



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	Permit No.	Risk Cat.
102513245P				Yes	No	20819543	13-22083
Establishment: Jack in the Box #3815					Owner: Bianca Rodriguez 1/14/18		
Physical Address: 1010 S Morgan					Zip: 76048		Phone: ()

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

DEMERITS (5 Pts)	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
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- Proper Cooling for Cooked/Prepared Food WTC 40°
- Cold Hold (41°F/45°F) WTF 7°
- Hot Hold (135°F)
- Proper Cooking Temperatures per PHF
- Rapid Reheating (165°F in 2 Hrs)

Food/Temperatures **5 FMC on Staff** Fire Ext Jan 2013

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
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- Personnel with Infections Restricted/Excluded Smoking Sign
- Proper/Adequate Handwashing
- Good Hygienic Practices (Eating/Drinking/Smoking/Other)
- Approved Source/Labeling
- Sound Condition Hood - Spectra 10/13
- Proper Handling of Ready-To-Eat Foods
- Cross-Contamination of Raw/Cooked Foods/Other Grease Trap - Trimble Environ.
- Approved Systems (HACCP Plans/Time as Public Health Control)
- 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
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- Equipment Adequate to Maintain Product Temperature
- Handwash Facilities Adequate and Accessible
- Handwash Facilities with Soap and Towels
- No Evidence of Insect Contamination Observed flies in kitchen area
- No Evidence of Rodents/Other Animals
- Toxic Items Properly Labeled/Stored/Used
- Manual Warewashing and Sanitizing at () ppm/temperature Quad Ammonia
- Mechanical Warewashing and Sanitizing at () ppm/temperature
- Approved Sewage/Wastewater Disposal System, Proper Disposal
- Thermometers Provided/Accurate/Properly Calibrated (# 2°F)
- Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair Observed grease build up on right side of burger grill outside of hood
- Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffer Plate)
- 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 2

Total Demerits	Inspected by: Jeannie Johnson	Print: Jeannie Johnson RS# 4515
Follow-up Insp YES (NO)	Received by: Starla Barnes	Print: Starla Barnes Title: DM