

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <small>(signature)</small> Gina Wilkins	Print:	Title: Person In Charge/ Owner Manager
Inspected by: <small>(signature)</small> <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Murphy USA	Physical Address: I-30	City/State: Rockwall	License/Permit # FS 9416	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Hot sandwich unit	179/202	Wic		Upright cooler	
Creamer unit	37/38	34/35/39/38		Hot dogs	34/35
Iced coffee unit	36/37			Freezer	-11

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 temps F
	Using reddy ice in case
	Restroom equipped
	Hot water at 112 in restroom and in facility
	No hot dogs at time of insp
42	Minor cleaning of red spill in Lid cabinet
	Plans to remove hot dog rollers on may 1st
	Hot sandwich case will remain - holding good temps
	New reset forced shipment and over stock so temporarily placed cardboard boxes under sink and placed curtain to cover
37	Best to place cardboard in plastic crate to protect and use vinyl curtain
	Thermo in back of sandwich unit on side ...
42	Minor cleaning inside and around hot holding unit - all packaged commercially
	Heating rte sandwiches in microwave first
W	Sop on creamers in unit is now 14 days after opening for date marking / usually used within 5 days / manager will check on product
	Wic
42	To clean cart in back of unit
32	To used washable nonabsorbent material On shelving not cardboard
45	Clean floor under shelving
W	Ice coffee and creamers out of date / placed out of service on unit
w	Watch for dented cans for frito lay too
	Back room:
37/ COS	Need to work on floor storage and get boxes of food related items off the floor
	Low pressure at hand sink to repair
35 /cos	Coats and jackets to be stored in area of prepackaged foods only/ avoid storing ice clean dish side of three comp sink
18	Best to store gloves over chemicals in back room
42 /45	Minor clean inside cooler/ freezer / clean under equipment and clean drains
	Organized area over sinks and storage area
	Sanitizer spray bottle 200 ppm quats
	Sinks not set up at insp

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