



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE
FOOD ESTABLISHMENT INSPECTION REPORT

DATE 08/08/2017	Page 1 of 2
TIME IN 01:21 PM	TIME OUT 02:28 PM

ESTABLISHMENT NAME Papa Murphy's		OWNER Neal & Donna English		PERSON IN CHARGE Taylor Sanders	
ADDRESS 201 South Bishop			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 364-7123	FAX NUMBER	REGION I
WATER SUPPLY Community			FROZEN DESSERT N/A		
Date Sampled: N/A		Result: N/A		Expires: N/A	
Date Sampled: N/A			License Number: N/A		

ESTABLISHMENT TYPE							PURPOSE
<input type="checkbox"/> Bakery	<input type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	<input type="checkbox"/> Mobile	Routine
<input checked="" type="checkbox"/> Restaurant	<input type="checkbox"/> School	<input type="checkbox"/> Senior Center	<input type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern	<input type="checkbox"/> Temporary		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Herb Garlic Spread	64	Back Prep Table			
Ambient Air	39	Walk In Cooler			
Ham	34	Pizza Line			
Diced Tomatoes	38	Pizza line			

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit. Observed a tub of Herb Garlic spread sitting on the prep table in the back.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Corrected On-site
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Observed a bottle of gourmet white sauce to not be date labeled in the walk in cooler.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	Immediate
3-302.11	<i>Food uncovered in the walk in cooler and the first prep unit in the pizza line.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
5-205.15	<i>Establishment's plumbing in disrepair. The drain to the prep sink is slow to drain and cannot handle a normal volume of water.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	Immediate
5-205.15	<i>Establishment's plumbing in disrepair. The employee handsink in the back prep room does not properly work and is not being used.</i> 5-205.15 A plumbing system shall be repaired according to law and maintained in good repair.	Immediate

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY



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CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
5-205.11	<i>The employee handsink in the back prep area is blocked or inaccessible.</i> 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	Immediate
3-302.12	<i>Bulk ingredients not labeled on the shelf across from the prep sink.</i> 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.	08/15/2017
4-901.11	<i>Equipment and utensils not being air-dried. Observed a metal strainer being towel dried.</i> 4-901.11 After equipment and utensils are cleaned and sanitized, they shall be air-dried. Dishes dried with a towel and not air-dried.	08/15/2017
4-501.16	<i>Observed chopped onions being drained in the rinse compartment of the three bay sink.</i> 4-501.16 A warewashing sink may not be used for handwashing. If used to wash wiping cloths, it shall be cleaned as specific and if used to wash produce, or thaw food, the sink shall be cleaned and sanitized as specified.	08/15/2017
2-402.11	<i>Hair restraints not being worn by all food preparation staff.</i> 2-402.11 Food employees (other than counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff) shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair.	08/15/2017

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 5 priority violations and 5 core violations of the food code. T.S.
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Taylor Sanders / Manager	DATE 08/08/2017
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INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 08/15/2017
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