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	10	30	13	10:55 A	(Yes) No Shirley Harris	3	16	18	13-22095	(100)

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

Establishment: Granbury Care Center | Owner:

Physical Address: 301 S Park | 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		
	2. Cold Hold (41°F/45°F)	WIC 39.1°	
	3. Hot Hold (135°F) Liver - 211° White Sauce - 174°	WIF -7.3°	
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures

Fire Ext Sept 2013

Supplies Reinhart

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded		
	7. Proper/Adequate Handwashing ✓		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling Clear Visible dating		
	10. Sound Condition	Hood - Triple B 10/25/13	
	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 ✓	Perfect Pest Control 10/15/2013	
	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		
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature Kirby	Quat Sodium Hypochlorite	
	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	Replacing WIF due to leaking into WIC
4 Pts	
3 Pts	
0	No demerits at time of Inspection

Total Demerits	Inspected by: Jeannie Johnson	Print: Jeannie Johnson RS# 4516	
Follow-up Insp. YES (NO)	Received by: X Shirley Harris	Print: Shirley Harris	Title: CSMgr.

Form No. E-5 (7/02)