



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	09	25	13			Yes	No	9204651			13-NH001100
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Diana Navarrete			6/19/2017	Permit No.	Risk Cat.

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

Establishment: Hood County Jail Owner:

Physical Address: 400 Deputy Larry Miller DR 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	WTF	.7°
	2. Cold Hold (41°F/45°F)	WTC	27.7°
	3. Hot Hold (135°F) Tater Tots 136 high-142°		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures
 Temp logs kept daily. Supplies P FG
 Fire Ext Aug 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	HIS 3012 ✓	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling		
	10. Sound Condition	Hood - ARCO	
	11. Proper Handling of Ready-To-Eat Foods		
	12. Cross-Contamination of Raw/Cooked Foods/Other	Grease Trap Alliance	
	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	wire chem	
	20. Toxic Items Properly Labeled/Stored/Used	Eco Lab =	
	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		
	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)	Thermometers in cooling units for protection	
	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 Noted at time of inspection

Total Demerits: 0
 Inspected by: Jeannie Johnson Print: Jeannie Johnson RS#4675
 Received by: Diana Navarrete Print: Title: