



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

JTS 09 20 12 11 40A		<input checked="" type="radio"/> Yes <input type="radio"/> No		Martha Vandaveer CFN 3/10/2017			112-119899		100
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	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: <u>Texas Sampler</u>					Owner:				
Physical Address: <u>201 East Pearl STE 107</u>					Zip: <u>76048</u>		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>Dip Mix 35° Hot Sauce 39° Verde salsa 37°</u>								
	3. Hot Hold (135°F) <u>No Hot Hold -</u>								
	4. Proper Cooking Temperatures per PHF								
	5. Rapid Reheating (165°F in 2 Hrs)								
Food/Temperatures <u>Sampling Only</u> clean neat appearance of display									
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)						<u>Smoking sign</u>		
	9. Approved Source/Labeling								
	10. Sound Condition								
	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								
	20. Toxic Items Properly Labeled/Stored/Used								
	21. Manual Warewashing and Sanitizing at () ppm/temperature						<u>Sodium Hypochlorite</u>		
	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/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	4 hr turnover or sooner of product.								
4 Pts									
3 Pts									
0	No demerits Noted.								
Total Demerits	Inspected by: <u>Jeannie Johnson</u>				Print: <u>Jeannie Johnson RS # 4515</u>				
Follow-up Insp YES NO	Received by: <u>Martha Vandaveer</u>				Print: <u>MARTHA VANDAVEER</u>		Title: <u>9/20/12</u>		