GRANBURY

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

Bsm

San Code	Mo	Day	Yr	Insp. Time	FPM Certified	CFN	Permit No.	Risk Cat.
JJ	08	13	12	11 00 A	Yes / No		12-20823	87

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

Establishment: The Dock | Owner:

Physical Address: 1003 Whitecliff Rd | Zip: | 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)		
	3. Hot Hold (135°F)	WIC-38	
	4. Proper Cooking Temperatures per PHF	Freezer - 21°	
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures

Fire Ext April 2012

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action Ben Keith - Supro	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	HB 3012 ✓	
X	7. Proper/Adequate Handwashing	7) Employees should properly wash hands every 20 minutes	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	No smoking ✓	
	9. Approved Source/Labeling ✓	proper/easy readable labels on all items	
	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		
X	16. Handwash Facilities Adequate and Accessible	- Can Goods blocking Handwash sink	
X	17. Handwash Facilities with Soap and Towels	- No Paper towels/any towels @ sink	
	18. No Evidence of Insect Contamination	Hometown	
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Quat Ammonia test strips	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature	Quat Amonia 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	Oil cleaner in floor of Kitchen has not been cleaned since oil was cleaned last. Please clean & store properly	
	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
5 Pts	
4 Pts 4	
3 Pts 9	
13	
Total Demerits	Inspected by: Jeannie Johnson — Print: Jeannie Johnson
Follow-up Insp YES NO	Received by: X Eldon Winston — Print: Eldon Winston — Title: Manager

Form No. E-5 (7/02)