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

RM	02	08	10	3:15 P	Yes	No						R				10/14/91	4	86
San Code	Mo	Day	Yr	Insp. Time	FPM Certified							CFN				Permit No.		Risk Cat.

Purpose of Inspection: 1-Compliance (2-Routine) 3-Field Investigation 4-Visit 5-Other

Establishment: Tommy's #25 | Owner:

Physical Address: 903 E. Hwy 377 | Zip: 76048 | 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)	* Appears to be leak in ceiling, directly above 3 breaker boxes; safety issue.	
	3. Hot Hold (135°F)		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures: HH Tamales-165°F Sara Lee Hot Sandwiches-160°F ✓ Hot Dogs/Tacquitos-140°F Cold Hold Mini Sandwiches -2/23 +. Milk-40°F - dates ok

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded		
	7. Proper/Adequate Handwashing	"No Smoking" signage -	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	10) Observed heavy mold growth in	
	9. Approved Source/Labeling	soda diffuses @ self-serve beverage fountain	
X	10. Sound Condition	(See Dr Pepper + Coca Cola)	
	11. Proper Handling of Ready-To-Eat Foods	12) observed soiled cleaning rag	
X	12. Cross-Contamination of Raw/Cooked Foods/Other	"drying" on handle area of chest freezer; Please find alternative	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)	location where food products	
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure	are not likely to become	

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	contaminated	
	16. Handwash Facilities Adequate and Accessible	* Please provide lid for	
	17. Handwash Facilities with Soap and Towels	waste receptacle in women's restroom -	
	18. No Evidence of Insect Contamination	Pest Control:	
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at (100) ppm/temperature	Sodium Hypochlorite	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature		
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal		
	24. Thermometers Provided/Accurate/Properly Calibrated (±2°F)		
X	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair		
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffet Plate)	N/A - No on premise cooking	
X	27. Food Establishment Permit / FPM Certification	10 - 14914	

Subtotals	**Other Violations** - Violations Require Corrective Action, Not To Exceed 90 Days Or The Next Inspection, Whichever Comes First
5 Pts -	25) Observed heavy cobweb/dust accumulation above microwave
4 Pts 2	& self-service beverage station area; please clean & sanitize - monitor
3 Pts 2	overhead.
14	27) Signage required in restrooms stating "Employees must wash hands before returning to work"
Total Demerits	Inspected by: Becky Mauldin — Print: Becky Mauldin RS# 4276
Follow-up Insp YES (NO)	Received by: Hally Youngblood — Print: Hally Youngblood — Title:

Form No. E-5 (7/02)

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RM	02	08	10	315P	Yes / No	R	1014914	86

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Food/Temperatures
Tamales - 165°F
HH Sara Lee Hot Sandwiches - 160°F ✓
Hot Dogs/ Tacquitos - 140°F
Cold Hold Mini's Sandwiches - 2/23 +.
milk - 40°F - dates ok -

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded		
	7. Proper/Adequate Handwashing	"No Smoking" signage -	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	10) Observed heavy mold growth in	
	9. Approved Source/Labeling	soda diffusers @ self-serve beverage fountain	
X	10. Sound Condition	(See Dr Pepper + Coca Cola)	
	11. Proper Handling of Ready-To-Eat Foods	12) observed soiled cleaning rag	
X	12. Cross-Contamination of Raw/Cooked Foods/Other	"drying" on handle area of chest	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)	freezer; Please find alternative	
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure	location where food products	

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	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)		
X	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair		
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffet Plate)	N/A - No on premise seating	
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Subtotals	Other Violations - Violations Require Corrective Action, Not To Exceed 90 Days Or The Next Inspection, Whichever Comes First
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Total Demerits | Inspected by: Becky Mauldin | Print: Becky Mauldin RS#4276

Follow-up Insp YES NO | Received by: Holly Youngblood | Print: Holly Youngblood | Title:

Form No. E-5 (7/02)