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	12	03	13	2 00 p	Yes / No		13-22157	94

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

Establishment: Miyako's | Owner:

Physical Address: 713 Autumn Ridge Dr. | 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	39.5°
	2. Cold Hold (41°F/45°F)	Beverage Air Ridge	41°
	3. Hot Hold (135°F)		
	4. Proper Cooking Temperatures per PHF	WIF	-14°
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures: Closing for afternoon No product to CK Temp's. Supplies Ben Keith US Foods

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded		
	7. Proper/Adequate Handwashing	Observed employees washing hands frequently	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling		
	10. Sound Condition	Hood-Steam Action	
	11. Proper Handling of Ready-To-Eat Foods	Linens-	August 2013
	12. Cross-Contamination of Raw/Cooked Foods/Other	Martin Linens	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)	Grease Trap -	
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure	America's Best	

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 flies in kitchen area	
	19. No Evidence of Rodents/Other Animals	Massey Pest Control	
X	20. Toxic Items Properly Labeled/Stored/Used	Please label all spray bottles - observed bottles with No label on them	
	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)		
	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			
3 Pts			
6			
Total Demerits	Inspected by: Jeannie John	Print: Jeannie Johnson RS 4515	
Follow-up Insp YES NO	Received by:	Print:	Title:

Form No. E-5 (7/02)