



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

55	10	23	13	10	451A	Yes	<input checked="" type="radio"/> No	Need Food Manager Cert within 60 days	13-221187	(93)
San Code	Mo	Day	Yr	Insp. Time	FPM Certified			Permit No.	Risk Cat.	

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

Establishment: Broadway Express Owner: _____
 Physical Address: 2000 Weatherford Hwy 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>Corn Dogs 40.3° Hotwings 146.5°</u>		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures Victory Eggs 14.5°

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		
X	10. Sound Condition <u>observed facing on Ice Machine gone/mold build up on splash guard of Ice machine</u>		
	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		
	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>observed Coring in using a hand wash sink also sink cabinet is chipped please replace</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	
4 Pts	1
3 Pts	1
7	

Total Demerits Inspected by: Jeanne Johnson Print: Jeanne Johnson RS # 4515
 Follow-up Insp YES NO Received by: X Larisha Carly Print: _____ Title: _____