r e q ı Follov	ui wu	гe			of \$50.00 is fter 1st		C	ity of I	Rocl	kw			sp	ect	ion Report		First aid F Allergy po Vomit clea Employee	olicy/trai in up	ning	
	Date: Time in: 01/04/2021 2:21					Time out: 2:55		License/P			ex	pi	e	d)		bake	Risk Category	Page 1	of _2_	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N							int 4-Investigation		5-CO/Construction 6-Other * Number of Repeat Violations:		TOTAL/S	CORE							
Papa	Papa Murphy's 248 Jeremy								vanie.				-		✓ Number of Vic	✓ Number of Violations COS:				
5	Physical Address: Pest control : Ridge road To provide							Hood Na			Grease To provi		se trap : vide	Tonow-up. Its						
Mark					atus: Out = not in cor points in the OUT box for	$\frac{IN = in o}{each numbered ite}$	complianc em	e N Mark y	O = not in a						pplicable $COS = corrected constraints COS = corrected co$		site \mathbf{R} = repeat vio	lation W-W ate box for R	Watch	
										re In	nme	diate	Co	rrect	tive Action not to exc					
0 I	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $					R	O U T	IN	lianc N O	N A	С		Employee Health food employees and conditional employees;							
	1. Proper cooling time and temperature							knowledge, responsibilities, and reporting					employees,							
~					2. Proper Cold Holding temperature(41°F/ 45°F) See						~	,			13. Proper use of reserves, nose, and mou	charge from				
		V	3. Proper Hot Holding temperature(135°F)							Preventing Contamination										
		V			4. Proper cooking time a	*									14. Hands cleaned and properly washed/ Gloves used properly					
		V	/		5. Proper reheating proc Hours)							~			15. No bare hand cor alternate method pro Gloves)			
		V			6. Time as a Public Heat	llth Control; proc	ntrol; procedures & records								Highly Susceptible Populations					
						proved Source							~	•	16. Pasteurized foods Pasteurized eggs use	fered				
V		 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sigma 						Chemicals												
r					8. Food Received at pro						~	,			17. Food additives; a & Vegetables Water	approved a	and properly stored;	Washing Frui	its	
	Protectio				Protection	ion from Contamination					~	'			18. Toxic substances	18. Toxic substances properly identified, stored and u Over employee table and in back rack lo				
3	3				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting To protect											Water/ Plumbing				
~					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						~	,			19. Water from approved source; Plumbing installed; pro backflow device Watch					
	L				11. Proper disposition or reconditioned Disca	of returned, previo arded	ously ser	ved or			~	•			20. Approved Sewag disposal	ge/Wastew	ater Disposal System	m, proper		
0 1		N I	-	c	Prio	ority Founda	tion Ite	ems (2 Po	ints) v	violat 0	I	N		_	rrective Action within	n 10 days		_	R	
U N T	1	0 4		0 5		of Knowledge/				U T		0	A	O S	Food Ten	nperaturo	e Control/ Identific	ation		
<i>v</i>					 Person in charge pre and perform duties/ Cert New manager in Food Handler/ no ur New employee in wo 	tified Food Man works nauthorized perso	ager (CF	M)			v	•			27. Proper cooling m Maintain Product Te 28. Proper Date Mar Good	mperature		quate to		
					Safe Water, Recor			~	•			29. Thermometers pr Thermal test strips	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and test strips on site							
V	/				23. Hot and Cold Water See	r available; adequ	late press	sure, safe									Prerequisite for O	peration		
W			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Marinara not labeled					WV 2020 poste					30. Food Establishin 2020 posted		nit (Current/ insp s	ign posted)				
			T	-	Conformance w 25. Compliance with Va					_	Т				31. Adequate handwa		pment, and Vendin cilities: Accessible a			
		r			HACCP plan; Variance processing methods; ma	anufacturer instru	uctions				~	•			Equipped					
						sumer Advisory					~	,			32. Food and Non-fo designed, constructed Watch	d, and use	d			
V					26. Posting of Consume foods (Disclosure/Remin Ingredients/ allergen	nder/Buffet Plate					~	•			33. Warewashing Fac Service sink or curb Set up			used/		
	_			_	Core Items (1 Poin		Require	Corrective							ays or Next Inspection	n, Which	hever Comes First			
O I U N T		N N O A	<u>،</u>	C 0 5	Prevention of	of Food Contam	ination		R	O U T	Ν	N O	N A	C O S		Food I	dentification		R	
W					34. No Evidence of Inse animals Front doors d	due to cold we	ather					~			41.Original container	r labeling	(Bulk Food)			
1				\downarrow	35. Personal Cleanliness Move to botto	omShelf	-	cco use							42 Nov E 1.0	•	cal Facilities			
V	1			\downarrow	36. Wiping Cloths; prop Stored in buck	ets	ored				/	'			42. Non-Food Conta Watch			1 mana		
	l		_	\downarrow	37. Environmental conta					V		'			43. Adequate ventila Watch lighting 44. Garbage and Ref	in coole	ers			
	•				38. Approved thawing n	neuioa				W		′			44. Garbage and Ref <u>To watch and (</u> 45. Physical facilities	do vour	part			
V					Prope 39. Utensils, equipment, dried, & handled/ In use		erly used,	stored,			~	' '			45. Physical facilities Watch 46. Toilet Facilities; Equipped					
1					40. Single-service & sin and used See at		properly	stored				~			47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Grace Dickey	Print:	Title: Person In Charge/ Owner
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 Ridge	road	City/State: Rockwal	I	License/Permit #	Page	of			
Item/Loc	ation	Tomp F	TEMPERATURE OBSERVA		Itom/I ogoti						
	y cooler	<u>Temp F</u> 34/39	Make line 1	Temp F	Item/Location Wic			<u>Temp F</u>			
Ν	/lake line 2		Garlic	32	Cheese			38			
	Feta	38	Chicken	32/							
С	ut tomatoes	34	Below								
	Sausage	38	Chicken	38							
	Ham	39	Wic								
	Below		Creamy garlic	38							
Be	ef / tomatoes	41/40	Peppers	39							
Item	AN INSPECTION OF YOUR FS		SERVATIONS AND CORRECT			E CONDITIONS OBSE		JD.			
Number	AN INSLECTION OF TOOR ESTABLISHMENT THAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	All items in display have ingredients labels except Marinara - to address										
	Hot water at hand sink 100 F										
W	Advised to always avoid stacking containers in front of air flow in cooler - to allow for better air flow										
40	Best to use food grade paper for drying foods etc										
09	Best to fry veggies on top shelf of top two rows of cart to protect from items above it										
35	Best to always store employee drinks etc on bottom shelf in wic										
	Hot water at three comp 111F										
	Quats sanitizer in three compartment sink - 200 ppm / listed for 1 minute for covid - using this for common areas too										
	Hot water in restroom - 100 F										
Received (signature)	^{by:}		Print:			Title: Person In Charg	e/ Owner				
	See abov	/e									
Inspected (signature)	See abov Kelly Kirkpo	ıtríck	$\langle \mathcal{RS} $			Sompley V N	# collecte	d			
Form EH-06	(Revised 09-2015)					Samples: Y N		u			