



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 | Inspected by | CFN | Permit No. | Risk Cat. |
| 8510 | 28 | 13 | 10 | 25A | (Yes) | Lucina B. | 6/2/15 | 13-22395 | 97 |

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

Establishment: M^r Donald's Luton Ranch Owner: _____
 Physical Address: 3908 E Hwy 377 Zip: 76049 Phone: () _____

| DEMERITS (5 Pts) | Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action | Remarks | COS |
|------------------|---|-------------------------|--------------|
| | 1. Proper Cooling for Cooked/Prepared Food | | |
| | 2. Cold Hold (41°F/45°F) <u>Salad - 40.2°</u> | <u>WIC</u> | <u>34.6°</u> |
| | 3. Hot Hold (135°F) <u>Wings - 144.4° Sausage 150.1° Hash Browns 139.6°</u> | <u>WTF</u> | <u>-19°</u> |
| | 4. Proper Cooking Temperatures per PHF | <u>Tranlsen Freezer</u> | <u>28.1°</u> |
| | 5. Rapid Reheating (165°F in 2 Hrs) | | |

Food/Temperatures All Maps + Shift Maps FMC (6 total) Fire Ext

| 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>Hot Facilities</u> | |
| | 10. Sound Condition | <u>May 2013</u> | |
| | 11. Proper Handling of Ready-To-Eat Foods | <u>Grease Trap</u> | |
| | 12. Cross-Contamination of Raw/Cooked Foods/Other | <u>Sand Trap 8/28/13</u> | |
| | 13. Approved Systems (HACCP Plans/Time as Public Health Control) <u>Time</u> | | |
| | 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 | <u>Now Pest Control</u> | |
| X | 20. Toxic Items Properly Labeled/Stored/Used | <u>observed chemical on drink station at drive thru please refrain from placing Quad Ammonia</u> | |
| | 21. Manual Warewashing and Sanitizing at () ppm/temperature | | |
| | 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/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 | <u>1=3</u> |
| Total Demerits | <u>3</u> |

Inspected by: Jeanne Johnson Print: Jeanne Johnson KS #4515
 Received by: [Signature] Print: _____ Title: _____