Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

	ate: <b>7/∩</b>	16/5	20	20	Time in: Time out: 3:46	FS 9							Est. Type Risk Category Pag	ge <u>1</u> of <u>2</u>
					tion: 1-Routine 2-Follow Up			_	Invest	tigat	tion			TAL/SCORE
Es	stabli	shm	ent l	Nan	ne:	Contact/Owner I	Name:						* Number of Repeat Violations:  ✓ Number of Violations COS:	
_	apa iysic		-	•	pizza Pes	Papa Murphy t control :	rs int	Но	od	1	Gre	ase	trap: Follow-up: Yes	/91/A
	lge r		uure		Orkii	n monthly		Na					02/3/20 25 gals No ☐ Therm	
М					<b>Out</b> = not in compliance $IN = in c$ points in the <b>OUT</b> box for each numbered ite	em Mark	$\mathbf{O} = \text{not } \mathbf{o}$ X in app						blicable $COS = corrected on site R = repeat violation Mark an in appropriate box for the control of the contr$	W-Watch for <b>R</b>
								re In	ımedio	ate (	Corre	ecti	ve Action not to exceed 3 days	
О	mpli I	ance N O	N	C O	Time and Temperature for Fo	od Safety	R	О	omplia I N	N	N (	C	F 1 W 10	R
T T	N	0	A	S	(F = degrees Fahrenheit			U T	N	0		o s	Employee Health  12. Management, food employees and conditional emplo	
		1			1. Proper cooling time and temperature				/				knowledge, responsibilities, and reporting	byees;
					2. Proper Cold Holding temperature(41°l	F/ 45°F)	+						13. Proper use of restriction and exclusion; No discharge	e from
	•				See attached				<b>'</b>				eyes, nose, and mouth Policy and poster in back area	
			/		3. Proper Hot Holding temperature(135°)	F)							Preventing Contamination by Hands	
			~		4. Proper cooking time and temperature				/				14. Hands cleaned and properly washed/ Gloves used pr	roperly
					5. Proper reheating procedure for hot hol	ding (165°F in 2			./				15. No bare hand contact with ready to eat foods or appropriate method proposity followed. (APPROVED, V	
			~		Hours)								alternate method properly followed (APPROVED Y Gloves	.N)
	<b>/</b>				6. Time as a Public Health Control; proceed Prep only	edures & records							<b>Highly Susceptible Populations</b>	
					Approved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
					7. Food and ice obtained from approved	source; Food in						+		
	~				good condition, safe, and unadulterated; destruction								Chemicals	
	./				8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washi & Vegetables	ing Fruits
					To always check								Water only	1
					Protection from Contamin				<b>'</b>				18. Toxic substances properly identified, stored and used Stored in back	1
	~				9. Food Separated & protected, prevented preparation, storage, display, and tasting								Water/ Plumbing	
	~				10. Food contact surfaces and Returnable Sanitized at <u>200</u> ppm/temperature	es; Cleaned and			/			1	19. Water from approved source; Plumbing installed; probackflow device	oper
		_			11. Proper disposition of returned, previous reconditioned Disacarded by	ously served or			~				20. Approved Sewage/Wastewater Disposal System, prodisposal	pper
		•			<b>5</b> .0000.000	Custonici								
							ints) v						rective Action within 10 days	
O U	I N	N O	N A	COS		tion Items (2 Po		O U	I	N	N A	C O	rective Action within 10 days  Food Temperature Control/ Identification	R
Т		N O	N A		Priority Foundat  Demonstration of Knowledge/  21. Person in charge present, demonstration	Personnel ion of knowledge,	ints) v	О	I	N	N A	C	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate t	
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		N	N	O S	Priority Foundate  Demonstration of Knowledge/1  21. Person in charge present, demonstratiand perform duties/ Certified Food Mana Needs to be certified  22. Food Handler/ no unauthorized personal Ceanliness/eating, drinking  23. Hot and Cold Water available; adequed Good  24. Required records available (shellstock destruction); Packaged Food labeled  Conformance with Approved Phan; Variance obtained for specific processing methods; manufacturer instructions (Disclosure/Reminder/Buffet Plate Ingredients provided)  Core Items (1 Point) Violations Research Prevention of Food Contamination animals Watch for flies  35. Personal Cleanliness/eating, drinking  36. Wiping Cloths; properly used and stocking Store In buckets  37. Environmental contamination  38. Approved thawing method	rocedures ed Process, and cialized ctions  or under cooked of Allergen Label equire Corrective ination or tobacco use	R R Action	2 2 1 1 1 1	to Ex	N O	N A G	Day	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  29. Thermometers provided, accurate, and calibrated; Charlemal test strips Need food thermo  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign portion)  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and prosupplied, used  32. Food and Non-food Contact surfaces cleanable, propodesigned, constructed, and used  Shelving over three comp  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  28. Or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  Minor detailed cleaning in hard to clean place  43. Adequate ventilation and lighting; designated areas usee  44. Garbage and Refuse properly disposed; facilities mai Watch area around dumpster /	remical/ ion operly early  R  Ps sised iintained

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Joe Saenz	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: a Murphy's	Physical A Ridge		City/State: Rockwa	II License/Permit # FS 9126	Page <u>2</u> of <u>2</u>						
-			TEMPERATURE OBSERVA			<b>I</b> _						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp						
JOOKI	e dough unit		Make line									
is n	ot being used		Sausage	39								
	Wic		Tomatoes	40								
			Hamburger	39								
N	Make line 1		Sausage below	39								
	Chicken	39	Wic	34								
	Spinach	41	Pepperoni	38								
	Below	39	Cheese	35	Wic tomatoes	3						
			BSERVATIONS AND CORRECTI									
Item Number	AN INSPECTION OF YOUR ES	TABLISHM	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVE	ED AND						
	Hot water at hand sin	k 111										
	Three comp sanitizer		nm									
	To set up bucket for fro	_										
			e comp sink is becoming ba	adly oxidi	zed							
43	Add lights to cold top		o comp on it to becoming be	adiy Oxidi	200							
10			ottom rack in the back room									
	Personal table designated in back room											
	Gloves used to touch rte foods to make pizzas -											
0.5	All foods are precooked - no cooking done on site  Best to store employee items on the very bottom shelf											
35			•									
29	Digital thermo not working - to replace											
	Manager on duty to be	certified	d art all times of operation									
Covid	Cleaning chart / screening employees - new thermo / chart / employees wearing a mask /											
Received	l by:		Print:		Title: Person In Charge/ C	wner						
(signature)	See abou	e'e										
Inspected	d by:		Print:									
(signature)	Kellv Kirkho	utrick	RS									
	102 127 1031 13PC				Samples: Y N # c	collected						