Followup Fee of
$75.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
5/1/26	10:55	11:40	FS-9416	1	0	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:	Number of Repeat Violations: ___ / Number of Violations COS: ___	
Murphy USA 7699	David Torres	✗ / ✓	11/89/B

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☑ No ☐
781 E I30 Rockwall, Tx	Massey 4/28/26	N/a	Refer to Teddy	

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 ✗ in appropriate box for **R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See	
			✔		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	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Coremark	
	✔				8. Food Received at proper temperature To confirm	
					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	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				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 Empty health form posted	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_ N_) Gloves	
					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	
	✔				18. Toxic substances properly identified, stored and used Stored low	
					Water/ Plumbing	
3					19. Water from approved source; Plumbing installed; proper backflow device See	
	✔				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	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) Pp	
	✔				22. Food Handler/ no unauthorized persons/ personnel Pp	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe 128,good pressure	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
					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/Buffet Plate)/ Allergen Label Ingredients on labels	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers	
	✔				28. Proper Date Marking and disposition	
2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo available to verify water temp	
					Permit Requirement, Prerequisite for Operation	
	✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Posted and current	
					Utensils, Equipment, and Vending	
2					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped / See	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See	
	✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
					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 Refrigerator	
					Proper Use of Utensils	
1					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See	
	✔				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
				✔	41.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	
1					45. Physical facilities installed, maintained, and clean See	
					46. Toilet Facilities; properly constructed, supplied, and clean Equipped, temps rear restrooms	
			✔		47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) David Torres	**Print:** David Torres	**Title: Person In Charge/ Owner** MOD
Inspected by: (signature) Richard Hill	**Print:** Richard Hill	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 2
Walmart 259 Bakery	781 E I30	Rockwall, Tx	FS-9416	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ice Merchandiser HTT	16.9	Ice Merchandiser HTT	22.7		
Reach in Fridge	38	Red Bull cooler	44		
Reach In Freezer HTT	6.9				
Beer bunker	37				
WIC					
28,36,33,32					

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: all temperatures are taken in F
	Hand sinks equipped temp greater than 120 through center
	Rear restrooms equipped temps greater than 115, push door to exit
	Using Ready Ice in each merchandiser
29	3 comp not set up, 125, strips not available
19	Mop sink hot water faucet dripping, to fix asap
39	Good practice to hang mop to drip dry over mop sink not storing in mop bucket
31	Hand sink next to 3 comp to keep accessible not storing in sink
	Digital thermo available
	Good snack food rotations, no expired food noted
32/45	WIC floor showing signs of age, paint peeling, to address to make cleanable
	Using quats sanitizer in spray bottle, none available
	No tcs foods except coffee, cappuccino machine is just powder mixed with water

Received by: (signature) See above	**Print:** See above	**Title: Person In Charge/ Owner**
Inspected by: (signature) RS	**Print:** Richard Hill	Samples: Y N # collected

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