GRANBURY

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.
55	12	04	13	10 60 A	Yes / No		13-22094	97

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

Establishment: EZ Mart #312 | Owner:

Physical Address: 535 S. Morgan | 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	Sandwich Fridge	32.8°
	2. Cold Hold (41°F/45°F)	WIC	32.9°
	3. Hot Hold (135°F) Sausage Biscuit 136.3°		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures: Landshire Turkey + Cheese 12/12/13; Ham & Cheese 12/20/13; Pint Whole Milk 12/10/13

Suppliers: Bordens Milk; Grocery Supply Co

Fire Ext November 2013

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded		
	7. Proper/Adequate Handwashing		
X	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	Observed drink on Counter uncovered please cover all drinks	X
	9. Approved Source/Labeling		
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods		
	12. Cross-Contamination of Raw/Cooked Foods/Other	Eggs on Lowest Shelf ✓	
	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	Pest Control	
	18. No Evidence of Insect Contamination	Terminix	
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Sodium Hypochlorite	
	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	Back Flow Prevention installed 12/3/2013
4 Pts	
3 Pts 3	Meds - Advil 6/14; JBC - 6/16
3	

Total Demerits | Inspected by: Jeannie Johnson | Print: Jeannie Johnson RS#4515

Follow-up Insp. YES (NO) | Received by: Pam Mayhew | Print: | Title:

Form No. E-5 (7/02)