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

San Code	Mo	Day	Yr	Insp. Time	FPM Certified	CFN	Permit No.	Risk Cat.
RM	09	14	12	2 30 P	Yes	No	12 -	97-

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

Establishment: Willie + Dicks | Owner:

Physical Address: 424 Fall Creek Hwy | Zip: 76049 | 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)		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures HH Cold Hold Refr - 40°F

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	Suppliers - Ben Ekerth Restaurant Depot	
	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	17) No Paper towels @ hand sink	
	16. Handwash Facilities Adequate and Accessible		
X	17. Handwash Facilities with Soap and Towels		
	18. No Evidence of Insect Contamination	Pest Control: AA Pest Control	
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at (100) ppm/temperature	Chlorine/Sodium Hypochlorite Test Strips Provided	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature		
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal		
	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)	- Provided - All units -	
	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair		
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffet Plate)	- Posted.	
	27. Food Establishment Permit / FPM Certification	- Yes	

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	

Total Demerits	Inspected by: Becky Mauldin	Print: Becky Mauldin RS #4276	
Follow-up Insp YES NO	Received by:	Print:	Title:

Form No. E-5 (7/02)