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	10	25	13	3 35 p	(Yes) No	7074866	13-22090	100

Daniel Gomez 5/12/15

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

Establishment: Long John Silvers | Owner:

Physical Address: | 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-	31.8°
	2. Cold Hold (41°F/45°F) Coleslaw 36.4°	WIF	-7.7°
	3. Hot Hold (135°F) Fish 171.9° Hush Puppies 143°		
	4. Proper Cooking Temperatures per PHF	Del Field Ref	38°
	5. Rapid Reheating (165°F in 2 Hrs)	true Ref	35°

Food/Temperatures All Mgrs & Shift Leaders with FMC Supplier McLain

Fire Ext July 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		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling ✓	Hood - Acme 9/13	
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods	Grease Trap -	
	12. Cross-Contamination of Raw/Cooked Foods/Other	Liquid Environ	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)		
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure ✓	8/28/13	

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	Ecolab	
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Quat Ammonia	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature ✓		
	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/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	Back flow is scheduled
4 Pts	
3 Pts	No Demerits at time of Inspection
Total Demerits	Inspected by: Jeannie Johnson Print: Jeannie Johnson RS #4515
Follow-up Insp YES (NO)	Received by: X Daniel Gomez Print: Title:

Form No. E-5 (7/02)