2nd Followup \$50.00 feeRetail Food Establishment Inspection Report City of RockwalllImage: First aid kit Allergy policy Vomit clean up Employee health										
Date: 10/04/2023		License/Permit #						andlers CFM	Page <u>1</u> of <u>2</u>	
	tion: 🖌 1-Routine 📃 2-Follow Up 📃 3		4-In	vestig	atio	n	5-CO/Constru		TOTAL/SCORE	
Murphy's USA		ny' USA	T J				✓ Number of V	iolations COS:	4/96/A	
Physical Address: 876 I-30	Need info	N			Na	a	se trap :	Follow-up: Yes		
Compliance S Mark the appropriate	points in the OUT box for each numbered item	Mark '✓' a check	amark	in app	ropri	iate bo	ox for IN, NO, NA, C		lation W= Watch e box for R	
Compliance Status										
O I N N C U N O A O T - - S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	y R		I N N O	N A	C O S		Employee Health	F	
	1. Proper cooling time and temperature	ing time and temperature 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			employees;					
	2. Proper Cold Holding temperature(41°F/ 45°F)			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			charge from			
	3. Proper Hot Holding temperature(135°F)		To post at hand sinks - emailed Preventing Contamination by Hands			ıds				
	4. Proper cooking time and temperature		14. Hands cleaned and properly washed/ Gloves used pro							
	5. Proper reheating procedure for hot holding (165 Hours)	5°F in 2	-	~			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N) Gloves			
	6. Time as a Public Health Control; procedures & records						H	ighly Susceptible Populations		
	Approved Source				~		16. Pasteurized foo Pasteurized eggs us	ds used; prohibited food not off sed when required	fered	
	7. Food and ice obtained from approved source; F good condition, safe, and unadulterated; parasite destruction Commercial	rood in						Chemicals		
	8. Food Received at proper temperature Checking				~	,	& Vegetables	approved and properly stored;		
	Protection from Contamination		W			~	18. Toxic substance Addressed	es properly identified, stored an	d used	
~	9. Food Separated & protected, prevented during preparation, storage, display, and tasting				1		10. Weter frames	Water/ Plumbing	1	
	10. Food contact surfaces and Returnables ; Clear Sanitized at <u>N/o</u> ppm/temperature Test strip	os on site	r				backflow device	proved source; Plumbing installe	ed; proper	
	11. Proper disposition of returned, previously service reconditioned Discarded	ved or	v	/			20. Approved Sewage/Wastewater Disposal System, proper disposal			
O I N N C	Priority Foundation Iter	R	0 1	I N	Ν	С			R	
U N O A O T - S	Demonstration of Knowledge/ Personne 21. Person in charge present, demonstration of kn		U N T	N O	A	O S		emperature Control/ Identific		
W	and perform duties/ Certified Food Manager (CFM	(I)	V				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
W	22. Food Handler/ no unauthorized persons/ perso	onnel			~		28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/			
	Safe Water, Recordkeeping and Food Pack Labeling		v				Thermal test strips Confirmed		ed; Chemical/	
	23. Hot and Cold Water available; adequate press24. Required records available (shellstock tags; pa				_			quirement, Prerequisite for O ment Permit/Inspection Curr	-	
	destruction); Packaged Food labeled		V				Posted	-		
	Conformance with Approved Procedure 25. Compliance with Variance, Specialized Proce						31. Adequate hand	nsils, Equipment, and Vendin washing facilities: Accessible a		
	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		W				supplied, used See comme	ent regarding one in	back room	
	Consumer Advisory		v	/			32. Food and Non- designed, construct Watch	food Contact surfaces cleanable ted, and used	e, properly	
	26. Posting of Consumer Advisories; raw or unde foods (Disclosure/Reminder/Buffet Plate)/ Allerge On label			~			33. Warewashing F	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
O I N N C	Core Items (1 Point) Violations Require (Corrective Action N	lot to	Exce		0 Da	tys or Next Inspecti	on , Whichever Comes First	R	
U N O A O T S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/	other	U T	N O	A	O S	41 Original contain	Food Identification her labeling (Bulk Food)		
1	animals Fruit flies 35. Personal Cleanliness/eating, drinking or tobac			~						
	36. Wiping Cloths; properly used and stored			~			42. Non-Food Cont	Physical Facilities tact surfaces clean		
	To store in sanitizer						43. Adequate venti	lation and lighting; designated a	areas used	
	Condensation 38. Approved thawing method		W v	/		44. Garbage and Refuse properly disposed; facilities maintained				
	Proper Use of Utensils		Watch 1 45. Physical facilities installed, maintained, and clean See			ean				
	39. Utensils, equipment, & linens; properly used, dried, & handled/ In use utensils; properly used		1					s; properly constructed, supplied	l, and clean	
	40. Single-service & single-use articles; properly and used	stored		~			47. Other Violation	ns		

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) David Torres	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Murphy's USA		Physical A 876 I-3		City/State: Rockwal	I	License/Permit # Page 2 of 2		2 of 2		
Item/I costion		TEMPERATURE OBSERVA		-	Item/Location			Town		
Item/Location		Тетр	Item/Location	Temp	Item/Locati	on		Temp		
Wic			Beer cooler	36-38						
34-39			Back cooler uppe	r 25						
Milk area		36	Back freezer lowe	r 2.8						
Coffe	e creamer units									
	Right	35								
	Left	34								
	OBSERVATIONS AND CORRECTIVE ACTIONS									
Item Number	AN INDITION OF FOOR ESTABLISHMENT HAS BEEN MADE. FOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
	Using reddy ice prebagged									
46	Need paper towels in restroom/ hot water at 104 F - good									
	Hot water at front hand drink 120									
	No hot dogs served									
	Bev nozzles and etc are w r s - weekly / frozen ice drink is cleaned by outside service									
	Gloves provided for any food handling etc									
37	Left and right side coffee coolers are dripping condensation to address / also to cut dispenser tubes short and to an angle / gasket issue									
	Coffee pots and spigots are washed daily									
	No sandwiches to check today not using - plans to remove unit									
45	To clean floor under racks etc in wic									
W		-	storage in wic that impedes	-						
	food manager on duty and food handlers for allOthers as warewashing coffee items rtc - okay per MOD									
14/	Back room:									
W	Watch storage in back room - watch floor storage - green boxes only									
W/ COS	Moved chips etc up out of area of mop etc									
W/ COS	Again watch chemicals stored over clean dish side of three comp new manager COS Hot water at three comp 120 up									
W		•		aking on	hot side /	using front bor	ad cipk			
vv	Hand sink in back room is not being used currently as is leaking on hot side / using front hand sink									
	(Work order has already been submitted) Frozen sandwiches in freezer are not used									
37	Observed some condensation dripping from freezer section in upright freezer in back room / have gasket addressed									
	Back room looks MUCH a better!!!!									
	Test strips in date good									
/cos	Discussed chemicals over three comp and also on upper shelving new manager will address									
34	Watch fruit flies in coffee area									
Received (signature)	See ahow	/e	Print:			Title: Person In Charg	ge/ Owner			
Inspected	bv:	<u> </u>	Print:							
(signature)	See abov ^{by:} Kelly kirkpa	ıtríck	RS					,		
						Samples: Y N	# collect	ed		