



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

(93)

35	09	26	12	3	45	P	(Yes)	No	864	7	160			12-19	338	(93)
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Adam Marlar	GFN	12/11/2016	Permit No.	Risk Cat.						

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

Establishment: Panda Express **Owner:**
Physical Address: 1031 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	WTF - 2.4°	
	2. Cold Hold (41°F/45°F)	WTC - 35.4°	
	3. Hot Hold (135°F) Chicken 143° Beef 152° Rice 144.6 Noodles 135.2°		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures
 Employee procedure clearly posted for all employees to see/follow. Fix Apr 2012
 Suppliers M-Slow

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	Observed Drive thru employee serving up takeout to customer with hands between services.	
	7. Proper/Adequate Handwashing	Smoking Sign	
X	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	Hood - The hood has	
	9. Approved Source/Labeling	Clear Visible dating services.	
	10. Sound Condition	Crease Trap - liquid environmental	
	11. Proper Handling of Ready-To-Eat Foods	Services 8/14/12	
	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		
	19. No Evidence of Rodents/Other Animals	Ecolab	
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at (150) ppm/temperature	Quad Ammonia	
	22. Mechanical Warewashing and Sanitizing at () ppm/temperature	test strips provided	
	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	Observed cutting board becoming heavy grooved. Please have planed or replace.	
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffer 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 - 1
 4 Pts - 4
 3 Pts - 3

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Hats & Uniforms worn by all employees - hair is secured.

Total Demerits Inspected by: Jeanne Johnson Print: Jeanne Johnson ES 4515
 Received by: [Signature] Print: Adam Marlar Title: Asst. Manager