



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

35	09	26	13	10	50A	Yes	No	8	507041			13-22159	100
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Robert Burtscher <small>CFN</small> 10/24/2016				Permit No.	Risk Cat.		

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

Establishment: Granbury Regional Justice Center **Owner:**
Physical Address: 1300 Crossland **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	WIC	26.8°
	2. Cold Hold (41°F/45°F)	WIF	-24°
	3. Hot Hold (135°F)		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures
Supplier's Supct *June EAT Oct 2012*

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	Smoking Ord ✓	
	7. Proper/Adequate Handwashing		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling	Hood - Great Southwestern	
	10. Sound Condition	Fire Safety 2/18/2013	
	11. Proper Handling of Ready-To-Eat Foods	Grease Trap - Gilbert	
	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		
	17. Handwash Facilities with Soap and Towels		
	18. No Evidence of Insect Contamination		
	19. No Evidence of Rodents/Other Animals	<i>Jorkin</i>	
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at () ppm/temperature	Quad Ammonia	
	22. Mechanical Warewashing and Sanitizing at () ppm/temperature	test strips	
	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/Buffer 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
4 Pts
3 Pts
No Demerits at time of Inspection

Total Demerits Inspected by: *Jeanne Johnson* **Print:** *Jeanne Johnson* RS #4515
 Received by: *Robert Burtscher* **Print:** *Robert Burtscher* MANAGER