equ Follov	ı i ı vul	e c		of \$50.00 is after 1st		City of	Rock			Ins	spe	ecti	ion Report	<b>L</b>	Vomit clea Employee	olicy/traini an up	ng
Date: 04/(		/20	)21	Time in: <b>12:40</b>	Time out: <b>1:24</b>	License/P FS 9		tc	o p	05	st	20	_	st. Type	Risk Category	Page <u>1</u> of	2
<b>Purp</b> Estab				ction: 1-Routine	2-Follow Up	<b>3-Compla</b>		4-]	Inves	tiga	tion	1	5-CO/Constru * Number of Re		6-Other	TOTAL/SCO	RE
Murp	ohy	's U	ISA	7699	N	lurphy's							✓ Number of Vi	iolations C	OS:	5/95/	Δ
Physio I-30	cal .	Adar	ess:		To prov			Hoc Na	od		Gı Na		e trap :		Follow-up: Yes 🗌 No 🖌		/ `
Mark				Status: Out = not in core points in the OUT box for	$\frac{\mathbf{IN} = \text{in con}}{\text{r each numbered item}}$	npliance N Mark	$\mathbf{O} = \text{not o}$ $\checkmark$ in app						$\begin{array}{l} \text{oplicable} & \text{COS} = \text{co}\\ \text{O, NA, COS} \end{array}$	orrected on s Mar	site $\mathbf{R}$ = repeat vices $\mathbf{k}$ an $\mathbf{V}$ in appropri	olation W-Wat ate box for <b>R</b>	ch
Comp	lian	ce Sta	atus	Prior	ority Items (3 Po	ints) violation	s Requir		<i>imedi</i> ompli				tive Action not to ex	ceed 3 day	VS		
O I U N T	N	N		(F = de	<b>nperature for Food</b> legrees Fahrenheit)	Safety	R	O U T		N O	N A	C O S			oyee Health		R
	V			1. Proper cooling time a	and temperature				~				12. Management, fo knowledge, respons			employees;	
~	•			2. Proper Cold Holding See	g temperature(41°F/	45°F)			~				eyes, nose, and mo	outh	nd exclusion; No dis	charge from	
V	•			3. Proper Hot Holding to See	temperature(135°F)								Policy / screen Preve		itamination by Har	nds	
-	V	/		4. Proper cooking time a	and temperature				~				14. Hands cleaned	and proper	ly washed/ Gloves u	used properly	
	V	•		5. Proper reheating proc Hours)	cedure for hot holdin	ng (165°F in 2				~			15. No bare hand co alternate method pr	operly follo	owed (APPROVED		
	V	•		6. Time as a Public Heat	alth Control; proced	ures & records							Gloves to plac Hi		ogs on rollers		
		1		Ар	oproved Source						~		16. Pasteurized food Pasteurized eggs us			fered	Т
	•		Γ	7. Food and ice obtained good condition, safe, and destruction					II					CI	hemicals		
~	•			8. Food Received at pro	oper temperature						~		<ul><li>17. Food additives;</li><li>&amp; Vegetables</li></ul>	approved a	and properly stored;	Washing Fruits	Τ
			-	Protection	n from Contaminat	ion		W	~						identified, stored ar as makes floor		
~	•			<ol> <li>Food Separated &amp; pro preparation, storage, dis No raw</li> </ol>		luring food									r/ Plumbing		
W 🗸	•		Γ	10. Food contact surface Sanitized at 200 j	ppm/temperature	; Cleaned and /atch surfaces			~				19. Water from app backflow device City approv		ce; Plumbing install	ed; proper	T
	V	•		11. Proper disposition of					~						vater Disposal Syste	m, proper	
0 I	N		С		<b>v</b>	· · · ·	oints) vi R	0	Ι	Req N O		С	rrective Action with				R
U N T	0		0 S	21. Person in charge pre		n of knowledge,		U T	N	0	Α	O S		-	e Control/ Identific		-
	,		<u> </u>	and perform duties/ Cert 22. Food Handler/ no un					~				Maintain Product T 28. Proper Date Ma			*	_
				Safe Water, Recor	ordkeeping and Foo	d Package			·				29. Thermometers p Thermal test strips		ccurate, and calibrat	ted; Chemical/	+
	,	r		23. Hot and Cold Water See	Labeling er available; adequate	e pressure, safe							Digital and te	<u>est strip</u>	OS Prerequisite for O		
	•			See 24. Required records av destruction); Packaged I	vailable (shellstock t			W						ment Peri	mit (Current/ insp s	•	
ľ				Commercial Conformance w	with Approved Pro	cedures									pment, and Vendin	Ig	_
		~	,	25. Compliance with Va HACCP plan; Variance processing methods; ma	e obtained for specia	lized			~				31. Adequate handw supplied, used Equipped	washing fac	cilities: Accessible a	nd properly	
				Cons	sumer Advisory			W					32. Food and Non-f designed, constructor Watch resid	ed, and use	ed	e, properly	
~	•		Γ	26. Posting of Consume foods (Disclosure/Remin Available						~			33. Warewashing F Service sink or curb	Pacilities; in b cleaning f	stalled, maintained, facility provided	used/	
	1			Core Items (1 Poin	nt) Violations Rec	uire Corrective						_					
O I U N T	N O		C O S		of Food Contamina		R	O U T	I N	N O	N A	C O S			dentification		R
~				34. No Evidence of Inse animals						~			41.Original containe	er labeling	(Bulk Food)		
W			Ľ	35. Personal Cleanliness Watch in coo 36. Wiping Cloths; prop	Diers				- T	1			42. Non-Food Cont	-	cal Facilities		
~			-	Using spray bo 37. Environmental conta	ottle	u		1		_			42. Noi 1 ood Cont See 43. Adequate ventil			areas used	-
	, <b>,</b>		+	38. Approved thawing n Pull thaw	method				~	_			44. Garbage and Re	-			_
					er Use of Utensils				<b>Ľ</b> .	-		-	Watch 45. Physical facilitie				
1			Γ	39. Utensils, equipment, dried, & handled/ In use	t, & linens; properly			┝╧	<u> </u>	-		—	See 46. Toilet Facilities Equipped	; properly	constructed, supplie	d, and clean	
			┢	<u>See /</u> 40 Single-service & sin			┝━┥	-	<b>–</b>	-	_	—	47. Other Violation	IS			+
1			~	and used See	· 1			1					See attach				

## City of Rockwall

Received by: (signature) Aaron GODWIN	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		City/State: Rockwal	I	License/Permit # Fs 9416	Page <u>2</u> of <u>2</u>				
Itom/I og	ation	Tomp F	TEMPERATURE OBSERVAT		Itom/I goot	0 <b>D</b>	Temp				
Item/Location <u>Ter</u> Hot dogs		<u>Temp F</u>		<u>Temp F</u>	Item/Location		<u>Iemp</u>				
	iys		Iced coffee		Upright unit						
174/175/181			29/30		Cooler		28/3				
	Taquitos		Creamers		Freezer		-9				
1	57/163/168		28/31								
	Sausage		Wic								
1	67/164/171		Cheeses in door	· 30/34							
	Chili	140									
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number	AN INSPECTION OF YOUR <mark>ES</mark> NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENI	ION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	ED AND				
	Hot water at hand sink	113 F									
42	Clean around hand sirk										
40			ted to protect as a food contact surfaces - cos s or less								
	Tongs are w r s every										
	Slurpee machine is cleaned by vendor / exterior is cleaned daily										
	Watch ice dispenser on soda machine - cleaned nightly -										
W	Using residential coffe	e pot for	flavored coffee - pot to be	washed c	laily in th	ee compartment	sink				
	Back room:										
39											
	Red solo cups on floor? In plastic										
W	Make and keep three	ke and keep three comp sink accessible for use wirh tongs / extra on site									
47	Eliminate floor storage	floor storage of boxes in back room									
		te floor storage of boxes in back room er in spray bottle 200 ppm									
Using quats for sinks and spray bottles											
42/45											
	Employees items are placed on the left side of the cooler - best to be in a container										
	Good date marking										
	Restroom equipped Wic:										
45		tc watch	floor storage								
W		Clean floor - sticky - etc watch floor storage Watch when using card board for non original items - using for items that are discarded									
	Using digital thermo			<b>)</b>							
W	V Advised to use all chemicals per the label										
<b></b>	•				1		0				
Received (signature)	See abov	'e	Print:			Title: Person In Charge/	Owner				
Inspected (signature)	See abov <sup>Thy:</sup> Kelly Kirkpo		Print:								
(signature)	Kelly Kírkpa	ıtríck	~RS			Samples: Y N #	collected				
Form EH-06	6 (Revised 09-2015)		·			-					