

Follow-up fee of \$50.00 is required after 1st Followup

Hot water ASAP

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: <b>04/29/2024</b>	Time in: <b>6:19</b>	Time out: <b>7:09</b>	License/Permit # <b>Fs. 9416</b>	Food handlers <b>?</b>	Food managers <b>?</b>	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: <b>Murphy usa7699</b>	Contact/Owner Name: <b>David Torres</b>	* Number of Repeat Violations: <b>___</b>	<b>17/83/B</b>
Physical Address: <b>I-30I-Rockwall Texas</b>		✓ Number of Violations COS: <b>___</b>	
Pest control : <b>Need</b>		Hood Na <b>?</b>	Grease trap/ waste oil: <b>?</b>
Follow-up: Yes <input checked="" type="checkbox"/>		No <input type="checkbox"/>	

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 ✓

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

Compliance Status						Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status						Employee Health	R
OUT	I	N	NO	NA	COS			OUT	I	N	NO	NA	COS		
			✓			1. Proper cooling time and temperature		W						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓					2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>		W	✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Tomato all hand sonks</b>	
				✓		3. Proper Hot Holding temperature(135°F)		<b>Preventing Contamination by Hands</b>							
				✓		4. Proper cooking time and temperature		3						14. Hands cleaned and properly washed/ Gloves used properly <b>No hot water But no food contact</b>	
				✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)				✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )	
			✓			6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>							
						<b>Approved Source</b>			✓			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction		<b>Chemicals</b>							
	✓					8. Food Received at proper temperature <b>To confirm</b>					✓			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						<b>Protection from Contamination</b>			✓					18. Toxic substances properly identified, stored and used	
	✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>							
W						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature <b>To set up</b>			✓					19. Water from approved source; Plumbing installed; proper backflow device	
					✓	11. Proper disposition of returned, previously served or reconditioned			✓					20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

Compliance Status						Demonstration of Knowledge/ Personnel	R	Compliance Status						Food Temperature Control/ Identification	R
OUT	I	N	NO	NA	COS			OUT	I	N	NO	NA	COS		
			✓			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>Pp</b>			✓					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
			✓			22. Food Handler/ no unauthorized persons/ personnel <b>Pp</b>				✓				28. Proper Date Marking and disposition <b>NonTCS to date</b>	
						<b>Safe Water, Recordkeeping and Food Package Labeling</b>		2						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Need food thermo to check hot water</b>	
						23. Hot and Cold Water available; adequate pressure, safe <b>Hot water 73</b>		<b>Permit Requirement, Prerequisite for Operation</b>							
			✓			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>		W						30. Food Establishment Permit (Current/ insp sign posted ) <b>Need 2024</b>	
						<b>Conformance with Approved Procedures</b>		<b>Utensils, Equipment, and Vending</b>							
					✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions		2						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Need hot water</b>	
						<b>Consumer Advisory</b>					✓			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Watch</b>	
	✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label <b>On packaging</b>		2						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Need hot water</b>	

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

Compliance Status						Prevention of Food Contamination	R	Compliance Status						Food Identification	R
OUT	I	N	NO	NA	COS			OUT	I	N	NO	NA	COS		
W						34. No Evidence of Insect contamination, rodent/other animals <b>Door gaps to fixv</b>						✓		41. Original container labeling (Bulk Food)	
	✓					35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>							
	✓				✓	36. Wiping Cloths; properly used and stored <b>Not set up</b>		1						42. Non-Food Contact surfaces clean <b>See</b>	
1						37. Environmental contamination <b>Watch freezer</b>				✓				43. Adequate ventilation and lighting; designated areas used	
					✓	38. Approved thawing method		1						44. Garbage and Refuse properly disposed; facilities maintained	
						<b>Proper Use of Utensils</b>		1						45. Physical facilities installed, maintained, and clean <b>Wash</b>	
	✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	★	1						46. Toilet Facilities; properly constructed, supplied, and clean <b>Not water</b>	
	✓					40. Single-service & single-use articles; properly stored and used								47. Other Violations	

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (Printed) <b>Abi Hiscox</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Murphy usa</b>	Physical Address: <b>130</b>	City/State: <b>Rockwall</b>	License/Permit # <b>9416</b>	Page 2 of 12
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic	41-43				
Non Tcs	51				
General cleaning					
Ice coffee unit	Zer				
2 door cooler	39				
	3.9				

### 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
46	Restroom hot water to be 100 F city currently 72
	Push door to exit
	Coffee is just powder mixed with water
Watch	Wic 41-43 F dairy end and 51 in beer end
42/45	Cleaning inside as we speak
47	To eliminate floor storage in wic
	Using reddy ice
42/45	To clean area out around from the front hand sink
23/31	Hot water at hand sink in front not at 100
23	None of the sinks are getting over 72 F ...
47	Hang mops to dry
40	Move bag of chips away from Mop sink
42/45	Need to clean out back room
42	Clean out cooler and. Freezer
23	No hot water at location / may not wash anything until you have hot water / anything that requires washing before use may not Be used
39	Need food thermos to check hot water asap
	Quats cleaner on site test strips on site
37	To store mops clean
42	Need to clean from under/!inside cabinets /
45	To clean under the machines counters and floors l
45	To clean floor inside wic on
42/45	To clean around front sink
ASAP	You must have the hot water fixed to open and wash equipment used in the store and also for hand washing!
	No more hot dog machines used

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

Form EH-06 (Revised 09-2015)