



Health Permit #
9-13367

116 W. Bridge Street, Granbury Texas 76048 - (817) 573-9692

Environmental Health Inspection Form for Child Care Facilities Subject to Regulation by the Texas Department of Protective & Regulatory Services

DAYCARE CENTER:

Name of Facility Little Miracles Creative Learning Center County Haskell
Address 807 Peluxy Hwy City Granbury State TX Zip 76048
Responsible Party _____ Position _____
Person(s) Accompanying Inspector _____

Name & Address of TDPRS Representative Wendy Tipton
City or County Health Officer Becky Mauldin, RD #4276
Age Range of Children 6 wks - 12 yrs. Number of Children Enrolled as of this Date 440
Licensed Number of Children 101 Commercial _____ Non-Profit _____

Type of Inspection: New License _____ Routine Complaint _____
Date of Last Inspection 1/9/09 Number of Corrections Noted This Inspection _____
Inspected By Becky Mauldin Date 8/3/09 Time 9:00 am
Kenna C. Pirkle, Health Officer

CITY OF GRANBURY HEALTH & CODE COMPLIANCE:

Building & Equipment

Home/Facility is clean and well maintained
Beds & bedding properly maintained Pls Label
Cots & mats cleaned between each child's use
Linens washed & changed as required
Hot water controlled by thermostat Warm/Hot
Hot & cold running water in Bathrooms/Kitchen

Ventilation, Lighting & Heating

Room temperature satisfactory
Lighting satisfactory
No objectionable odors or humidity pell/3's
Windows/doors used for ventilation screened
Gas Heating units vented
Garbage collected twice per week IESI
Containers kept clean
Garbage disposal satisfactory

Insects & Rodents

Please Fax Most Recent Report

Grounds free of mosquito breeding sources
Premises free of rodent harborage
Rodenticides not used while children present
Pesticides properly used and stored
Insects and rodents controlled inside facility

Water Supply ^{City} Public Private _____
Private well water safe for drinking
Drinking fountains have guarded angular stream _____

Sewage Disposal Public Private _____
Private sewage system functions properly N/A
No evidence of effluent surfacing N/A
Flush toilets available N/A

Solid Waste

Adequate No. of covered Garbage Containers
Garbage stored outside of play area

Toilet Facilities

Bathroom located inside home/facility
Each child has clean towel or single towel used
Soap & toilet paper available
Bathroom has easily cleanable surface
Minimum (1) one lavatory and (1) one toilet
(Group Daycare)
Minimum (1) lavatory, (1) one toilet and (1) one
bathtub or shower - 8 children
(Foster Group Homes)

→ 817 573-9698

Food Sanitation

(~~*~~ See Attached)

- Food approved from approved sources _____
- Milk & Milk Products - Grade A Pasteurized _____
- Refrigerators/Freezers at proper temperature _____
- Thermometers in refrigeration units _____
- Refrigerated food covered _____
- Food stored off floor & in covered containers _____
- Cleaning agents labeled & separate from food _____
- Food served promptly & refrigerated after use _____
- Perishables served within 48 hours _____
- Refrigerated medications in separate container _____
- Personnel free of infectious conditions _____
- Food preparation cleaned after each use _____
- Equipment cleaned & properly stored _____
- Food prep surfaces clean & easily cleanable _____
- Gas ranges vented to the outside _____
- Eating & cooking utensils properly sanitized _____
- Light fixtures have bulb covers _____
- Smoking prohibited _____
- Sugar in closed dispensers or packaged _____
- Fruits & Vegetables washed _____
- Walls & Ceilings cleaned and in good repaired _____

Food Facility Score at This Location _____

Swimming Pools - Water slide/splash

Play this summer

- N/A _____
- Swimming Pool properly maintained & operated _____
- Swimming Pool fenced _____
- Gate locked when pool not in use _____
- Pool chemicals stored in a locked room _____
- Wading pools properly maintained _____
- Life saving equipment provided at pool _____

Pets N/A No fish in Pre-K only.

- Statement from Veterinarian on annual pet exam _____
- Pets vaccinated for rabies and other diseases _____
- Pets free of ectoparasites _____
- Pet living quarters clean _____
- Stray animals not present _____
- Pets not permitted in food service area _____



Notes Infants - milk fridge holding 41°F ✓
↳ Bleach bottle labeled; gloves provided; Individual diapers/wipes/personal items separated; CPR info posted.

Toddler room (currently dance class) - Occupancy low/ Not used

2's - Soft items laundered 1x/wh. ; No lice cases reported this summer

- ↳ Please label Nap pads/Identify by #; Also, separation req'd when spaced throughout classroom
- ↳ Emergency egress/ Fire lights are operable. Please post evacuation route by door in classroom

3's - Please allow enough room for adequate separation of personal belongings/backpacks.

4's - Foul/musty odor - Rest holding 40°F -

X Jerry Emery
Betsy Marshall RS #4276
Health Officer

8/3/09
Date



Granbury Health Department - 116 West Bridge St. Retail Food Establishment Inspection Report

Risk Cat.: 100-90=A, 89-80=B, 79-70=C, 69-61=48hr. reinspection, 60 or less=cessation

Food handler /
FPM
Cert Info.
Fax:

RM	08	03	09	9	WS	A	Yes	No				R				913367	93-
San Code	Mo	Day	Yr	Insp. Time	FPM Certified		CFN					Permit No.	Risk Cat.				
Purpose of Inspection: 1-Compliance <u>(2-Routine)</u> 3-Field Investigation 4-Visit 5-Other																	
Establishment: <u>Little Miracles Creative Learning</u>												Owner:					
Physical Address: <u>807 Paluxy Hwy</u>												Zip: <u>76048</u>		Phone: ()			
DEMERITS (5 Pts)	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action												Remarks	COS			
	1. Proper Cooling for Cooked/Prepared Food																
	2. Cold Hold (41°F/45°F)												<u>"Chlorine test strips" - good</u>				
	3. Hot Hold (135°F)																
	4. Proper Cooking Temperatures per PHF												<u>* Currently No Hot/Cold Hold.</u>				
	5. Rapid Reheating (165°F in 2 Hrs)																
Food/Temperatures <u>Hot</u> <u>Cold Hold</u>																	
DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action												Remarks	COS			
	6. Personnel with Infections Restricted/Excluded																
	7. Proper/Adequate Handwashing																
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)																
	9. Approved Source/Labeling																
	10. Sound Condition																
	11. Proper Handling of Ready-To-Eat Foods																
<u>X</u>	12. Cross-Contamination of Raw/Cooked Foods/Other												<u>12) observed #10 can of pudding in refr, opened w/ foil cover; please transfer to plastic container</u>				
	13. Approved Systems (HACCP Plans/Time as Public Health Control)																
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure																
DEMERITS (3 Pts)	Facility and Equipment Requirements Violations Require Immediate Corrective Action, Not To Exceed 10 Days												Remarks	COS			
	15. Equipment Adequate to Maintain Product Temperature																
	16. Handwash Facilities Adequate and Accessible																
	17. Handwash Facilities with Soap and Towels																
	18. No Evidence of Insect Contamination												<u>Pest control: taken (posted) - 1x/week</u>				
	19. No Evidence of Rodents/Other Animals																
	20. Toxic Items Properly Labeled/Stored/Used																
<u>X</u>	21. Manual Warewashing and Sanitizing at (100) ppm/temperature												<u>Bleach/ Sodium Hypochlorite</u>				
	22. Mechanical Warewashing and Sanitizing at () ppm/temperature												<u>Test strips not provided.</u>				
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal																
	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)																
	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair												<u>100 ppm → table/counter</u>				
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffer Plate)												<u>200 ppm → Draper</u>				
	27. Food Establishment Permit / FPM Certification																
Subtotals	Other Violations - Violations Require Corrective Action, Not To Exceed 90 Days Or The Next Inspection, Whichever Comes First																
5 Pts																	
4 Pts																	
3 Pts																	
7																	
Total Demerits	Inspected by: <u>Becky Mauldin</u>										Print: <u>Becky Mauldin, RS #4076</u>						
Follow-up Insp YES NO	Received by: <u>Terry Emery</u>										Print: <u>Terry Emery</u> Title:						