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
Employee health

Date:					Time in: Time out:	mit #					Food handlers Food managers	. 2	
	01/04/2022								2 5 1 Page 1 of -				
	irpos stablis					3-Complain		4-Iı	nvestig	atio	n	5-CO/Construction 6-Other TOTAL/SCO  * Number of Repeat Violations:	RE
	apa					relace	iiie.					✓ Number of Violations COS:	/ <b>^</b>
	ysica dge ro		ddre	ess:	Pest cont Orkin 10/2			Hood la	d			e trap : Follow-up: Yes 10/90/	/A
	(	Com			tatus: Out = not in compliance $IN = in compliance$	iance NO	= not ob	serve		$\mathbf{A} = \mathbf{n}$	ot ap	plicable COS = corrected on site R = repeat violation W-Water	ch
Ma	ark th	ne ap	prop	riate	points in the <b>OUT</b> box for each numbered item	Mark 🗸						NA, COS Mark an √in appropriate box for R  ive Action not to exceed 3 days	
	mpli				Thority items (3 fomt			Cor	mplian	e Sta	tus	ve Action not to exceed 3 days	I
O U T	I N	N O	N A	C O S	Time and Temperature for Food Sa (F = degrees Fahrenheit)	nfety	R		I N N O	N A	o s	Employee Health	R
_		. /		Б	1. Proper cooling time and temperature			1			Ď.	12. Manag <del>ement, food</del> employees and conditional employees; knowledge, responsibilities, and reporting	Т
					2.2. (4107) 450			_					
	~				2. Proper Cold Holding temperature(41°F/ 45°)	F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			•		3. Proper Hot Holding temperature(135°F)		-  -					To post near hand sink  Preventing Contamination by Hands	
					4. Proper cooking time and temperature		-	I.				14. Hands cleaned and properly washed/ Gloves used properly	
			<b>'</b>		5. Proper reheating procedure for hot holding (	(165°F in 2	_   -	-				15. No bare hand contact with ready to eat foods or approved	-
			/		Hours)	(103 1 m 2		•	/			alternate method properly followed (APPROVED Y N )  Gloves used	
			<b>/</b>		6. Time as a Public Health Control; procedures Prep only	s & records	<b>- </b>			<u>                                     </u>		Highly Susceptible Populations	
					т тер опу		1	T				16. Pasteurized foods used; prohibited food not offered	
					Approved Source					~		Pasteurized eggs used when required All cheese is past	
					7. Food and ice obtained from approved source good condition, safe, and unadulterated; parasi		7 1					·	
					destruction							Chemicals	
					8. Food Received at proper temperature		7 1	T				17. Food additives; approved and properly stored; Washing Fruits	
					Discussed checking			•				& Vegetables Water	
					<b>Protection from Contamination</b>	ı		3				18. Toxic substances properly identified, stored and used See attached	
\ <b>\</b> /	/				9. Food Separated & protected, prevented during preparation, storage, display, and tasting	ing food			·			Water/ Plumbing	
					Cheese was to be discarded per PIC  10. Food contact surfaces and Returnables ; CI	laanad and	<b>⊣</b>					19. Water from approved source; Plumbing installed; proper	
	~				Sanitized at 200 ppm/temperature	icanca ana		•				backflow device	
					11. Proper disposition of returned, previously s	served or					Ī	City approved 20. Approved Sewage/Wastewater Disposal System, proper	
					reconditioned Discarded							disposal	
0	т	3.7		С	Priority Foundation I		nts) vio		ns Re		Cor	rective Action within 10 days	R
			N	ŏ	Demonstration of Knowledge/ Person				N O		o s	Food Temperature Control/ Identification	
U T	I N	N O	N A	Š	Demonstration of Ishowicage, 1 cross								
U					21. Person in charge present, demonstration of	f knowledge,						27. Proper cooling method used; Equipment Adequate to	
U					21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (One and new manager getting he	f knowledge, CFM)						Maintain Product Temperature	
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O U T 1		N	A N	S	21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (COne and new manager getting he 22. Food Handler/ no unauthorized persons/ per Required of all employee  Safe Water, Recordkeeping and Food Parabeling  23. Hot and Cold Water available; adequate progod  24. Required records available (shellstock tags destruction); Packaged Food labeled  Conformance with Approved Proced  25. Compliance with Variance, Specialized Progressing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or un foods (Disclosure/Reminder/Buffet Plate)/ Alle QR code on sneeze guard  Core Items (1 Point) Violations Requiring Prevention of Food Contamination  34. No Evidence of Insect contamination, rode animals Fruit flies  35. Personal Cleanliness/eating, drinking or tol Stored low  36. Wiping Cloths; properly used and stored In buckets  37. Environmental contamination  Watch floor storage	f knowledge, CFM) PIS ersonnel Package ressure, safe s; parasite dures rocess, and ed s nder cooked lergen Label re Corrective A on	Action N	2	o Exce	N	C O	Maintain Product Temperature  28. Proper Date Marking and disposition  Date marked  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Need 2022  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Avoid placing anything in it  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Shelving / netting / utensils  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Confirmed  ys or Next Inspection , Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used Wic and inside coolers  44. Garbage and Refuse properly disposed; facilities maintained	
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O U T 1		N	A N	S	21. Person in charge present, demonstration of and perform duties/ Certified Food Manager (COne and new manager getting he 22. Food Handler/ no unauthorized persons/ per Required of all employee  Safe Water, Recordkeeping and Food Parabeling  23. Hot and Cold Water available; adequate professory (Consumer Advisory)  24. Required records available (shellstock tags destruction); Packaged Food labeled Watch one not labeled  Conformance with Approved Proced 25. Compliance with Variance, Specialized Professory (Consumer Advisory)  Consumer Advisory  26. Posting of Consumer Advisories; raw or un foods (Disclosure/Reminder/Buffet Plate)/ Alle QR code on sneeze guard  Core Items (1 Point) Violations Requiring Prevention of Food Contamination (Consumer Section of Food Contamination)  34. No Evidence of Insect contamination, rode animals Fruit flies  35. Personal Cleanliness/eating, drinking or tolestored low  36. Wiping Cloths; properly used and stored in buckets  37. Environmental contamination Watch floor storage  38. Approved thaying method All received fresh  Proper Use of Utensils	f knowledge, CFM) PIS ersonnel  Package ressure, safe s; parasite  dures rocess, and ed s  Inder cooked lergen Label  re Corrective A  on ent/other  bbacco use	Action N	2	o Exce	N	C O	Maintain Product Temperature  28. Proper Date Marking and disposition Date marked  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Need 2022  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Avoid placing anything in it  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Shelving / netting / utensils  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed  ys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used Wic and inside coolers  44. Garbage and Refuse properly disposed; facilities maintained Keep an eye on dumpster  45. Physical facilities installed, maintained, and clean See	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Hayden Hammond	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

· upu	ment Name: Murphy's			ity/State: <b>Rockwall</b>	License/Permit # P	Page 2 of 2				
-			TEMPERATURE OBSERVATI							
Item/Loca		Temp F	Item/Location	Temp F	Item/Location	Temp				
Custo	ustomer display case		Spinach cold top		Wic					
	28-39		Chicken	34	Premade pizza	39				
F	Pizza table		Spinach	35	Cheese	36				
	Cheese /	39	Garlic	30	Veggies	38				
	Tomatoes		Below garlic	39	Sausage	38				
Ham/ beef		36/36								
	Below									
Bee	ef / tomatoes	41/41								
	017 (011101000	1	SERVATIONS AND CORRECTIV	E ACTION	S					
Item Number	AN INSPECTION OF YOUR ES				TED TO THE CONDITIONS OBSERVED	AND				
, tamour		t list and a	data markad ana ia miaaina (	a labal						
	Hot water at front han		date marked one is missing a	a label						
				rlino o	void atacking food containers					
			· · · · · · · · · · · · · · · · · · ·	nineav	oid stacking food containers	5				
42			he unit. Also light is out	Noro						
42	. , ,	eis and m	inor cleaning also inside coc	ners						
	Using digital thermo									
	Hot water in back pre	p area na	na sink 110							
A//	Quick is slightly dark									
/V/COS				placing dire	ctly on box - this was to be discarde	ed last nigi				
	Other wise good date marking in wic									
10	Sink sanitizer - 200 p		d contact disinfoctant aver al	01/00 00	book toblo					
18	<u> </u>		d contact disinfectant over gl	oves on	Dack lable					
18	<u> </u>		aser over plastic ware	oto.						
			r / fruit flies around brooms							
46	' '		and also need to add paper to	lowers						
20	Crisp topping to use scoop with handle									
39	Cloop carte where no	Clean carts where needed etc  Time for new netting material - commercial grad with larger holes will aid in keeping it clean -being used as drying mat								
42			amoroial grad with larger holes w	will aid in k	rooning it cloan, boing used as a	drvina ma				
42 32	Time for new netting ma	terial - con				drying ma				
42 32 !!	Time for new netting ma New shelving over thr	terial - con ee comp	sink are coming as they hav			drying ma				
42 32	Time for new netting ma	terial - con ee comp ere neede	sink are coming as they hav			drying m				