



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

(47)

San Code	Mo	Day	Yr	Insp. Time	FPM Certified	No	6979904	12-19-11	Permit No.	Risk Cat.
550924121010A					(Yes) No		Yolanda Conner CFN 3/27/15		(47)	

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

Establishment: Trinity Mission **Owner:** _____
Physical Address: 400 Robinson St **Zip:** _____ **Phone:** () _____

DEMERITS (5 Pts)	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
	1. Proper Cooling for Cooked/Prepared Food	True freezer 2	
	2. Cold Hold (41°F/45°F)	GE freezer 10	
	3. Hot Hold (135°F)	Kenmore 10	
	4. Proper Cooking Temperatures per PHF	the bridge - 29°	
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures
Gloves worn & changed between stations Fire Ext
Sept 2012

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	smoking sign	
	7. Proper/Adequate Handwashing	✓	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	✓	
	9. Approved Source/Labeling	Clear visible 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	✓ Carson	
	20. Toxic Items Properly Labeled/Stored/Used	✓	
	21. Manual Warewashing and Sanitizing at () ppm/temperature	Quat Ammonia	
	22. Mechanical Warewashing and Sanitizing at () ppm/temperature	Sodium Hypochlorite	
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal	test strips provided	
	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)	✓	
X	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	Observed gaps at top & bottom of door please replace/add weatherstripping.	
	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	1-3
3	

Total Demerits Inspected by: Jeanne Johnson Print: Jeanne Johnson 254515
 Follow-up Insp YES NO Received by: Yolanda Conner Print: Yolanda Conner Title: Safety Manager