



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

97

8511	13	13	1055A	Yes	No							113-22104	
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Tommy Simmons					Permit No.	Risk Cat.	

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

Establishment: Arbor House Assisted Living Owner: _____
 Physical Address: 900 Autumn Bridge 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	True Ref #1	34.4°
	2. Cold Hold (41°F/45°F)	True Ref #2	38.8°
	3. Hot Hold (135°F)	Cabbage - 148.4° Potatoes 146.8°	True Freezer 8°
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures All Employees have FMC or FHC
Suppliers U.S. Foods
Fire Ext Dec 2012

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)		
	9. Approved Source/Labeling	<u>Clear Visible data on all items</u>	
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods	<u>Hood - Facility</u>	
	12. Cross-Contamination of Raw/Cooked Foods/Other	<u>Sept 2013</u>	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)		
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure	<u>Grass / Rep - Gilbert Envision</u>	

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		
X	18. No Evidence of Insect Contamination	<u>Observed flies in kitchen area</u>	
	19. No Evidence of Rodents/Other Animals	<u>Double</u>	
	20. Toxic Items Properly Labeled/Stored/Used	<u>Chemicals stored in separate room</u>	
	21. Manual Warewashing and Sanitizing at () ppm/temperature	<u>Sodium Hypochlorite</u>	
	22. Mechanical Warewashing and Sanitizing at () ppm/temperature		
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal		
	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)		
	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair		
	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	

Total Demerits: 3
 Inspected by: Jeannie Johnson Print: Jeannie Johnson RS4515
 Received by: Tommy Simmons Print: _____ Title: _____