



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.	
5511	13	13	2013	2:59p	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	1837017	13-22153	100	
Purpose of Inspection:									
1-Compliance					2-Routine				
Establishment:					Owner:				
Physical Address:					Zip:		Phone: ()		
DEMERITS (5 Pts)					Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action			Remarks	COS
					1. Proper Cooling for Cooked/Prepared Food			WTC - 36i7°	
					2. Cold Hold (41°F/45°F)			Pineapple 33°	
					3. Hot Hold (135°F)				
					4. Proper Cooking Temperatures per PHF				
					5. Rapid Reheating (165°F in 2 Hrs)				
Food/Temperatures					Fire Ext July 2013				
DEMERITS (4 Pts)					Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action			Remarks	COS
					6. Personnel with Infections Restricted/Excluded			Supplies Domino's	
					7. Proper/Adequate Handwashing			Smoking Sign	
					8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)				
					9. Approved Source/Labeling				
					10. Sound Condition				
					11. Proper Handling of Ready-To-Eat Foods			Hood July 2013	
					12. Cross-Contamination of Raw/Cooked Foods/Other			Texas Fire Safety	
					13. Approved Systems (HACCP Plans/Time as Public Health Control)			Crease/Rap -	
					14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure			Trimble 10/29/13	
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			> bug Det Com	
					19. No Evidence of Rodents/Other Animals				
					20. Toxic Items Properly Labeled/Stored/Used				
					21. Manual Warewashing and Sanitizing at () ppm/temperature			Quad Ammonia	
					22. Mechanical Warewashing and Sanitizing at () ppm/temperature			test strips	
					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					No Demerits at time of Inspection				
4 Pts									
3 Pts									
Total Demerits					Inspected by:		Print:		
Follow-up Insp YES (NO)					Received by:		Print: Jennie Johnson RS #4515		
							Title:		