



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

5509	30	13	9	50	A	Yes	No							13-22387	100
San Code	Mo	Day	Yr	Insp. Time	FPM Certified							CFN	Permit No.	Risk Cat.	
Purpose of Inspection: 1-Compliance <u>2-Routine</u> 3-Field Investigation 4-Visit 5-Other															
Establishment: <u>Lake Granbury Medical Center</u> Owner:															
Physical Address: <u>1310 Paluxy</u> Zip: Phone: ()															
DEMERITS (5 Pts)	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action													Remarks	COS
	1. Proper Cooling for Cooked/Prepared Food													<u>WIF</u>	<u>1.9⁰</u>
	2. Cold Hold (41°F/45°F) <u>Boiled Eggs 39.6° Fruit Salad 38.4°</u>													<u>WIC</u>	<u>38.3⁰</u>
	3. Hot Hold (135°F) <u>Chicken & Dumplings 138°</u>													<u>trueFreeze</u>	<u>8.3⁰</u>
	4. Proper Cooking Temperatures per PHF													<u>trueRef</u>	<u>40.1⁰</u>
	5. Rapid Reheating (165°F in 2 Hrs)														
Food/Temperatures	<u>Hair Nets & Uniforms worn by all Suppliers</u>													<u>Fire Ext</u>	<u>Aug 2013</u>
	<u>Super Oak Farms</u>														
	<u>Bumbo</u>														
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 <u>Clear Visible labels</u>													<u>Hood - PB Technology</u>	<u>04/2013</u>
	10. Sound Condition														
	11. Proper Handling of Ready-To-Eat Foods														
	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													<u>Grease Trap</u>	<u>Gilbert Environmental</u>
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													<u>Carsons</u>	
	20. Toxic Items Properly Labeled/Stored/Used														
	21. Manual Warewashing and Sanitizing at (200) ppm/temperature													<u>Quad Ammonia</u>	
	22. Mechanical Warewashing and Sanitizing at () ppm/temperature													<u>Sodium Hypochlorite</u>	
	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	<u>No Demerits at time of Inspection</u>														
4 Pts															
3 Pts															
Total Demerits	Inspected by: <u>Jeannie Johnson</u>					Print: <u>Jeannie Johnson RS4516</u>									
Follow-up Insp	Received by: <u>X [Signature]</u>					Print: <u>J. LAINE MEEL</u>					Title: <u>Director</u>				