/RS			



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Establishment Name: SPROUTS FARMERS MARKET - Seafood/	Physical Address: 4100 Legacy Dr Ste 401	City/State: Plano	License/Permit # 9444_104-2	Page 2 of 3
Last Grease Trap Service Date: 3/7/24 LES				
REGISTERED FOOD SERVICE MANAGER				
Manager's Name	Certificate Number	Expiration Date		
Steve Smith		July 8, 2024		
INSPECTOR'S COMMENTS				
<div>- 3-comp sink dispensing at 300ppm quaternary ammonia - Pest - Orkin 4/20/24</div>				
INSPECTION RESULTS				
Follow-up Inspection Needed? NO If YES, Date of Follow-up Inspection:				
Closure Details: Not Applicable				



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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
scallops display case	34F	raw chicken display case	38F	raw ground beef display case	34F
walk in cooler	36F	roast beef walk in cooler	29F		
OBSERVATIONS AND CORRECTIVE ACTIONS					
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW WITH THE CORRESPONDING ITEM NUMBER:					
<p>47 - Other Violations. This is a Core Item</p> <p>47.3 - 25 TAC §228.33(b) - CFM Certificate posted in conspicuous</p> <p>Observation: Observed facility has not posted the original food manager certificate in a place that is conspicuous to consumers. CFM CERTIFICATE IS NOT POSTED</p> <p>Corrective Action(s): The original food manager certificate shall be posted in a location in the food establishment that is conspicuous to consumers. Shall post the original food manager certificate in a location in the food establishment that is conspicuous to consumers. PLEASE POST CFM CERTIFICATE IN PUBLIC VIEW</p>					
Received by: (signature)	Print: Steve Smith		Title: Person In Charge/ Owner GM		
Inspected by: (signature)	Print: David Hightower, REHS/RS				