	ir	eo		of \$50.00 is after 1st	Ret	cail Food Es	f Ro	ck			In	spo	ect	-	st. Type	First aid Allergy p Vomit clea Employee	olicy/trainiı an up	ng
	07/16/2021 1:35 2:22 FS 9 <sup>-</sup>							126						Pizza to go / cold LOW Page			Page $\underline{1}$ of	2_
Purpo Establ				tion: 1-Routine	2-Follow	Up 3-Comp Contact/Owned		e:	4-	Inve	stig	atioı	n	5-CO/Constru * Number of Re	epeat Vio	6-Other	TOTAL/SCO	RE
Papa Physic			· ·	s pizza	1	Pest control :			Ho	od		G	reas	✓ Number of V se trap :	iolations	COS: Follow-up: Yes	5/95/	Α
Ridge r	road			Status: Out = not in cor	C	rkin 07/13/2021	NO	1	Va			06	/28/2	21 25 gals		No		
				points in the <b>OUT</b> box for	each numbered	l item Ma		n app	oropi	riate l	box f	or IN	N, NC	$\begin{array}{c} \text{pplicable} & \text{COS} = co\\ \textbf{0, NA, COS} \end{array}$	М	ark an 🗸 in appropri	olation W-Wat iate box for R	ch
Compl				Prior	rity Items (	3 Points) violatio		quir	C	ompl				tive Action not to ex	ceed 3 d	ays		F
U N T	s (F = degrees Fahrenheit)				R		O U T	JN	0	A		Employee Health						
	1. Proper cooling time and temperature							~				12. Management, food employees and conditional employee knowledge, responsibilities, and reporting						
~	2. Proper Cold Holding temperature(41°F/ 45°F) See								~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
		~		3. Proper Hot Holding to	emperature(13	35°F)								Preve	nds	+		
	4. Proper cooking time and temperature								~	Preventing Contamination by Hands     14. Hands cleaned and properly washed/ Gloves used							T	
		~		5. Proper reheating proc Hours)	edure for hot	holding (165°F in 2			15. No bare hand contact with ready to eat alternate method properly followed (APPI							1		
		~		6. Time as a Public Hea	lth Control; p	rocedures & record	s							Hi	3			
	Approved Source				e						~		16. Pasteurized food Pasteurized eggs us		prohibited food not of required	ffered		
~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						<u> </u>			<u> </u>					
~				8. Food Received at pro Checking	per temperatu	re				1				& Vegetables	approved	and properly stored	; Washing Fruits	
			<u> </u>	Ŭ	from Contan	nination				~					es properl	y identified, stored a	nd used	╈
~				9. Food Separated & pro preparation, storage, dis		-				•				Watch	Wat	er/ Plumbing		
~				No raw meats 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature					19. Water from approved source; Plumbing insta backflow device			urce; Plumbing instal	led; proper	T				
	~			11. Proper disposition or reconditioned No re	f returned, pre eturns	eviously served or				~				20. Approved Sewa disposal		ewater Disposal Syste	em, proper	-
0 1	N	N	С	Prio	ority Found	lation Items (2	Points R	-	olat 0	_	Req N	uire N	_	rrective Action with	in 10 day	ys		
U N T	0	A	0 S	Demonstration					U T	Ν	0	A	O S		emperatu	re Control/ Identifi	cation	
レ レ				<ul> <li>21. Person in charge pread of the perform duties/ Certical and perform duties/ Certical and the performance of the per</li></ul>	tified Food M	anager (CFM)				~				<ul><li>27. Proper cooling r Maintain Product T</li><li>28. Proper Date Ma</li></ul>	emperatu		equate to	_
			<u> </u>	Safe Water, Recor 23. Hot and Cold Water	Labeling					~				Thermal test strips Digital / test	strips	accurate, and calibra	·	
V				24. Required records av												t, Prerequisite for C rmit (Current/ insp	•	+
~				destruction); Packaged I To go all labe	led					~				Posted				
				Conformance w 25. Compliance with Va	ariance, Specia	alized Process, and								31. Adequate handy		acilities: Accessible a	-	T
~				HACCP plan; Variance processing methods; ma Log is kept / tem	nufacturer ins	tructions	ıy			~				supplied, used Equipped				
					sumer Adviso				2				~	designed, construct	ed, and u			
~				26. Posting of Consume foods (Disclosure/Remin						~					acilities;	utting boards - pulled installed, maintained g facility provided		
	r			Core Items (1 Poin	t) Violation	s Require Correct	-						-	ays or Next Inspectio	on , Whi	chever Comes First	L	_
O I U N T	N O	N A	C O S		of Food Conta		R		O U T		N O	N A	C O S			Identification		]
~				34. No Evidence of Inse animals							~			41.Original contain	er labelin	ig (Bulk Food)		
				35. Personal Cleanliness Watch 36. Wining Cloths: prop	-	-			-					42. Non-Food Cont		sical Facilities		
W				36. Wiping Cloths; prop Store IN bucke 37, Environmental conta	amination		+	-	1					See		l lighting; designated	areas used	╀
W		-		Watch water in 38. Approved thawing n	n coolers	6		-						See		perly disposed; facilit		╀
	<u> </u>	<u> </u>	<u> </u>	Propo	r Use of Uten	sils				~				45. Physical faciliti	es installe	ed, maintained, and c	lean	╀
~				39. Utensils, equipment, dried, & handled/ In use	, & linens; pro	operly used, stored,				v v				46. Toilet Facilities Equipped	; properly	y constructed, supplie	ed, and clean	+
1				40. Single-service & sin	gle-use article						~			47. Other Violation	s			╞
				and used Gloves	5						•							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Adriana Arvizu	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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Establishment Name: Papa Murphy's		Physical A Ridge		City/State: Rockwal	I	License/Permit # Page 2 of FS 9126		2				
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Locat	Item/Location		ıp F				
	andiser Tcs	<u>27/34</u>			IttlivLocat	1011	<u></u>	<u>ip r</u>				
Ma	in make line		Chicken	39								
	Sausage	39	Cheese	39								
	Tomatoes	38	Inside chicken	37								
	Beef	39	Wic	34								
	Ham	40	Butter	37								
B	elow temps	36/38	Tomatoes	38								
	Tomatoes	39										
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT			IE CONDITIONS OBSE	PVED AND					
Number	AN INSPECTION OF FOUR LEFABLISHIMLAT THAS BEEN MADE. FOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Hot water at 100 at hs / 118 in back											
14/	Sanitizer in bucket - 100-200 / 200 in threeComp sink / label indicates ok											
W	To store wiping cloths in solution.											
43	Light out in pizza table											
	Great organization in wic											
40	Wall is being repaired from broken pipe next door currently plastic is taped on wall amd pipes exposed in back											
40	Watch where gloves a											
W	To replace cutting boards where needed											
	Discussed using peroxide and quats Employee health policy was existing before covid											
		-		dly ataina								
32/42			when repairing walls - bac usting and to be replaced w	-		not rust						
	And are safe / current	ones also	o have greasy film/ to clew	S.								
Received	by:		Print:			Title: Person In Charg	e/ Owner					
(signature)	See abov	/e										
Inspected (signature)	Kelly kírkpa	ıtríck	RS Print:			Samples: Y N	# collected					
Form EH-06	(Revised 09-2015)											