Granbury Health Department - 116 West Bridge St.
Retail Food Establishment Inspection Report

GRANBURY

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	2 34	Yes	No	13-22164	93

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

Establishment: Mi Familia | Owner:

Physical Address: 1468 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	39.2
	2. Cold Hold (41°F/45°F)	① true freezer	-3.1°
	3. Hot Hold (135°F) Taco Meat 142.3° Chili 137.3° Rice 146.6°	② true freezer	-1.6°
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures

Fire Ext Sept 2013

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	✓ Smoking Sign	
	7. Proper/Adequate Handwashing		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling ✓	Hood - Travis Barnett May 2013	
X	10. Sound Condition Observed dust build up at vent system in kitchen please clean		
	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 - Trimble	
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure ✓		

Supplier US Foods

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	ABC Pest Control	
	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	Sodium Hypochlorite	
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal		
	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)		
X	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	Observed heavy, growing & staining on cutting boards please plane or replace.	
	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	25 back wall is flaking away please repair
4 Pts 4	
3 Pts 3	
7	
Total Demerits	Inspected by: Jeannie Johnson Print: Jeannie Johnson RS# 4575
Follow-up Insp YES NO	Received by: X Lazaro Lopez Print: Lazaro Lopez Title: manager

Form No. E-5 (7/02)