

Additional followups  
\$50.00 fee

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 07/30/2025		Time in: 9:11		Time out: 10:15		License/Permit # Fs. 9126		Food handlers 1		Food managers 2		Page <u>1</u> of <u>2</u>				
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/>												TOTAL/SCORE				
Establishment Name: Papa Murphy's						Contact/Owner Name: Lovelace				* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____				0//100/		
Physical Address: 3536 ridge road sad iiten111						Pest control : Orkin monthly		Hood Na		Grease trap/ waste oil Southeast7/25 25 gals			Follow-up: Yes <input type="checkbox"/> No <input type="checkbox"/>		A	
Compliance Status:    Out = not in compliance    IN = in compliance    NO = not observed    NA = not applicable    COS = corrected on site    R = repeat violation    W- Watch																
Mark the appropriate points in the OUT box for each numbered item    Mark <input checked="" type="checkbox"/> in appropriate box for IN, NO, NA, COS    Mark an <input checked="" type="checkbox"/> in appropriate box for R																
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																
Compliance Status		Time and Temperature for Food Safety (F = degrees Fahrenheit)										R				
OUT	IN	NO	NA	COS												
			<input checked="" type="checkbox"/>		1. Proper cooling time and temperature No cooking on site so no process3foods											
	<input checked="" type="checkbox"/>				2. Proper Cold Holding temperature(41 °F/ 45°F)											
			<input checked="" type="checkbox"/>		3. Proper Hot Holding temperature(135°F)											
			<input checked="" type="checkbox"/>		4. Proper cooking time and temperature											
			<input checked="" type="checkbox"/>		5. Proper reheating procedure for hot holding (165°F in 2 Hours)											
	<input checked="" type="checkbox"/>				6. Time as a Public Health Control; procedures & records Prep only											
					Approved Source											
	<input checked="" type="checkbox"/>				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial											
	<input checked="" type="checkbox"/>				8. Food Received at proper temperature To always check											
					Protection from Contamination											
W	<input checked="" type="checkbox"/>				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good vbut watch in cooler pizza table that you don't overdrawn											
	<input checked="" type="checkbox"/>				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
			<input checked="" type="checkbox"/>		11. Proper disposition of returned, previously served or reconditioned Discarded											
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel										R	
	<input checked="" type="checkbox"/>				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2											
	<input checked="" type="checkbox"/>				22. Food Handler/ no unauthorized persons/ personnel 1?											
					Safe Water, Recordkeeping and Food Package Labeling											
	<input checked="" type="checkbox"/>				23. Hot and Cold Water available; adequate pressure, safe See											
	<input checked="" type="checkbox"/>				24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled Labels complete for self serve											
					Conformance with Approved Procedures											
			<input checked="" type="checkbox"/>		25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions											
					Consumer Advisory											
	<input checked="" type="checkbox"/>				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Interests listed											
OUT	IN	NO	NA	COS	Food Temperature Control/ Identification										R	
				<input checked="" type="checkbox"/>	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Only cold prep											
	<input checked="" type="checkbox"/>				28. Proper Date Marking and disposition watch customer / company											
	<input checked="" type="checkbox"/>				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital secondary and test strips											
					Permit Requirement, Prerequisite for Operation											
	<input checked="" type="checkbox"/>				30. Food Establishment Permit (Current/ insp sign posted ) Posted											
					Utensils, Equipment, and Vending											
	<input checked="" type="checkbox"/>				31. Adequate handwashing facilities: Accessible and properly supplied, used											
	<input checked="" type="checkbox"/>				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch											
	<input checked="" type="checkbox"/>				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Good											
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																
OUT	IN	NO	NA	COS	Prevention of Food Contamination										R	
	<input checked="" type="checkbox"/>				34. No Evidence of Insect contamination, rodent/other animals Watch back door											
	<input checked="" type="checkbox"/>				35. Personal Cleanliness/eating, drinking or tobacco use Stored on set table											
W					36. Wiping Cloths; properly used and stored Stored in solution/Always wet with Sani first											
W					37. Environmental contamination Watch side frost in pizza table											
		<input checked="" type="checkbox"/>			38. Approved thawing method Cooler											
					Proper Use of Utensils											
	<input checked="" type="checkbox"/>				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Handle up											
	<input checked="" type="checkbox"/>				40. Single-service & single-use articles; properly stored and used											
OUT	IN	NO	NA	COS	Food Identification										R	
				<input checked="" type="checkbox"/>	41.Original container labeling (Bulk Food)											
					Physical Facilities											
W	<input checked="" type="checkbox"/>				42. Non-Food Contact surfaces clean Watch inside cooler and rollCover on lobby case											
	<input checked="" type="checkbox"/>				43. Adequate ventilation and lighting; designated areas used No hood											
	<input checked="" type="checkbox"/>				44. Garbage and Refuse properly disposed; facilities maintained Watch											
W					45. Physical facilities installed, maintained, and clean Watch											
	<input checked="" type="checkbox"/>				46. Toilet Facilities; properly constructed, supplied, and clean Equipped											
			<input checked="" type="checkbox"/>		47. Other Violations											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: <b>Latanza green</b>	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: <b>Papa Murphy's</b>		Physical Address: <b>2546 ridge Rd 111</b>		City/State: <b>Rockwall</b>		License/Permit # <b>Fs-9126</b>		Page <b>2</b> of <b>2</b>	
TEMPERATURE OBSERVATIONS									
Item/Location		Temp F	Item/Location		Temp F	Item/Location		Temp F	
Customer case		32	Upper top Ham		34	Wic		34	
Pizza table		41	Beef		35	Cheese near door		37	
Tomatoes		41	Cut tomatoes		32				
Olives for t		41	Cheese		34				
Ham		41	Small pizza table		37				
Beef		41	Chicken inside		39				
			On top temp						
			Chicken /garlic		32/31				
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								
W	Watch dates in customer case that you put on them 7:28-29/25 but using 72 hours only /make sure weekend staff knows to check								
W	General minor cleaning inside units								
	Watch when stocking pizza that you allow for proper air flows								
	Signage good at hs at 103								
	Shelving to watch								
	Digital thermo / test strips 2/27								
	3comp 114/sink Sani 200								
W	Watch storage b shelving and keep wiped								
	Wic								
	Floor storage will be addressed when putting up delivery								
	Date marking good								
	Mop storage looks good								
Cos	Need paper towels in rr								
	Watch for gaps bottom of back door								
	Dumpster looks good								
	Have pizza table checked as u it was closed all night nd cold wells covered with trays and temps were								
	Better on top than inside ( insidetemps 41/upper 30'svand wic 30's								
	To address any maintenance issues mentioned previously								
Received by: <b>See above</b> <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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