



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	Yes	No	000077171	13-22158	9/1
Establishment: Chicken Express					Owner: Jonathan Goodwin					
Physical Address: 1250 E Hwy 377					Zip: 76048		Phone: ()			

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

DEMERITS (5 Pts)	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
	1. Proper Cooling for Cooked/Prepared Food	WIC #1 -	40.2°
	2. Cold Hold (41°F/45°F) Coleslaw - 40.20	WIF	-4.9°
	3. Hot Hold (135°F) Fish 151.1° Liver 142.6° Breast 235°	WIC #2	32.4°
	4. Proper Cooking Temperatures per PHF	WIF #2	-4.0°
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures

Fire Ext April 2013

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	<i>Supplier Chicken Foods</i>	
	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	<i>Hood - Travis Bennett July 2013</i>	
	12. Cross-Contamination of Raw/Cooked Foods/Other	<i>Grease Trap - Gilbert</i>	
	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		
X	17. Handwash Facilities with Soap and Towels	<i>observed flies in kitchen</i>	
	18. No Evidence of Insect Contamination		
	19. No Evidence of Rodents/Other Animals		
X	20. Toxic Items Properly Labeled/Stored/Used	<i>Chemicals stored with Foods</i>	
	21. Manual Warewashing and Sanitizing at () ppm/temperature	<i>Sodium Hypochlorite</i>	
	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	<i>Observed walk in freezer #2 with mold buildup on outside walls</i>	
	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	3		
9			
Total Demerits	Inspected by: <i>Jeanie John</i>	Print: <i>Jeanie John</i>	
Follow-up Insr YES NO	Received by: <i>X</i>	Print: <i>JONATHAN GOODWIN</i>	Title: <i>MANAGER</i>