

Retail Food Establishment Inspection Report

City of Rockwall

Received by: David Rider <small>(Printed / covid)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Papa Murphy's 248	Physical Address: Ridge road	City/State: Rockwall	License/Permit # 0126	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
customer case ambient	31/42	Small make line 2		Wic ambient	34
Not using at this time		Upper spinach	37	Cut tomatoes	
Main pizza make line unit2		Spinach	35		
Cheese	39	Cheese	38		
Cut tomatoes	37	Below	30's		
Sausage / beef	34/34	Garlic	36		
Below	37				
Beef/art hearts	41/41				

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN IN F
	Currently not using the customer to go case as is not consistently holding good Temps
	Hot water 110 plus at all hand sinks / 111 in wash sink with soap
42 /45	To clean shelves under front counter/ including floors to
	Hand sinks equipped
	Tested sanitizer at 109 to be 400 ppm - within range on the high end
43	To replace light in pizza table to see to clean /
	Need to clean outsides of spice containers
	Using 6 days from today at most for date marking
	Utensils stored in product /!to be switched out every 4 hrs or less
	Avoid over stocking front coolers
09/cos	Best to store boxes of whole tomatoes below cut tomatoes
Cos	Using 3 days for grated cheese / reminder to date block when opening / today
	Reminder to date mark the block too / just used today
!!	Shelves have been ordered over three comp sink-'need status
W	Keep an eye on condition of shelves in wic
	Back door is self closing tightly
	Hot water in restroom 100 F
	Keep an eye on mop sink area
W	Do your part to keep dumpster area clear and clean
	New allergy poster on wall by. Three comp
45	Clean air vents where needed
	Ingredients by request
W	Keep an eye on condition of carts etc
	Watch gaskets
21	Great demo of knowledge - need to have a manager on duty
	Let me know when cooler is being used sgsin

Received by: SeeAbove <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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