



Texas Department of State Health Services
Retail Food Establishment Inspection Report



Date: 12-13-22	Time in: 3:00 p.m.	Time out: 3:15 p.m.	License/Permit #	Est. Type	Risk Category	Page 1 of 1
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other		TOTAL SCORE				
Establishment Name: Murphy #1574		Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: A		
Physical Address: 7701 Wesley St		City/County: Greenville	Zip Code: 75402	Phone:	Follow-up: Yes No (circle one)	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation 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 asterisk * 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	
Time and Temperature for Food Safety (F = degrees Fahrenheit)			Employee Health			
✓					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
✓					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					Preventing Contamination by Hands	
					14. Hands cleaned and properly washed/ Gloves used properly	
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
					Highly Susceptible Populations	
					16. Pasteurized foods used; prohibited food not offered	
					Chemicals	
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
					19. Water from approved source; Plumbing installed; proper backflow device City of Greenville	
					20. Approved Sewage/Wastewater Disposal System, proper disposal	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status			Compliance Status			
OUT	IN	NO	NA	COS	R	
Demonstration of Knowledge/ Personnel			Food Temperature Control/ Identification			
✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
✓					22. Food Handler/ no unauthorized persons/ personnel	
					Safe Water, Recordkeeping and Food Package Labeling	
✓					23. Hot and Cold Water available; adequate pressure, safe	
✓					24. Required records available (shellstock tags, parasite destruction); Packaged Food labeled	
					Conformance with Approved Procedures	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
✓					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label	
					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
					28. Proper Date Marking and disposition	
					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips OAC	
					Permit Requirement, Prerequisite for Operation	
					30. Food Establishment Permit (Current & Valid)	
					Utensils, Equipment, and Vending	
					31. Adequate handwashing facilities: Accessible and properly supplied, used	
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
					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						
Compliance Status			Compliance Status			
OUT	IN	NO	NA	COS	R	
Prevention of Food Contamination			Food Identification			
✓					34. No Evidence of Insect contamination, rodent/other animals	
✓					35. Personal Cleanliness/eating, drinking or tobacco use	
✓					36. Wiping Cloths; properly used and stored	
✓					37. Environmental contamination	
✓					38. Approved thawing method	
					Proper Use of Utensils	
✓					39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
✓					40. Single-service & single-use articles; properly stored and used	
					41. Original container labeling (Bulk Food)	
					Physical Facilities	
					42. Non-Food Contact surfaces clean	
					43. Adequate ventilation and lighting; designated areas used	
					44. Garbage and Refuse properly disposed; facilities maintained	
					45. Physical facilities installed, maintained, and clean	
					46. Toilet Facilities; properly constructed, supplied, and clean	
					47. Other Violations	
Received by: (signature) Leiloni Lyons		Print: Leiloni Lyons		Title: Person In Charge/ Owner		
Inspected by: (signature) J. McMahon R.S.		Print: J. McMahon R.S.		Business Email:		

Form EH-06 (Revised 09-2015)

45 Sink needs to be caulked - Replace water damaged tiles
46 Employee wash hand signage needed