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.
JJ	11	18	13	10 48 A	Yes (circled) / No	Kathryn Cain 2016	13-21680	93

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

Establishment: Lake Stone Terrace | Owner:

Physical Address: 916 E Hwy 377 | 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	39.1
	2. Cold Hold (41°F/45°F)	WIF	5.8°
	3. Hot Hold (135°F) Stew 187.8°		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures Temp Logs @ Cooling units Suppliers Ben E Keith

Fire Ext Feb 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 ✓	Linens-Admiral	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
X	9. Approved Source/Labeling Please label all prepped food		
	10. Sound Condition	Hood - Great Southwestern 8/13/13	
	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)	Grease Trap -	
	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		
X	18. No Evidence of Insect Contamination	Observed weatherstripping on backdoor missing at bottom please repair/replace	
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Quad Ammonia	
	22. Mechanical Warewashing and Sanitizing at (100) ppm/temperature	Sodium Hypochlorite	
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal	test strips provided	
	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	
4 Pts 1=4	
3 Pts 1-3	
7	

Total Demerits | Inspected by: Jeannie Johnson | Print: Jeannie Johnson RS#4515

Follow-up Insp. YES NO (circled) | Received by: X [signature] | Print: Kathryn Cain | Title: 2012

Form No. E-5 (7/02)