



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

(94)

San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Permit No.	Risk Cat.
55	10	28	13		Yes	13-22152	94
					No	8442735	
					Jessica Saben	10/04/2013	

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

Establishment: Braunns Restaurant Owner: _____
 Physical Address: 1110 Hwy 327 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)		
	3. Hot Hold (135°F) <u>FF 205° Chili 141°</u>		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures 4 FMC on staff
Supplier Braunns
Fire Ext May 2013

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>Hood-Hydro Wash Aug 13</u>	
	10. Sound Condition	<u>Grease Trap</u>	
	11. Proper Handling of Ready-To-Eat Foods	<u>deal Wash</u>	
	12. Cross-Contamination of Raw/Cooked Foods/Other		
	13. Approved Systems (HACCP Plans/Time as Public Health Control)	<u>time exposed</u>	
	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		
X	17. Handwash Facilities with Soap and Towels		
	18. No Evidence of Insect Contamination	<u>observed flies in kitchen</u>	
	19. No Evidence of Rodents/Other Animals	<u>rodent area</u>	
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at () ppm/temperature		
	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	<u>25) observed area behind 3x sink with mold build up please clean</u>	
	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 Texas By Products - Responsible for leaking Grease container
 4 Pts
 3 Pts 2
Current backflow on store

Total Demerits 6
 Inspected by: Jeannie Johnson Print: Jeannie Johnson
 Received by: Monica Dike Print: _____ Title: _____