	\$50.00 reinspection fee Retail Food Establishment Inspection Report Image: City of Rockwall Image: First aid kit City of Rockwall Image: City of Rockwall Image: City of Rockwall Image: City of Rockwall																
	Date: Time in: Time out: License/Per 01/16/2024 1:14 2:06 Fs 912							20)2	4	pq	ost	Food handlers Food Managers	2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain					int		_	Inve	_	_		5-CO/Construction 6-Other TOTAL/SCO	RE			
	Establishment Name: Contact/Owner N Papa Murphy's Lovelace						Jame:						* Number of Repeat Violations: Vumber of Violations COS: se trap: waste oil : Follow-up: Ves				
	Physical Address: Pest control : 1435 Ridge road Orkin 01/05/2024							Hoc Ia	od				Ise trap: waste oil : Follow-up: Yes e 25. 11/20/2023 № PA	Η			
М		Compl e appr				$\mathbf{O} = \mathbf{n}$							pplicable $COS = corrected on site R = repeat violation W-Wat O, NA, COS Mark an in appropriate box for R$	ch			
					Priority Items (3 Points) violations	-		e Im	med	iate	Co	orrect					
C O U T	I N	N N	Vitatus C N C A O S F C (F = degrees Fahrenheit)					0 I		Ν	e Status N C A O S	C O	Employee Health	R			
		~	1. Proper cooling time and temperature						~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
w	~				2. Proper Cold Holding temperature(41°F/ 45°F) See to check merchandiser defrost time				· /			F	13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
_	-		/	-	3. Proper Hot Holding temperature(135°F)			Posted at hand sinks 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)							•	~			Gloves 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 Prep only	-							Highly Susceptible Populations				
		-									16. Pasteurized foods used; prohibited food not offered						
					Approved Source 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite		·				<u>v</u>		Pasteurized eggs used when required				
			destruction Sigma 8. Food Received at proper temperature										Chemicals 17. Food additives; approved and properly stored; Washing Fruits				
	~				Taking temps				~				& Vegetables Water				
					Protection from Contamination				~				18. Toxic substances properly identified, stored and used Stored in back				
	~	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 City approved				
	(~			11. Proper disposition of returned, previously served or reconditioned Discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
0	I	N N	N I	C	Priority Foundation Items (2 Po	oints) R) via	olati 0	_		uire N			R			
U T	N	0 4	4	o s	Demonstration of Knowledge/ Personnel			U T	N	N O	A	O S	Food Temperature Control/ Identification				
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	~	22. Food Handler/ no unauthorized persons/ personnel						w				1	28. Proper Date Marking and disposition Blocks too				
	Safe Water, Recordkeeping and Food Package Labeling							29. Thermometers provided, accurate, and calibrated; Che Thermal test strips									
	~				23. Hot and Cold Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation				
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled				~			Γ	30. Food Establishment Permit (Current/ insp sign posted) Posted				
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and			I	I				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
2					HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Spread out at room temp/ need product assessment				~				supplied, used Equipped				
	<u> </u>				Consumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached				
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label				~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up				
					Core Items (1 Point) Violations Require Corrective	-	on l						-				
O U T	I N	N N O A	4	C O S	Prevention of Food Contamination	R		O U T	I N	N O	N A		Food Identification	R			
	~				34. No Evidence of Insect contamination, rodent/other animals					~			41.Original container labeling (Bulk Food)				
	~				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities				
	~				36. Wiping Cloths; properly used and stored			W					42. Non-Food Contact surfaces clean Watch inside coolers				
		~			37. Environmental contamination				~				43. Adequate ventilation and lighting; designated areas used				
		~			38. Approved thawing method			W					44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster	_			
					Proper Use of Utensils			1					45. Physical facilities installed, maintained, and clean See	1			
	<u> </u>				30 Iltensile equipment & linense property and start 1								1. 46 Toilet Facilities: properly constructed superied and slave				
					 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch 40. Single-service & single-use articles; properly stored 				~				46. Toilet Facilities; properly constructed, supplied, and clean47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Brandon Lemmon	Print:	Title: Person In Charge/ Owner MOd
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Murphy's	Physical A 2435	^{ddress:} Ridge Toad	City/State: Rockwa		ge <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERV							
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>				
	andiser (in defrost)	41/43	Make line 2		Wic					
(W	/ill followup)	Defrost	Cut chicken	38	Tomatoes	37				
	Make line		Garlic	28	Cheese block	36				
Cı	ut tomatoes	36	Below		Sauce	37				
	Bacon	37	Chicken	37						
	Cheese	37								
	Below									
Beef	/ cut tomatoes	38/38								
-		OB	SERVATIONS AND CORRECT	FIVE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	ECTED TO THE CONDITIONS OBSERVED A	AND				
	Hot water @ 100F at f	ront hand	l sink							
	Employee health polic									
	Good date marking - u	• •								
	Reminder shelving to	be 6 inch	es from floor							
W/cos	Reminder to date bloc	k of chee	se after cutting if not usin	g within. 24	4 hrs after opening					
	Storing employee mea	als on bot	tom shelf							
	Three comp sink set u	р								
	Hot water at 111 at thr	ee comp								
	Using sink sanitizer for	r red buc	kets too							
32	Need to replace rusty	shelving	over three comp sink							
	If using bar netting to	use comr	mercial grade naf approve	ed fromRes	staurant supply company					
	Sink sanitizer at 200 p	pm								
	Using digitalThermo a		•							
W	To protect drains / nee									
	New allergy poster pos		• •							
W	Need to keep an eye on all galvanized shelving as observing some areas where it is begging to oxidize and rust									
	(May us commercial bar netting or dri dek material to extent the life until finds to replace)									
	Chemicals in back room paper towels above									
45	Employee restroom confirmed equipped Minor cleaning of air vents over clean dish rack needed									
	Minor cleaning of air vents over clean dish rack needed Keep an eye on cartsone cart is Beginning to look as though it is difficult to clean / peeling too									
45	To repair trim piece at corner									
-10	Discussed soaking cotton cloths first before placing into the bucket of sanitizer									
25	25 Will provide product assessment regarding herb garlic spread and cinnamon smear to allow to keep									
	Out at roomTemp for 2 days despite labeling indicating to keep refrigerated									
	Recipe calls for it to be out for 4 days need product assessment from manufacturer that this is okay									
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Owne	er				
Inspected	by:	-	Print:							
(signature)	See abov ^{by:} Kelly Kírkpo	ıtríck	\mathcal{RS}		Somelos V N # 11	atad				
	•				Samples: Y N # collect	licu				