

Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 01/41/2025	Time in: 3:03	Time out: 3:46	License/Permit # Fs 9126	Food handlers 4	Food managers 2	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	--------------------------	------------------------------------	---------------------------	---------------------------	---------------------------

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

Establishment Name: Papa Murphy's 248	Contact/Owner Name: Lovelace	* Number of Repeat Violations: _____ ✓ Number of Violations COS: _____	2/98/A
---	--	---	---------------

Physical Address: 2435 ridge road suite 111	Pest control : Orkin	Hood Na	Grease trap / waste oil Trimble 25/01/13/25	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
--	-------------------------	------------	--	---

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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
				✓		✓					
	✓					✓					
				✓		Preventing Contamination by Hands					
				✓		✓					
				✓			✓				
	✓					Highly Susceptible Populations					
									✓		
	✓					Chemicals					
	✓					✓					
						✓					
	✓					Water/ Plumbing					
	✓					✓					
	✓					✓					

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓								✓		
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					Utensils, Equipment, and Vending					
	✓					✓					
	✓					✓					
	✓					✓					

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	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
	✓					✓					
		✓				✓					
Proper Use of Utensils						1					
	✓					✓					
	✓						✓				

