



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

San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Permit No.	Risk Cat.
85	10	24	13	2:50p	(Yes) No	1196542	13-23930
Establishment: Dairy Queen of Granbury					Owner: Cameron Mills		
Physical Address: 950 E. Hwy 377					Zip: 76048		Phone: ()

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

Establishment: Dairy Queen of Granbury Owner: Cameron Mills
 Physical Address: 950 E. Hwy 377 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	Ice Cream Freezer -15° True Freezer	7.9
	2. Cold Hold (41°F/45°F)	Ref	39.1
	3. Hot Hold (135°F)	Ref	37.1
	4. Proper Cooking Temperatures per PHF	WIC	35.8
	5. Rapid Reheating (165°F in 2 Hrs)	WIF	-12

Food/Temperatures 14 FMC -
 Supplier Labatt
 Fire Ext.

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) ✓	Hood - Grease Masters	
	9. Approved Source/Labeling ✓		
	10. Sound Condition ✓	Grease Trap -	
	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 ✓		
X	18. No Evidence of Insect Contamination	observed flies in storage area	
	19. No Evidence of Rodents/Other Animals	Home town	
	20. Toxic Items Properly Labeled/Stored/Used ✓		
	21. Manual Warewashing and Sanitizing at () ppm/temperature	Quad Ammonia test strips provided	
	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	
3	
Total Demerits	Inspected by: Jeannie Johnson Print: Jeannie Johnson RS #4515
Follow up Insp YES NO	Received by: Ernest Print: Ernest Title: GM