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
Allergy policy/training Vomit clean up Employee health
Employee health

Date:		/20	23	Time in: <b>12:40</b>	Time out: <b>1:50</b>		FS 9			۵۵	<u>۲</u>	20	<u>ე</u>	Food handlers   Food managers   Page 1 of 2	<u>,                                     </u>
				tion: 1-Routine	2-Follow U	In I	3-Compla		_	Inve				5-CO/Construction 6-Other TOTAL/SCOR	E
Estab	lishn	nent i	Nam		2-1 0HOW C	Conta	act/Owner I	Name:		11110	aug.	atioi		* Number of Repeat Violations:  Vumber of Violations COS:	
Physi 2435	cal A	Addre	ess:	•	Orl	est contro kin 12/13	3/2022		Ho Na	od				e trap/ waste oil: 1/14/22 25  Follow-up: Yes  No Pics  8/92/A	١.
Mark	Con the a	npliai pprop	riate	tatus: Out = not in compoints in the OUT box for	each numbered i	item	Mark		prop	riate l	box f	for IN	N, NC	policable COS = corrected on site R = repeat violation W-Watch O, NA, COS Mark an vin appropriate box for R	ı
Comp	lianc	e Sta	tus	Prior	rity Items (3	Points	) violations	Requi	_	nmea ompl				ive Action not to exceed 3 days	
O I U N T	N	N A	C O S	Time and Tem (F = de	perature for F		ety	R	O U T	I N	N O		C O S	Employee Health	R
	~			1. Proper cooling time a	and temperature	:				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
3				2. Proper Cold Holding One container	temperature(41 at 44/45	°F/ 45°F 5/ disc	carded			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth  Posted at hand sink	
		/		3. Proper Hot Holding to	emperature(135	5°F)				<u> </u>	<u> </u>			Preventing Contamination by Hands	
		<b>/</b>		4. Proper cooking time a	and temperature	e				<b>/</b>				14. Hands cleaned and properly washed/ Gloves used properly	
		~		5. Proper reheating proc Hours)	cedure for hot he	olding (1	65°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N ) Gloves used and utensils	
V	•			6. Time as a Public Heal Prep only	lth Control; pro	ocedures	& records			<u> </u>				Highly Susceptible Populations	
					proved Source							/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
V				7. Food and ice obtained good condition, safe, and destruction										Chemicals	
V				8. Food Received at pro	per temperature	е				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
				Protection	from Contami	ination				/				18. Toxic substances properly identified, stored and used Stored over employee table and low on shelf in back	
V				9. Food Separated & propreparation, storage, dis			g food							Water/ Plumbing	
V				10. Food contact surface Sanitized at 200 p			aned and			~				19. Water from approved source; Plumbing installed; proper backflow device  City approved	
	/			11. Proper disposition of reconditioned	f returned, prev	iously se	erved or			1				20. Approved Sewage/Wastewater Disposal System, proper disposal	
				Prio	ority Founda	ation It	ems (2 Po				_			rrective Action within 10 days	
U N	N O	N A	C O S	Demonstration				R	U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R
•				<ul><li>21. Person in charge pre</li><li>and perform duties/ Cert</li><li>1 on site</li></ul>	tified Food Mar	nager (Cl	FM)			<b>/</b>				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
~				22. Food Handler/ no un 1 on site	nauthorized pers	sons/ per	sonnel		W	~				28. Proper Date Marking and disposition Good watch dates and toss at 6	
				Safe Water, Recor	rdkeeping and Labeling	Food Pa	ckage		2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need test strips	
V	23. Hot and Cold Water available; ac See			available; adec	quate pres	ssure, safe							Permit Requirement, Prerequisite for Operation		
V				24. Required records available (shellstock tags; destruction); Packaged Food labeled			parasite		w	,				30. Food Establishment Permit (Current/ insp sign posted ) Need 2023 - Vicky sending to store	
				Conformance w 25. Compliance with Va										Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
-				HACCP plan; Variance processing methods; ma	obtained for sp anufacturer instr	ecialized				~				supplied, used	
				Cons	sumer Advisor				L	~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch	
_	_			26. Posting of Consume foods (Disclosure/Remin Discussed						/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	
0 I	N	N	С	Core Items (1 Poin	t) Violations	Require	Corrective	Action	Not O		xcee		<i>0 Da</i>	tys or Next Inspection , Whichever Comes First	R
U N		A	o s		of Food Contar			K	U T	N	0	A	o s	Food Identification	K
				34. No Evidence of Inse animals							<b>/</b>			41.Original container labeling (Bulk Food)	
				35. Personal Cleanliness Stored low	s/eating, drinkir	ng or toba	acco use							Physical Facilities	
V	1			36. Wiping Cloths; prop Discussed use	erly used and s	tored			1					42. Non-Food Contact surfaces clean Inside coolers	
	1			37. Environmental conta						~				43. Adequate ventilation and <u>lighting</u> ; <u>designated areas used</u>	_
	/			38. Approved thawing n	nethod					1				44. Garbage and Refuse properly disposed; facilities maintained Watch	_
	<u> </u>			Prope	er Use of Utens	ils			1	İ				45. Physical facilities installed, maintained, and clean See	_
1				39. Utensils, equipment, dried, & handled/ In use Keen handles wit	e utensils: prop	erly used				<u></u>				46. Toilet Facilities; properly constructed, supplied, and clean  Watch	
	,			40. Single-service & sin and used			y stored				<u> </u>			47. Other Violations	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Brandon Lemmon	Print:	Title: Person In Charge/ Owner Store manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: . <b>Murphy's</b>	Physical A		ity/State: Rockwall	License/Permit # FS 9126	Page <u>2</u> of <u>2</u>					
-			TEMPERATURE OBSERVAT								
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp					
Custo	mer cooler		All other food temps inside pizza table 1	41	Wic						
	Ambient	36/37/39	Cheese/ beef/ ham	41	Cheese	37					
Ν	/lake line 1		Pizza table 2		Tomatoes cut	35					
	Sausage	40	Garlic	31	Tomatoes whole	e 35					
	Tomatoes	38	Spinach	37	Margarine	36					
	Ham	39	Chicken	33	J						
	Beef	40	Inside								
Below	one pan of sausage	44	Cheese / spinach / chicken	39/37/36							
	- one pair or oadeage		SERVATIONS AND CORRECTIV		IS						
Item Number			ENT HAS BEEN MADE. YOUR ATTENTI			ED AND					
	NOTED BELOW: All temps F										
W	One salad label missing in customer case- on order										
	Hot water 110 F at all										
• • •	Using digital thermo Avoid over stocking pizza table keep air flowing										
!!											
39	Best to keep scoops h		•		l: / !! A4/45						
02	· · · · · · · · · · · · · · · · · · ·		ne temps - to monitor and p	rovide re	adings ( one items 44/45						
42	Minor cleaning needed inside coolers										
45	General cleaning needed under equipment flooring										
	Sanitizer bucket just set up - 200 ppm discussed quats binding and using cloth towels - to wet first										
	Sink sanitizer -/200 ppm										
4.5	Allergens separated - and prep separate / no guarantees										
45	General cleaning near walls - also flooring is peeling near walls										
45	To clean air vents where needed										
	Watch RR and cleaning										
45	Clean floor where needed in back room and near back door										
	Taking temps twice per day and logging										
	Dumpster area - keep an eye on it!										
	Keep an eye on gaskets on coolers and remove shipping liner										
	Keep an eye on shelving in wic										
						_					
ъ :			l n · ·								
Received (signature)	Coo obox	<b>'</b>	Print:		Title: Person In Charge/ C	Jwner					
	See abov	<del>'</del> <del>U</del>									
Inspected (signature)		 	Print:								
	кешу кіткра	urick	(KS		Samples: Y N # c	collected					