



# Retail Food Establishment Inspection Report

City of Rockwall

Received by: <b>Brandon Lemmon</b>	Print:	Title: Person In Charge/ Owner <b>Mod</b>
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Papa Murphy's</b>	Physical Address: 2435 Ridge Toad	City/State: Rockwall	License/Permit # <b>FS 9126</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Merchandiser (in defrost)	41/43	Make line 2		Wic	
(Will followup)	Defrost	Cut chicken	38	Tomatoes	37
Make line		Garlic	28	Cheese block	36
Cut tomatoes	36	Below		Sauce	37
Bacon	37	Chicken	37		
Cheese	37				
Below					
Beef / cut tomatoes	38/38				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Hot water @ 100F at front hand sink
	Employee health policy posted at hand sink
	Good date marking - using 6 days
	Reminder shelving to be 6 inches from floor
W/cos	Reminder to date block of cheese after cutting if not using within. 24 hrs after opening
	Storing employee meals on bottom shelf
	Three comp sink set up
	Hot water at 111 at three comp
	Using sink sanitizer for red buckets too
32	Need to replace rusty shelving over three comp sink ...
	If using bar netting to use commercial grade naf approved from Restaurant supply company
	Sink sanitizer at 200 ppm
	Using digital Thermo and test strips in date
W	To protect drains / need domes etc
	New allergy poster posted in back prep
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
	Employee restroom confirmed equipped
45	Minor cleaning of air vents over clean dish rack needed
32	Keep an eye on carts ...one cart is Beginning to look as though it is difficult to clean / peeling too
45	To repair trim piece at corner
	Discussed soaking cotton cloths first before placing into the bucket of sanitizer
!! 25	Will provide product assessment regarding herb garlic spread and cinnamon smear to allow to keep Out at room Temp 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 by: <i>See above</i> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y    N    # collected

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