Granbury Health Department - 116 West Bridge St.
Retail Food Establishment Inspection Report

GRANBURY

Risk Cat.: 100-90=A, 89-80=B, 79-70=C, 69-61=48hr. reinspection, 60 or less=cessation

San Code	Mo	Day	Yr	Insp. Time	FPM Certified	CFN	Permit No.	Risk Cat.
35	09	19	12	9:50 A	Yes / No		1211962668	97

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

Establishment: Tommy's #10 | Owner:

Physical Address: 321 South Morgan | 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)	WIC -38°	
	3. Hot Hold (135°F)		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures

Diffusers Cleaned 2X a week Farms

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	Oak Farms Great American Deli Harrison	
	7. Proper/Adequate Handwashing		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	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	Double D	
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used ✓		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Sodium Hypochlorite	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature		
	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 (heavy buildup on splash guard of Ice Machine.	
	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	
3 Pts 1-3	Meds- BC 4/15 Aleve 5/14 Advil 3/14

3 Total Demerits

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

Follow-up Insp YES NO — Received by: Katie Horwell — Print: Katie Horwell Title: Manager

Form No. E-5 (7/02)