

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 04/03/2023	Time in: 12:58	Time out: 1:47	License/Permit # Fs 9416	Food handlers All	Food managers Need one on duty	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Murphy' USA 7699	Contact/Owner Name: Murphy's	* Number of Repeat Violations: _____	10/90/A
Physical Address: 776 E I -30	Pest control : To provide	✓ Number of Violations COS: _____	

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 ✓ 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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
W		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
		✓				Highly Susceptible Populations					
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						3					
	✓					Water/ Plumbing					
	✓					✓					
		✓				✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
W	✓					✓					
	✓							✓			
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			2					
Consumer Advisory						✓					
	✓							✓			

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓							✓			
1						Physical Facilities					
	✓					1					
1						✓					
		✓				✓					
Proper Use of Utensils						1					
1						✓					
	✓					W					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Renee Pegel	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	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 ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Creamer units	34/36				
Upright unit back room cooler	35				
Freezer 1.0					
Wic	35/36/39				
Pepp and cheese in door to wic	36/37				

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
	Selling sandwiches fully cooked and rethermalized to store hot -will check at followup
42	To clean under cabinets and inside
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
39	Need to hang mops to allow to dry
Supplied	Three comp sinks are needed for cleaning Soda and coffee station items to keep accessing and set up
42	Need to clean cart
45/37	Need to clean under equipment and watch floor storage in back room - eliminate
	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 afternoon (rethermalizing)
W	Will Followup on hot holding
Cos	Need food thermo - located new in the package to use
37/45	Need to eliminate floor storage and clean floor under in wic
42,	Clean shelving in wic - spills
	Hot water 110 in restroom
	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 clean dish side

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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