2nd Followup \$50.00 fee

Retail Food Establishment Inspection Report City of Rockwalll

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

Date 07 /	/12	2/20)23	Time in: 12:58	1:53		Sicense/Peri							$\begin{array}{c ccccccccccccccccccccccccccccccccccc$	
				tion: 1-Routine	2-Follow U		-Complaint t/Owner Na		4-I	nves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCO)RE
Pap	Papa Murphy's Pizza Lovelace Physical Address: Pest control:			ace		Hoo	d		Gre	ase	Number of Violations COS: 6/94/	Α			
		ge roa			Nee	ed info		١	Na			Nee	d in	no Cos	
Mark	C c the	omplia appro	nce S priate	Status: Out = not in con points in the OUT box for our Prior	each numbered it		Mark '✓'		kmar	k in a	appro	priate	bo	plicable $COS = corrected on site R = repeat violation W = Wat x for IN, NO, NA, COS Mark an in appropriate box for R in$	tch
Com	ompliance Status				R	Compliance						R			
	I N O A O S Time and Temperature for Food Safety (F = degrees Fahrenheit)			,		UNOA				o s	Employee Health	K			
	ı	/		Proper cooling time and temperature All served cold not cooking					(/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
V	/			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	
\vdash		-	•	3. Proper Hot Holding temperature(135°F) No cooking				7						Need at all hand sinks now Preventing Contamination by Hands	
		•	•	Proper cooking time a No cooking				-		•/				14. Hands cleaned and properly washed/ Gloves used properly	
				Proper reheating process.			o°F in 2							15. No bare hand contact with ready to eat foods or approved	+
	·			Hours)						•				alternate method properly followed (APPROVED $Y_{.}$ $N_{.}$)	
	ı	/		6. Time as a Public Heal Prep only	lth Control; prod	cedures &	records							Highly Susceptible Populations	
			_	Арр	proved Source							/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
-				7. Food and ice obtained good condition, safe, and destruction Sysco			ood in							Chemicals	
-	/			8. Food Received at prop To check alway	_	2			,	/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				Protection	from Contami	ination				/				18. Toxic substances properly identified, stored and used Stored on shelf near rr	
-			~	9. Food Separated & propreparation, storage, dis	play, and tasting		rood			-				Water/ Plumbing	
V	/			10. Food contact surface Sanitized at 200 p	es and Returnabl	oles ; Cleane e	ed and			/			ł	19. Water from approved source; Plumbing installed; proper backflow device City approved	
	٠			11. Proper disposition of reconditioned Disca			ed or			/			Ì	20. Approved Sewage/Wastewater Disposal System, proper disposal	†
			<u> </u>	Prio	ority Founda	ation Iten								rective Action within 10 days	
O I U N T		N N O A	C O S	Demonstration			1	R	O U T	I N		A	C O S	Food Temperature Control/ Identification	R
V				21. Person in charge pre and perform duties/ Cert 2						/	•			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature From room temp only	
V	/							_		/				28. Proper Date Marking and disposition Good	
				22. Food Handler/ no un See	authorized pers	sons/ persor	nnel		(•					
				See Safe Water, Recor	•				- (·			-	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
\ \ \	<u> </u>			Safe Water, Recor	dkeeping and l Labeling	Food Pack	tage			~					
2	/			Safe Water, Recor 23. Hot and Cold Water See 24. Required records ava	rdkeeping and l Labeling available; adequailable (shellstoo	Food Pack	rage rasite							Thermal test strips Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Latanza Green	Print:	Title: Person In Charge/ Owner Assistant manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	_	ity/State:		2 of 2			
Рара	Murphy's pizza	2435 i	idge road	Rockwall	Fs 9126				
Item/Loc	ation	Temp	Item/Location	Temp	Item/Location	Temp			
Custor	mer salad case	27/32	Pizza table 2		Pizza prep 1				
			Cheese/ tomatoes	41/35	Chicken / garlic	30/34			
٧	Vic ambient	32	Sausage / ham	36/39	Spinach	38			
	Cheese	36	36 Under area		Below	39			
	Sauce	35	Ambient	40	Chicken	38			
Ton	natoes whole	36	Sundried 4						
	Diced	36	Sausage / ham	41/41					
Item	ANI DIGDEOTICAL OF TAXABLE		SERVATIONS AND CORRECTIV			NID			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps taken in F								
24/cos	Meatball dish to have la	bel of ing	redients and packaging to sta	y intact	removed at insp by pic / labels	comino			
			2/ back hand sink 108/ three	comp 11	12				
	Sanitizer bucket - 200		· · · · · · · · · · · · · · · · · · ·						
47/42			not closing when closed - b	ounces b	ack open				
42	To wipe down handles								
W	Need employee health								
W	 		ork order /minor cleaning n		side				
Cos			w prepped - this is policy alr	eady					
W 42	Watch use of paper to To clean non food con								
46	Minor cleaning neede	<u> </u>	one of the soule						
	·		ted prep with new gloves / s	sanitized	surface etc				
			ning poster is coming soon						
	Keeping boxes for ing		<u> </u>						
	, , ,								
Do	hou		Delinte		T:41 P I. Cl / C				
Received (signature)	See abou	/e	Print:		Title: Person In Charge/ Owner				
Inspected (signature)	•	utríck	Print:						
	6 (Revised 09-2015)				Samples: Y N # collect	ed			