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.
JJ	10	28	13	9:35 A	(Yes) No	Cari Gradney	13-22151	97

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

Establishment: Caris Restaurant | Owner:

Physical Address: 2113 E. Hwy 377 | 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	WIC - 38.3°	
	2. Cold Hold (41°F/45°F)		
	3. Hot Hold (135°F)	Gravy - 166.4° Hash browns 178.3°	
	4. Proper Cooking Temperatures per PHF	Continental Freezer 15°	
	5. Rapid Reheating (165°F in 2 Hrs)	Frigidaire Freezer 14.4°	

Food/Temperatures Aprons & Hair Secured by all all employees Fire Ext Sept 2013

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	Suppliers Bene Keith Sysco	
	7. Proper/Adequate Handwashing		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling	Clear Visible Dating Prepfood	Hood - GH
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods		Grease Trap -
	12. Cross-Contamination of Raw/Cooked Foods/Other		~~[illegible]~~ Gilbert
	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		
X	18. No Evidence of Insect Contamination	observed flies in kitchen area	
	19. No Evidence of Rodents/Other Animals	carson's	
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Sodium Hypochloride	
	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/Buffet 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 RS 4515

Follow-up Insp. YES (NO) | Received by: Cari Gradney | Print: Cari Gradney | Title: owner

Form No. E-5 (7/02)