GRANBURY

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

San Code	Mo	Day	Yr	Insp. Time	FPM Certified		Permit No.	Risk Cat.
JJ	08	15	12	9 10 A	(Yes) No	Denise M Corkell CFN 2/5/13	12-19668	93

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

Establishment: Nutshell | Owner:

Physical Address: 137 East Pearl St | Zip: | 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)	Coke Cooler - 38°	
	3. Hot Hold (135°F)	Freezer - -5°	
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures

linens Alsco

Fire Ext. out of date

Ref - Not cooling correctly all perishable have been moved or disposed repairman scheduled today Ben E Keith sypco

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) ✓	Grease Trap - Harrington	
	9. Approved Source/Labeling Clear Visible labels		
X	10. Sound Condition	10) observed paint on boards chipping / peeling away	
	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	Nandy	
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at ( ) 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)		
	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	25) observed build up of dust on overhead surfaces / conduit ducting etc
4 Pts 1-4	
3 Pts 1-3	25) observed build up of mold on splash guard of Ice Machine
7	

Total Demerits	Inspected by: Jeannie Johnson	Print: Jeannie Johnson	
Follow-up Insp YES NO	Received by: X [signature]	Print: Cheyenne Collins	Title:

Form No. E-5 (7/02)