

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

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 04/01/2021	Time in: 12:40	Time out: 1:24	License/Permit # FS 9416 to post 2021	Est. Type Conv	Risk Category Low	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's USA 7699	Contact/Owner Name: Murphy's	* Number of Repeat Violations: _____	5/95/A
		✓ Number of Violations COS: _____	

Physical Address: I-30	Pest control : To provide	Hood Na	Grease trap : Na	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
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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					
		✓				✓					
	✓					✓					
	✓										
		✓									
		✓									
		✓									
Approved Source									✓		
	✓					Chemicals					
	✓								✓		
Protection from Contamination						W	✓				
	✓					Water/ Plumbing					
W	✓					✓					
		✓				✓					

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					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W	✓				
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
			✓			✓					
Consumer Advisory						W					
	✓										

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					
	✓					✓					
W	✓					Physical Facilities					
	✓					1					
		✓				✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
1			✓			1					

Received by: (signature) Aaron GODWIN	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: Murphy's USA	Physical Address: I-30	City/State: Rockwall	License/Permit # Fs 9416	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Hot dogs		Iced coffee		Upright unit	
174/175/181		29/30		Cooler	28/32
Taquitos		Creamers		Freezer	-9
157/163/168		28/31			
Sausage		Wic			
167/164/171		Cheeses in door	30/34		
Chili	140				

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
	Hot water at hand sink 113 F
42	Clean around hand sink area
40	Store hot dogs boats inverted to protect as a food contact surfaces - cos
	Tongs are w r s every 4 hrs or less
	Slurpee machine is cleaned by vendor / exterior is cleaned daily
	Watch ice dispenser on soda machine - cleaned nightly -
W	Using residential coffee pot for flavored coffee - pot to be washed daily in three compartment sink
	Back room:
39	Watch storage of brooms next to candy etc
	Red solo cups on floor? In plastic
W	Make and keep three comp sink accessible for use wirh tongs / extra on site
47	Eliminate floor storage of boxes in back room
	Sanitizer in spray bottle 200 ppm
	Using quats for sinks and spray bottles
42/45	General cleaning in back room/ inside cooler and under behind and around equipment
	Employees items are placed on the left side of the cooler - best to be in a container
	Good date marking
	Restroom equipped
	Wic:
45	Clean floor - sticky - etc watch floor storage
W	Watch when using card board for non original items - using for items that are discarded
	Using digital thermo
W	Advised to use all chemicals per the label

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

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