



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

(B88)
(97)

35	10	03	12	11	20	A	Yes	No	1	37407							12-19800	(97)
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Deborah Nancy CFN 2/23/15 exp.			Permit No.	Risk Cat.								

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

Establishment: The Oaks of Granbury
Physical Address: 1017 Lipan Hwy
Owner:
Zip: **Phone:** ()

DEMERITS (5 Pts)	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
	1. Proper Cooling for Cooked/Prepared Food	Free Fridge - 2.7°	
	2. Cold Hold (41°F/45°F)	Small two Comp - 19°	
	3. Hot Hold (135°F) Carrots held Gravy 171.1°	Free Fridge 34.1°	
	4. Proper Cooking Temperatures per PHF	Whirlpool Fridge - 3.7°	
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures
 Dry Storage Humm ✓
 Fire Ext Jan 12

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)	Hood Triple B 1/12	
	9. Approved Source/Labeling Clear Visible dating	Grease Trap - Gilbert Environmental	
	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	Precision Pest Control (monthly)	
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at () ppm/temperature	Quad Ammonia	
	22. Mechanical Warewashing and Sanitizing at (200) ppm/temperature	Test strips provided Sodium Hypochlorite	
	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	25) observed mold build up on splash guard of Ice Machine.	
	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 Pts
 3 Pts -3
 3

Hairnets / uniforms worn back all to entrance.

Total Demerits Inspected by: Jeanie Johnson Print: Jeanie Johnson RS #4515
 Received by: Mark Print: Title: