

2nd Followup
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 07/12/2023	Time in: 12:58	Time out: 1:53	License/Permit # FS 9126	Handlers 5	CFM 2	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Papa Murphy's Pizza	Contact/Owner Name: Lovelace	Number of Repeat Violations: 0	6/94/A
Physical Address: 2435 ridge road	Pest control : Need info	Grease trap : Need info	

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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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					
		✓				✓					
1. Proper cooling time and temperature All served cold not cooking						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See attached						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need at all hand sinks now					
			✓			Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) No cooking						14. Hands cleaned and properly washed/ Gloves used properly					
			✓			✓					
4. Proper cooking time and temperature No cooking						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
			✓				✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Highly Susceptible Populations					
		✓							✓		
6. Time as a Public Health Control; procedures & records Prep only						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
Approved Source						Chemicals					
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco							✓				
	✓					18. Toxic substances properly identified, stored and used Stored on shelf near rr					
8. Food Received at proper temperature To check always							✓				
Protection from Contamination						Water/ Plumbing					
	✓			✓			✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Pan over prepped veggies / policy						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓						✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
				✓			✓				
11. Proper disposition of returned, previously served or reconditioned Discarded											

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					
	✓					✓			✓		
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 From room temp only					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel See						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See							✓				
	2			✓		30. Food Establishment Permit/Inspection Current/ insp posted To post to read					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						W					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Keep an eye on condition of food containers					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Ingredients by request						✓					
33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up							✓				

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					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Sep and low							1				
	✓					42. Non-Food Contact surfaces clean See					
36. Wiping Cloths; properly used and stored						W					
			✓			43. Adequate ventilation and lighting; designated areas used Watch inside coolers					
37. Environmental contamination Watch						W					
			✓			44. Garbage and Refuse properly disposed; facilities maintained Do your part					
38. Approved thawing method All received cold						1					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean Maint to walls / trim piece etc					
W						1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch cups - keep handles out						46. Toilet Facilities; properly constructed, supplied, and clean See					
	✓					1					
40. Single-service & single-use articles; properly stored and used						47. Other Violations See					

