

# GRANBURY

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 Creations Child Care Center County Hood  
 Address 2111 E Hwy 377 City Granbury State TX Zip 76048  
 Responsible Party Sara Rendele Position Manager  
 Person(s) Accompanying Inspector \_\_\_\_\_  
 Name & Address of TPRS Representative Wendy Tipton  
 Director/County Health Officer Becky Manthorpe RS #4274  
 Age Range of Children toddlers Pres. Number of Children Enrolled as of this Date 84  
 Licensed Number of Children 109 Commercial  Non-Profit   
 Type of Inspection: New License  Routine  Complaint   
 Date of Last Inspection \_\_\_\_\_ Number of Corrections Noted This Inspection \_\_\_\_\_  
 Inspected By Becky Manthorpe RS Date 9/23/10 Time 1:30 pm  
Kenna C. Pirkle, Health Officer

### TYPE OF GRANBURY HEALTH & CODE COMPLIANCE:

**Bedding & Equipment** Bedding home fr days

Room/Facility is clean and well maintained  \_\_\_\_\_  
 Mats & bedding properly maintained  \_\_\_\_\_  
 Mats & mats cleaned between each child's use  \_\_\_\_\_  
 Linens washed & changed as required  \_\_\_\_\_  
 Temperature controlled by thermostat  \_\_\_\_\_  
 Hot & cold running water in Bathrooms/Kitchen  \_\_\_\_\_

**Ventilation, Lighting & Heating**

Room temperature satisfactory  \_\_\_\_\_  
 Ventilation satisfactory  \_\_\_\_\_  
 No objectionable odors or humidity  \_\_\_\_\_  
 Windows/doors used for ventilation screened  \_\_\_\_\_  
 Heating units vented  \_\_\_\_\_  
 Lint traps cleaned twice per week  \_\_\_\_\_  
 Filters kept clean  \_\_\_\_\_  
 Waste disposal satisfactory  \_\_\_\_\_

**Insects & Rodents** Pest Control Precision

Buildings free of mosquito breeding sources  \_\_\_\_\_  
 Buildings free of rodent harborage  \_\_\_\_\_  
 Rodenticides not used while children present  \_\_\_\_\_  
 Rodenticides properly used and stored  \_\_\_\_\_  
 Insects and rodents controlled inside facility  \_\_\_\_\_

**Water Supply** Public  Private

Private well water safe for drinking \_\_\_\_\_  
 Drinking fountains have guarded angular stream \_\_\_\_\_

**Sewage Disposal** Public  Private

Private sewage system functions properly \_\_\_\_\_  
 No evidence of effluent surfacing \_\_\_\_\_  
 Flush toilets available \_\_\_\_\_

**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)

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 ✓

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.*  
 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 \_\_\_\_\_

Food Facility Score at This Location \_\_\_\_\_



Notes "Lemon D" Sanitizer - See labeled bottle in Baby Room.

Fire Extinguishers - Tagged 3/2010.

Infant Room - "Clorox Anywhere" Sanitizer used on changing table pad -  
Child locks on cabinet doors + drawers as req'd. Toys on mattress "Clorox Anywhere"  
Bottles labeled; Thermometer in room to show monitor 40°F

1's Room - No Absences Observed.

2's Room - Separate cubbies - Painted / Smooth & Cleanable.  
Drinking Fountain adjacent to 2's - high Angled Spout - OK -

Bathroom stepstools by 2's room have 2 lg holes at top; Please replace  
stool as it is likely to cause child to trip/fall - Hazard.

4's / Prek / 5's / School Areas - Strings on window coverings shortened sit. not hazard

Becky Mauldin RS #4276  
Health Officer

9/23/10  
Date

X Steph...



**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

pm	09	23	10	120 P	Yes	No				R			10	148	74	97-	
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: <u>Creations Child Care Center</u>										Owner:							
Physical Address: <u>2111 E Hwy 377</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)																
	3. Hot Hold (135°F)																
	4. Proper Cooking Temperatures per PHF																
	5. Rapid Reheating (165°F in 2 Hrs)																
Food/Temperatures													<u>HH</u>				
													<u>OH 46L</u> <u>↳ 2 Refs - 1 freezer</u>				
DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action										Remarks	COS					
	6. Personnel with Infections Restricted/Excluded										<u>Suppliers: C/D Hartnett</u>						
	7. Proper/Adequate Handwashing										<u>Wal mart</u>						
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)																
	9. Approved Source/Labeling																
	10. Sound Condition ✓																
	11. Proper Handling of Ready-To-Eat Foods																
	12. Cross-Contamination of Raw/Cooked Foods/Other																
	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: Precision - 1x/6 mos</u>						
	19. No Evidence of Rodents/Other Animals																
	20. Toxic Items Properly Labeled/Stored/Used																
	21. Manual Warewashing and Sanitizing at ( <u>100</u> ) ppm/temperature										<u>Sodium Hypochlorite / Chlorine</u>						
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature																
	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																
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffer Plate)																
	27. Food Establishment Permit / FPM Certification <u>10 =</u>																
Subtotals	Other Violations - Violations Require Corrective Action, Not To Exceed 90 Days Or The Next Inspection, Whichever Comes First																
5 Pts ✓	*25) Please address backsplash behind 2-comp sink in kitchen; all surfaces must be smooth, cleanable																
4 Pts ✓																	
3 Pts																	
Total Demerits	Inspected by: <u>Betsy Mauldin</u>					Print: <u>Betsy Mauldin RD #4276</u>											
Follow-up Insp YES NO	Received by: <u>Stephen Reink</u>					Print: <u>Stephen Reink</u>					Title: <u>director</u>						