## Followup fee of \$50.00 after initial Followup

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

			License/Permit # Fs 9416						Food handlers	Food managers Need one on duty	Page 1 of 2					
U4/U3/2U23   I2.30   I.47   FS 92   Purpose of Inspection:					4-Investigation				n	5-CO/Construction	6-Other	TOTAL/SCORE				
Establishment Name: Contact/Owner I												<b>*</b> Number of Repeat Violati  ✓ Number of Violations CO				
Murphy' USA 7699 Murphy's  Physical Address: Pest control:							Hood Grease			G	reas	e trap :/ waste oil F	10/90/A			
776	776 E I -30 To provide							0 4	Na To pro				_	vide No No		
Ma	Mark the appropriate points in the <b>OUT</b> box for each numbered item Mark <b>√</b> in appropriate box for <b>IN</b> , <b>NO</b> , <b>NA</b> , <b>COS</b> Mark an <b>√</b> in appropriate box for R															
Priority Items (3 Points) violations Compliance Status								s Requ				<i>Correcti</i> e Status		tive Action not to exceed 3 days		
O U	O I N N C Time and Temperature for Food Safety						R	U T	N	N O	N C A O		Employee Health R			
1	T S (F = degrees Fanrenneit)  1. Proper cooling time and temperature							Т				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
					2 P C. 11 H. 11'			13. Proper use of restriction and exclusion; No di					the second			
	/				2. Proper Cold Holding to <b>See</b>	emperature(41	F/ 45°F)			/	,			eyes, nose, and mouth		cnarge from
w		/			3. Proper Hot Holding temperature(135°F) Will Followup									To be posted at hand s  Preventing Cont	amination by Har	nds
		<u> </u>			Will Followup     Proper cooking time and temperature					14. Hands cleaned and properly washed/ G						
					5. Proper reheating procedure for hot holding (165°F in 2						,			15. No bare hand contact with r		
					Hours)							alternate method properly follow Gloves	wed (APPROVED	) Y <sub></sub> N <sub></sub> )		
Ш		<u> </u>			6. Time as a Public Healt	th Control; proc	cedures & records								otible Populations	
					Аррі	roved Source						<b>\</b>		16. Pasteurized foods used; prol Pasteurized eggs used when req Precooked		fered
					7. Food and ice obtained good condition, safe, and									Che	emicals	
					destruction											
	~				8. Food Received at prop At receiving	er temperature						/		17. Food additives; approved ar & Vegetables	nd properly stored;	Washing Fruits
					Protection f	from Contamin	nation		3					18. Toxic substances properly in Chemicals over clean dis		
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Plumbing	·
	/				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature Spray bottle					/				19. Water from approved source backflow device See attached	e; Plumbing install	ed; proper
		<u> </u>			11. Proper disposition of reconditioned <b>Disca</b>	returned, previ	ously served or			/	,			20. Approved Sewage/Wastewa disposal	ater Disposal Syste	m, proper
								oints)	viola	tions	Req	uire	Cor	rective Action within 10 days		
O U T	I N	N O	N A	O S	<b>Demonstration</b> (	of Knowledge/	Personnel	R	O U T	N	N O	N A	C O S	Food Temperature	Control/ Identific	eation
W	/				21. Person in charge pres and perform duties/ Certi	ified Food Man				/				27. Proper cooling method used Maintain Product Temperature	d; Equipment Ade	quate to
	Heating sandwiches etc  22. Food Handler/ no unauthorized persons/ personnel AllTo be before working						/			28. Proper Date Marking and di	isposition					
	Safe Water, Recordkeeping and Food Package Labeling					~	,			29. Thermometers provided, acc Thermal test strips	curate, and calibrat	red; Chemical/				
	/	23. Hot and Cold Water available; adequate pressure, safe 108/110								Permit Requirement, I						
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial					/				30. Food Establishment Perm To post for public to		
					Conformance wi 25. Compliance with Var									Utensils, Equip. 31. Adequate handwashing faci	ment, and Vendin	
			~		HACCP plan; Variance of processing methods; man	obtained for spe	ecialized		2					supplied, used See equipped		
		Consumer Advisory					/	,			32. Food and Non-food Contact designed, constructed, and used		e, properly			
	/				26. Posting of Consumer foods (Disclosure/Remin						/			33. Warewashing Facilities; ins		used/
					On packaging  Core Items (1 Point	) Violations I	Require Corrective	Action	n Noi	t to I	Exce	ed 90	0 Da	Supplies sys or Next Inspection, Whiche	ever Comes First	
O U	I N	N O	N A	C O	`	Food Contam	•	R	O U	I	N O	N A	C O		lentification	R
Т	/			S	34. No Evidence of Insec	et contamination	n, rodent/other		T		/		S	41.Original container labeling (	Bulk Food)	
1	~				animals Watch  35. Personal Cleanliness/	eating, drinking	g or tobacco use				<u>                                     </u>			Physics	al Facilities	
H	/				Store low and aw  36. Wiping Cloths; prope	erly used and st	ored		1					42. Non-Food Contact surfaces		
1	-				Using spray 37. Environmental contar	mination			Ë	~				See 43. Adequate ventilation and lig	ghting; designated	areas used
H		<u> </u>			37. Environmental contamination See 38. Approved thawing method			+	-	·	<u> </u>			44. Garbage and Refuse properly	ly disposed; faciliti	es maintained
	Proper Use of Utensils			1					45. Physical facilities installed,	maintained, and cl	ean					
39. Utensils, equipment, & linens; properly used, stored,						$\vdash$			See  46. Toilet Facilities; properly co	onstructed, supplied	d, and clean					
1					dried, & handled/ In use Watch clutter arou	und thrêe c	cómp			~				Equipped		
	~				40. Single-service & sing and used	gie-use articles;	properly stored		٧	١				47. Other Violations		

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Renee Pegel	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: hy USA	Physical A	ddress:		City/State:	 	License/Permit # Page of Fs 9416					
	,	1 00	TEMPERA	TURE OBSERVA								
Item/Loc	ation	Temp F	Item/Location		Temp F	Item/Loca	<u>tion</u>	<u>Temp</u>				
Cream	ner units	34/36										
Uprigh	t unit back room cooler	35										
F	reezer 1.0											
•	Wic	35/36/39										
Penn a	nd cheese in door to wic											
т ерр а	na cheese in door to wic	30/37										
		0.7	GEDIA FIONG	AND CORRECTE		NG.						
Item	AN INSPECTION OF YOUR ES			AND CORRECT			HE CONDITIONS OBSI	ERVED AND				
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											
	Selling sandwiches fu	lly cooke	d and rether	malized to stor	e hot -will	check a	t followup					
42	To clean under cabine	ts and in	side									
31	To keep hand sink accessible and equipped with soap											
	Hot water 112											
	Daily cleaning spigots											
31 Keep hand sink accessible in back room too one or the other of door is open						en						
39												
Supplied	Three comp sinks are	needed 1	or cleaning :	Soda and coffe	ee station	items to	keep accessing	and set up				
Supplied Three comp sinks are needed for cleaning Soda and coffee station items to 42 Need to clean cart							·					
45/37												
	Big Az cheese burger is fully cooked. And instructions indicate to heat in microwave but not temp mentioned											
	To adhere to fda code											
	Ingredients listed on packaging with allergens in bold											
	Sanitizer and test strips on site for sink as well and cleaner											
	Sandwiches are placed in hot holding after reacting per manuf guidelines											
	Cooked to order in aft											
W	Will Followup on hot h			37								
Cos	Need food thermo - lo		v in the pack	kage to use								
37/45			•		/ic							
42,	Need to eliminate floor storage and clean floor under in wic  Clean shelving in wic - spills											
,	Hot water 110 in restro											
	Sandwiches are sold in packaging											
	To watch placement of chips next to mop sink - okay											
	Sanitizer in spray bottle 200 ppm											
W/18	Chemicals are still over											
.,, 10	C. O. HOUR CO.	or oroan (										
Received (signature)	by:	10	Print:				Title: Person In Charg	ge/ Owner				
	See and	/ <del>U</del>										
Inspected (signature)	See abou	utríck	Print:									
	155 150						Samples: Y N	# collected				