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

BBW

JJ	09	25	12	2 45 P	Yes / No	John Sanford	12-21-20	93
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: Paradise Bistro | Owner:

Physical Address: 129 E Pearl St. | 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	Desert Cooler 32° Cooler - 31°	
	2. Cold Hold (41°F/45°F)		
	3. Hot Hold (135°F)	No Hot Hold-	
	4. Proper Cooking Temperatures per PHF	✓	
	5. Rapid Reheating (165°F in 2 Hrs)	✓	

Food/Temperatures — suppliers: Restaurant Depot, Bare Keith, US Foods

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	HB 3012 ✓	
	7. Proper/Adequate Handwashing		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
X	9. Approved Source/Labeling	Please label and date all items resealed and placed in refers.	X ✓
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods	Big Dipper Grease Trap	
	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		
X	18. No Evidence of Insect Contamination	10) Observed flies in Kitchen	
	19. No Evidence of Rodents/Other Animals	A1 Pest Control	
	20. Toxic Items Properly Labeled/Stored/Used	✓	
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Quad Ammonia	
	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/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	COS
5 Pts		
4 Pts 1-4		
3 Pts 1-3		

Total Demerits: 7

Inspected by: Jeannie Johnson — Print: Jeannie Johnson RS #4515

Follow-up Insp YES NO — Received by: — Print: John R Sanford — Title: Spec. Chg

Form No. E-5 (7/02)