

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: <b>10/05/2022</b>	Time in: <b>12:04</b>	Time out: <b>1:29</b>	License/Permit # <b>FS 9416</b>	Food Manager: <b>Na</b>	Food Handlers <b>All but new</b>	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <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							<b>TOTAL/SCORE</b>
Establishment Name: <b>Murphy's USA 7599</b>			Contact/Owner Name: <b>Murphy USA</b>		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		<b>14/86/B</b>
Physical Address: <b>776 E I-30 Rockwall Tx</b>			Pest control : <b>Fireman's pest today</b>		Hood <b>Na</b>		
			Grease trap / waste oil : <b>Na</b>		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> 13th		

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	OUT	IN	NO	NA	COS
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)					<b>Employee Health</b>				
		✓			✓				
3				✓	✓				
		✓							
		✓							
		✓			✓				
		✓				✓			
		✓							
<b>Approved Source</b>								✓	
	✓				<b>Chemicals</b>				
	✓							✓	
<b>Protection from Contamination</b>					3				
	✓				<b>Water/ Plumbing</b>				
!					✓				
		✓			✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days									
Compliance Status					Compliance Status				
OUT	IN	NO	NA	COS	OUT	IN	NO	NA	COS
<b>Demonstration of Knowledge/ Personnel</b>					<b>Food Temperature Control/ Identification</b>				
	✓							✓	
	✓							✓	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>					2				
	✓				<b>Permit Requirement, Prerequisite for Operation</b>				
	✓				✓				
<b>Conformance with Approved Procedures</b>					<b>Utensils, Equipment, and Vending</b>				
			✓		W				
<b>Consumer Advisory</b>					✓				
	✓							✓	

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	OUT	IN	NO	NA	COS
<b>Prevention of Food Contamination</b>					<b>Food Identification</b>				
1							✓		
1					<b>Physical Facilities</b>				
	✓				1				
1					✓				
		✓			✓				
<b>Proper Use of Utensils</b>					1				
1					✓				
	✓						✓		

Received by: <b>Miranda Shelley</b>	Print:	Title: Person In Charge/ Owner <b>Store manager</b>
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Murphy's USA 7699</b>	Physical Address: <b>776 E I-30 Rockwall</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9416</b>	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic ambient temp	36-46	2 door upright	32/34		
temps at Tcs food doors	49-57				
Breakfast sandwiches in morning					
Ambient temp of unit	180				
Dairy unit1	35				
Dairy unit 2	37				
Beer cooler	43				

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: temps in F
	Using reddy ice
	Restroom hot water 118 and equipped with soap and towels
	Hot water 112 at hand sink
	No more hot dogs etc
18	Chemicals stored under the counter to be stored away from lids etc
	Back room:
42/45	To clean around three comp and hand sink
	Soap and Sanitizer on site for washing and sanitizing Bev nozzles and parts to coffee unit
39	Always best to hang mops to dry
37/45	Eliminate floor storage in back room(cardboard boxes of candy)
35/cos	Personal items and food to be stored below cutoamer food
	Frozen sandwiches are cooked for self service fully wrapped commercialProduct
	Only fully labeled product May be customer self service.
	Watch storage of bags of chips etc next to the mop sink ... move them up or away removed bottom row
	Note - heating sandwiches in microwave before hot holding
29	Need new test strips updated - those on site are out of date / also need new thermos for food
18	Chemicals over clean dish side still an issue ... best low
42/45 / !!	General detailed cleaning / watch storage of ladder as well / set up sinks to check next time
	Wic :
42/45	To clean spills under shelving
02	Doors where sausages and cheese are stored are 57downnto 38 F
	Will discard all in doors where temps are 49-57 and the last 4 doors from the left side are holding good temps
	The only Tcs foods appear to be in the doors Ex cheese packaging indicates keep refrigerated
	To monitor and make adjustments as needed
29	Need thermo to check food will not heat food for hot holding until they get thermo for food
!!	Need to organize the back room!

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

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