Retail Food Establishment Inspection Report

City of Rockwall

- [x] First aid kit
- [ ] Allergy policy
- [ ] Vomit clean up
- [ ] Employee health

Date:	Time in:	Time out:	License/Permit #	Food handlers	CFM	Page 1 of 2
04/26/2025	12:50	1:32	Fs 9416	1	1	

Purpose of Inspection: [x] 1-Routine [ ] 2-Follow Up [ ] 3-Complaint [ ] 4-Investigation [ ] 5-CO/Construction [ ] 6-Other [x] — **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:	Number of Repeat Violations: ___ / Number of Violations COS: ___	
Murphy USA 7699	David Torres		3/97/A

Physical Address:	Pest control :	Hood	Grease trap :	Follow-up: Yes [ ] No [x]
776 e I-30	Assured 4/16/25	Ma	Mac	

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 '✓' a checkmark in appropriate box for **IN, NO, NA, COS**~~ ~~Mark an~~ X 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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
			✔		1. Proper cooling time and temperature			✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting To oost at all hs	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See attached			✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth No prep	
			✔		3. Proper Hot Holding temperature(135°F)							**Preventing Contamination by Hands**	
			✔		4. Proper cooking time and temperature			✔				14. Hands cleaned and properly washed/ Gloves used properly	
			✔		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							**Highly Susceptible Populations**	
					Approved Source					✔		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
3				✔	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Out of date cheese							**Chemicals**	
	✔				8. Food Received at proper temperature To ttt add me temp of Tcs					✔		17. Food additives; approved and properly stored; Washing Fruits & Vegetables No prep	
					Protection from Contamination			✔				18. Toxic substances properly identified, stored and used Watch	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature			✔				19. Water from approved source; Plumbing installed; proper backflow device	
		✔			11. Proper disposition of returned, previously served or reconditioned Discarded			✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1					✔		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✔				22. Food Handler/ no unauthorized persons/ personnel 1					✔		28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital	
	✔				23. Hot and Cold Water available; adequate pressure, safe See							**Permit Requirement, Prerequisite for Operation**	
			✔		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		W	✔				30. **Food Establishment Permit/Inspection** Current/ insp posted Post to be easily read	
					Conformance with Approved Procedures							**Utensils, Equipment, and Vending**	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✔			✔	31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			✔				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Commercial			✔				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✔				34. No Evidence of Insect contamination, rodent/other animals Watch					✔		41.Original container labeling (Bulk Food)	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use							**Physical Facilities**	
	✔				36. Wiping Cloths; properly used and stored			✔				42. Non-Food Contact surfaces clean Watch	
		✔			37. Environmental contamination			✔				43. Adequate ventilation and lighting; designated areas used	
		✔			38. Approved thawing method		W	✔				44. Garbage and Refuse properly disposed; facilities maintained Keep lids closed	
					Proper Use of Utensils				✔			45. Physical facilities installed, maintained, and clean Much better	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used		W	✔				46. Toilet Facilities; properly constructed, supplied, and clean Paper towels if prepping	
	✔				40. Single-service & single-use articles; properly stored and used				✔			47. Other Violations	

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City of Rockwall

Received by: (signature) David Torres	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature) Kelly Kirkpatrick RS	**Print:**	**Business Email:**

Form EH-06 (Revised 09-2015)

Establishment Name:	Physical Address:	City/State:	License/Permit #	Page 2 of 3
Murphy USA 7699	776!ei-30	Rockwall	Fs 9416	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Wic near cheese in door	42/41	Back too freezer/cooler combo			
Watch as is borderline		Freezer	11		
Ambient temp inside.	35-39	Cooler employee only	29		
Beer cooler	37				
Iced coffee	28				
Red bull unit	36				

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: temperatures taken in F
	Hot water st hand sink in Rr108 F
	Hot water at sink in front counter area 127:/hot water at 3 comp 138f
	No good prep .. no paper towels I rr
	Watch area around dumpster
W	Wic clean floor where needed and watch fan guards
07	Pulled out of date cheered March /25
	No longer serving Tcs creamers
	Serving iced coffee only
	Company services the icee machine the store staff cleans the outside only
	Mgr DemoHow they clean and sanitize Bev nozzles
	Discussed how hand sink is not needed in back room as no prep and unblocked hand sink at front counter
	Packaged food sitting on hand sink in black room
	Test strips expire at end of this month
	Sanitizer made at insp 2000 ppm
	Digital thermo on site if needed
	All jerky usda
	ANSI first aid kit

Received by: (signature) See above	**Print:**	**Title: Person In Charge/ Owner**
Inspected by: (signature)	**Print:**	Samples: Y N # collected

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