



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: 221126131100A Yes No
 Insp. Time: 2:15 2:12
 Permit No.: 13-22345 91
 Risk Cat.: 91

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

Establishment: El Chico Owner: _____
 Physical Address: 1151 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	<u>WIC</u>	<u>39.00</u>
	2. Cold Hold (41°F/45°F)	<u>WIF</u>	<u>-15</u>
	3. Hot Hold (135°F) <u>Taco Meat 135.1 Refried Bean 136.9</u>		
	4. Proper Cooking Temperatures per PHF	<u>Salad Fridge</u>	<u>34.00</u>
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures Fire Ext

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	<u>Supplier Ben Erieth Sigma</u>	<u>HB 3012</u> ✓
	7. Proper/Adequate Handwashing		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling ✓	<u>Hood - cleaned Industrial Steam cleaning Aug 2013</u>	
	10. Sound Condition ✓	<u>Grease Trap Americas Best 10/18/2013</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		
X	17. Handwash Facilities with Soap and Towels	<u>observed flies in kitchen area</u>	
X	18. No Evidence of Insect Contamination	<u>pest control pest control</u>	
X	19. No Evidence of Rodents/Other Animals	<u>observed chemicals stored with clean dishes</u>	
	20. Toxic Items Properly Labeled/Stored/Used	<u>please store properly</u>	
	21. Manual Warewashing and Sanitizing at () ppm/temperature	<u>Quat Ammonia</u>	
	22. Mechanical Warewashing and Sanitizing at (<u>100</u>) ppm/temperature	<u>Sodium Hypochlorite</u>	
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal	<u>test strips provided</u>	
X	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)		
	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	<u>observed dust buildup</u>	
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffer Plate)	<u>on vents please clean</u>	
	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 Francisco Canales
 Total Demerits 9
 Inspected by: Jannie Johnson Print: Jeannie Johnson RS4515
 Received by: _____ Print: _____ Title: _____