

Food Establishment Inspection Report

Score: 90.5Establishment Name: MURPHYS 2010Establishment ID: 3034012010Location Address: 207 WEST THIRD STREET☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 06 / 14 / 2016 Status Code: AZip: 27101County: 34 ForsythTime In: 11 : 40 ☒ am ☐ pmTime Out: 04 : 30 ☐ am ☒ pmPermittee: NIKAS ENTERPRISES LLCTotal Time: 4 hrs 50 minutesTelephone: (336) 723-5378Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 5No. of Repeat Risk Factor/Intervention Violations: 2

Foodborne Illness Risk Factors and Public Health Interventions											
Risk factors: Contributing factors that increase the chance of developing foodborne illness.											
Public Health Interventions: Control measures to prevent foodborne illness or injury.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Supervision .2652											
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658											
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices											
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663											
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										9.5	

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Establishment Name: MURPHYS 2010

Establishment ID: 3034012010

Location Address: 207 WEST THIRD STREET

☒ Inspection ☐ Re-Inspection Date: 06/14/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27101

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: nikas@murphys2010.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: NIKAS ENTERPRISES LLC

Email 3:

Telephone: (336) 723-5378

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	John Nikas Exp.	0	Country Ham	Reach-in	45			
Chicken	Final Cook	180	Green Beans	Hot Hold	180			
Cabbage	Final Cook	168	Grits	Hot Hold	180			
Fried Chicken	Hot Hold	153	Hot Water	3-compartment sink	128			
Tomato	Cold Hold	46	Chicken	Upright Cooler	40			
Lettuce	Cold Hold	45						
Chili	reach-in	38						
Chili	Final Cook	138						

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Repeat - A drink without a straw was stored beside the beverage machine in the kitchen and one drink without a straw stored under prep surfaces. All employee drinks shall have a lid with a straw and stored on shelving that will not contaminate food, food ingredients, utensils, or single-service items. CDI - Drink disposed.
- 14 4-602.12 Cooking and Baking Equipment - C - Repeat - The inside of the microwave soiled with food debris. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours. Clean frequently. // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Approximately 10% of the clean lids, along with a few pans had sticker residue on them. A few plates, 2 utensil storage containers, and the can opener blade had food residue build-up. CDI - Dishes sent to be rewashed and have stickers removed. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Light cleaning needed inside of the ice machine. Enclosed components of ice machines shall be cleaned at a frequency necessary to prevent accumulation of contaminants. Clean frequently.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - Burger patties in the cold holding unit measured 55F. Potentially hazardous food shall be held at 45F or below. PIC stated hamburger meat had just been hand pattied. Make top unit is not designed to chill food. Place food in reach in unit to cool. CDI - Burgers placed in walk-in cooler to chill below 45F.

Person in Charge (Print & Sign): John *First* Nikas *Last*

Regulatory Authority (Print & Sign): Grayson Hodge *First* Carla Day *Last*

REHS ID: 2405 - Day, Carla

Verification Required Date: 06 / 24 / 2016

REHS Contact Phone Number: () -



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Portioned hot dogs in ziploc bag and cooked chicken in freezer were not dated marked. Potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be date marked with the date of discard or the day of prep. In this case, the date that the original packaging was opened must be marked and shall be counted as Day 1. The date of thaw must also be marked when it is removed from the freezer. CDI - Meats date marked.
- 26 7-102.11 Common Name-Working Containers - PF - Repeat - Bottle of purple cleaner not labeled on the three compartment sink. Working containers used for storing poisonous or toxic materials shall be clearly labeled with the common name. CDI - Bottle labeled.// 7-207.11 Restriction and Storage-Medicines - P,PF - Repeat - Two bottles of medication stored above ice machine, one without a lid. Medications shall be stored in a way that prevents contamination of food and food prep surfaces. CDI - Medications moved to PIC's desk.
- 33 3-501.13 Thawing - C - 0 pts - Clam chowder soup was being thawed on a cart. PIC stated that the soup had fallen out of a box that was being stocked in the freezer. Frozen foods shall be thawed in a cooler or under running water at or below 70F. CDI - Soup was placed in cooler by EHSI.
- 34 4-302.12 Food Temperature Measuring Devices - PF - 0 pts - One out of two thermometers was accurate. The broken thermometer would not turn on. Thermometers shall be maintained in good repair and accurate. Repair or replace broken thermometer.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts - Three dressing bottles were not labeled. Once food or ingredients have been removed from the manufacturer's packaging they shall be labeled with the common name of the food. Label bottles.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C- 0 pts - Several cockroaches observed in the employee locker room and employee restroom. The premises shall be maintained free of pests. Routinely clean floors to remove dead pests.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts - Box of lettuce stored on the floor. All food must be stored at least 6 inches off the floor. PIC stated produce had just been delivered. CDI - Lettuce moved to shelving.



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- 39 .3-304.14 Wiping Cloths, Use Limitation - C - Repeat - Wet wiping cloth stored on a food prep surface, grill, and make top unit at the serving line. Cloths in-use for wiping counters and other equipment shall be held in a chemical sanitizer at the proper concentration. Sanitizer is to be maintained free of food debris. Relocate towel to sanitizer bucket.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - The door to the oven is broken and is being held in place by a piece of aluminum foil. The bin holding the ice scoop is damaged. Repair.// 4-205.10 Food Equipment, Certification and Classification - C - 0 pts - A household coffee grinder, household food processor, cardboard box for utensil storage, and milk crate for storage are used in the kitchen. Only equipment that in ANSI-accredited shall be used in a food establishment. Remove household equipment from establishment.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - Repeat - The interior of the dish machine is soiled. Warewashing machines and compartments of sinks shall be cleaned before use and throughout the day at a frequency necessary to prevent recontamination of equipment and utensils. Dishmachines shall be cleaned before use, throughout the day at a frequency necessary to prevent recontamination, and at least once every 24 hours, .
- 47 4-602.13 Nonfood Contact Surfaces - C - Cleaning needed in the following areas: around the toasters, hood filters are soiled, shelving throughout the facility, the vent of the ice machine is heavily dusted, in the counter under the beverage machine, and on the food scale. Clean frequently.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Backflow prevention device is needed at the self-serve beverage machine. Backflow prevention devices shall be installed at each point of water use in a food establishment. Install a ASSE 1022 or provide evidence that one is installed on the beverage machine. / They sprayer of the 3-comp sink falls below the flood rim. Sprayer may be shortened so that it creates at least a 1" air gap above the flood rim or backflow prevention device for continuous pressure applications may be installed. Verification is required by 6-24-16, contact Grayson Hodge at 336-703-3383.// 5-205.15 System Maintained in Good Repair - P - Repeat - Leak at the bottom of the dish machine, at the back handsink, and at the prep sink. Toilet base is cracked in the employee restroom and does not flush. Plumbing systems shall be maintained in good repair. Repair leaks. Verification required by 6-24-16.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Repeat - Floor cleaning is needed under and behind all sinks, tables, and equipment. Wall cleaning is needed throughout the facility. Stained ceiling tiles throughout the establishment need replaced or cleaned. Floor drains are heavily soiled and need cleaned. Clean.// 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Wall repair needed at the ramp to the storage area, toilet caulk needed at the base of all toilets, large hole where the beverage lines enter the ceiling in the storage room, and the baseboard needs to be attached back to the wall under the 3-compartment sink. Repair.
- 54 6-303.11 Intensity-Lighting - C - 0 pts - Lighting low in the following areas: 4-6 foot candles in the employee restroom, 30 at the left side of the stove, 25 ft/c at the ice machine, 5 at the toilet in the men's restroom, 3 ft/c at the shared restroom sink, and 3 at the women's toilet. Lighting at food prep areas shall be at least 50 foot candles and at least 20 ft/c at plumbing fixtures. Increase lighting.



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