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	CFM	Permit No.	Risk Cat.
JJ	12	04	13	11 40 A	Yes / No		13-22344	76

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

Establishment: Four Foxes Owner:

Physical Address: 1102 W. Pearl St. Zip: Phone: ( )

DEMERITS (5 Pts)	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
	1. Proper Cooling for Cooked/Prepared Food	Moore Freezer	13.8°
	2. Cold Hold (41°F/45°F)	WIC	32.6
	3. Hot Hold (135°F) Beans 139.2°		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures

Gloves Worn by employees Suppliers Rios

Fire Ext Sept 2013

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	HB 3012 ✓	
	7. Proper/Adequate Handwashing		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	Smoking Sign ✓	
X	9. Approved Source/Labeling Observed prepped food no labels		
X	10. Sound Condition please label & date all items 10) please have hood cleaned & serviced		
	11. Proper Handling of Ready-To-Eat Foods		
X	12. Cross-Contamination of Raw/Cooked Foods/Other Observed mold build up on ice machine please clean		
	13. Approved Systems (HACCP Plans/Time as Public Health Control)		
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure	Grease Trap -	

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 kitchen		
	19. No Evidence of Rodents/Other Animals Precision Pests		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Sodium Hypochloride	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature		
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal		
X	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F) Please place thermometers in all cooling units		
X	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair Observed build up of dust on intake & exit of cooling system please clean		
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffet Plate)		
X	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	25) Mixer should be placed on stand not on floor - thoroughly clean entire mixer
4 Pts 3=12	
3 Pts 4=12	
24	

Total Demerits	Inspected by: Jeannie Johnson	Print: Jeannie Johnson RS#4515	
Follow-up Insp YES NO	Received by: X [signature]	Print:	Title:

Form No. E-5 (7/02)