



# 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

(97)

55	09	26	12	10	10	A	Yes	No	6370618			12-19895	97
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Ken Gonzer	CFN	Permit No.	Risk Cat.				

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

**Establishment:** Subway **Owner:** \_\_\_\_\_  
**Physical Address:** 1423 S. Moravan **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		
	2. Cold Hold (41°F/45°F) <u>Roast beef 37.4° Turkey 37.9°</u>	<u>WIC - 33.6°</u>	
	3. Hot Hold (135°F) <u>Soup - 150.8 Meatballs - 150.2</u>	<u>WIF - 150°</u>	
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

**Food/Temperatures** All Procedures Clearly posted on walls!

Employees wash hands in proper manner between tasks - gloves worn

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	<u>Performance good service</u>	
	7. Proper/Adequate Handwashing	<u>Smoking Sign ✓</u>	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other) ✓		
	9. Approved Source/Labeling <u>clear visible dating system</u>		
	10. Sound Condition	<u>Grease trap - Trimble 8-23-12</u>	
	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		
	19. No Evidence of Rodents/Other Animals <u>Ecotal</u>		
	20. Toxic Items Properly Labeled/Stored/Used ✓		
	21. Manual Warewashing and Sanitizing at (150) ppm/temperature	<u>Quad Ammonia</u>	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature	<u>Test strips provided</u>	
	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	<u>observed mold buildup on splashguard of ice machine clean &amp; sanitize</u>	
	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 All hair secure / Caps & Aprons worn by employees  
 4 Pts  
 3 Pts 3

**Total Demerits** 3

Inspected by: <u>Jeanne Johnson</u>	Print: <u>Jeanne Johnson RS 4515</u>
Received by: <u>Nikki Morton</u>	Print: <u>Nikki Morton</u> Title: <u>Shift leader</u>