



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

(105)
97

JJ	09	25	12	10	30A	Yes <input checked="" type="radio"/> No <input type="radio"/>	11600124			12-19798	
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Pam Hawkins	CFN	4/27/15	Permit No.	Risk Cat.	
Purpose of Inspection: 1-Compliance <input type="radio"/> 2-Routine <input checked="" type="radio"/> 3-Field Investigation <input type="radio"/> 4-Visit <input type="radio"/> 5-Other <input type="radio"/>											
Establishment: Pam's Coffee Shop						Owner:					
Physical Address: 204 S. Morgan						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						Refrigerator 38°				
	2. Cold Hold (41°F/45°F)						Freezer - 20°				
	3. Hot Hold (135°F)						Bacon 195° Hash Browns 144° Gravy 189° WIC - 37°				
	4. Proper Cooking Temperatures per PHF						Freezer - -5				
	5. Rapid Reheating (165°F in 2 Hrs)										
Food/Temperatures											
Fire Ext Nov 1/12											
DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action						Remarks				COS
	6. Personnel with Infections Restricted/Excluded						CD Kartnett				
	7. Proper/Adequate Handwashing						HB 3012 ✓				
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)						Hood - AHC				
	9. Approved Source/Labeling						Clear Visible dating in WIC				
	10. Sound Condition						Vent Hood Cleaning				
	11. Proper Handling of Ready-To-Eat Foods ✓						Grease Trap -				
	12. Cross-Contamination of Raw/Cooked Foods/Other ✓						Gilbert 8/9/12				
	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						Yorkin 9/24/12				
	19. No Evidence of Rodents/Other Animals										
	20. Toxic Items Properly Labeled/Stored/Used						Sodium Hypochlorite				
	21. Manual Warewashing and Sanitizing at () ppm/temperature										
	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						25) observed grease build up on top of oven				
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffer Plate)						25) shelves showing wear where paint is flaking, please re-paint				
	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	1-3										
3											
Total Demerits	Inspected by: Jeanne Johnson						Print: Jeanne Johnson TS 4575				
Follow-up Insp YES NO	Received by: Pam Hawkins						Print: Pam Hawkins			Title: owner	