



# 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

|          |    |     |    |            |               |                      |       |    |            |           |  |          |    |
|----------|----|-----|----|------------|---------------|----------------------|-------|----|------------|-----------|--|----------|----|
| 65       | 10 | 25  | 13 | 10         | 40            | A                    | (Yes) | No | 9128953    |           |  | 13-22420 | 83 |
| San Code | Mo | Day | Yr | Insp. Time | FPM Certified | Hilda Rivera 5/27/17 |       |    | Permit No. | Risk Cat. |  |          |    |

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

Establishment: Monte's Owner: \_\_\_\_\_  
 Physical Address: 2200 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  | <u>WIC Freezer</u>                 | <u>40</u>  |
|                  | 2. Cold Hold (41°F/45°F)  | <u>40°</u>                         | <u>7.1</u> |
|                  | 3. Hot Hold (135°F)   | <u>Beans 135° Fajita Meat 140°</u> |            |
|                  | 4. Proper Cooking Temperatures per PHF  |                                    |            |
|                  | 5. Rapid Reheating (165°F in 2 Hrs)   |                                    |            |

Food/Temperatures  
*Suppliers* *File Ext*  
*Guarner Produce* *Sept 2013*  
*Performance*  
*Goods*

| 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   |  |     |
| X                | 10. Sound Condition   | <u>Please have hood professionally cleaned.</u>    |     |
| X                | 11. Proper Handling of Ready-To-Eat Foods   | <u>Grease trap</u>                                 |     |
|                  | 12. Cross-Contamination of Raw/Cooked Foods/Other                                     | <u>observed Ice Scoop</u>                          |     |
|                  | 13. Approved Systems (HACCP Plans/Time as Public Health Control)                      | <u>laying in Ice Machine please store properly</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   |  |     |
| X                | 17. Handwash Facilities with Soap and Towels  | <u>observed flies in kitchen area</u>                      |     |
|                  | 18. No Evidence of Insect Contamination   |  |     |
|                  | 19. No Evidence of Rodents/Other Animals  |  |     |
|                  | 20. Toxic Items Properly Labeled/Stored/Used  |  |     |
|                  | 21. Manual Warewashing and Sanitizing at ( ) ppm/temperature  | <u>Sodium Hypochlorite</u>                                 |     |
|                  | 22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature  | <u>Sodium Hypochlorite</u>                                 |     |
|                  | 23. Approved Sewage/Wastewater Disposal System, Proper Disposal   |  |     |
| XX               | 24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)  | <u>please place thermometers on all cooling units</u>      |     |
|                  | 25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair                         | <u>Wall in meat prep room + wall behind tortilla maker</u> |     |
|                  | 26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffer Plate)                          | <u>needs repair</u>  |     |
|                  | 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 6  
 4 Pts 6  
 3 Pts 9

Cutting boards have been replaced since last inspection ✓

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Total Demerits \_\_\_\_\_ Inspected by: Jeanie Johnson Print: Jeanie Johnson RS# 4515  
 Follow-up Insp. YES X NO \_\_\_\_\_ Received by: Mania Sills Print: \_\_\_\_\_ Title: \_\_\_\_\_