



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

05	10	28	13	11	15A	Yes <input checked="" type="radio"/> No <input type="radio"/>		000643686	13-22334	96
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	CFN	12/15/13	Permit No.	Risk Cat.	
Purpose of Inspection: 1-Compliance <input type="radio"/> 2-Routine <input checked="" type="radio"/> 3-Field Investigation <input type="radio"/> 4-Visit <input type="radio"/> 5-Other <input type="radio"/>										
Establishment: Five House Cafe							Owner:			
Physical Address: 1462 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							WIF	16.1°	
	2. Cold Hold (41°F/45°F)									
	3. Hot Hold (135°F) Gravy 136.7° Hash Browns 171.4° Mash Potatoes 142.6°									
	4. Proper Cooking Temperatures per PHF									
	5. Rapid Reheating (165°F in 2 Hrs)									
Food/Temperatures										
DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action							Remarks	COS	
	6. Personnel with Infections Restricted/Excluded							Supplies - health Sun & health	Fire Ext July 2013	
	7. Proper/Adequate Handwashing							Smoking Sign		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Chewing)									
XX	9. Approved Source/Labeling please label w/ date all prepped food									
	10. Sound Condition observed light above prep sink with bulbs not covered.							Hood Sept 2013		
	11. Proper Handling of Ready-To-Eat Foods									
	12. Cross-Contamination of Raw/Cooked Foods/Other							Grease Trap Gilbert		
	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									
	18. No Evidence of Insect Contamination									
	19. No Evidence of Rodents/Other Animals									
	20. Toxic Items Properly Labeled/Stored/Used									
	21. Manual Warewashing and Sanitizing at () ppm/temperature							Sol in Hypochloride		
	22. Mechanical Warewashing and Sanitizing at () ppm/temperature							Sol in Hypochloride		
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal									
XX	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)									
	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair							25) observed mold in ice machine. please clean & sanitize area.		
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffer Plate)									
	27. Food Establishment Permit / FPM Certification <input checked="" type="checkbox"/>									
Subtotals	Other Violations - Violations Require Corrective Action, Not To Exceed 90 Days Or The Next Inspection, Whichever Comes First									
5 Pts	25) observed mold build up on wall in walk-in cooler									
4 Pts	25) Floor tiles chipped & broken									
3 Pts										
14	Total Demerits							Inspected by: Jeannie Johnson	Print: Jeannie Johnson	
Follow-up Insp YES <input checked="" type="radio"/> NO <input type="radio"/>	Received by: [Signature]							Print: [Signature]	Title:	