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	CFM	Permit No.	Risk Cat.
JJ	10	30	13	10 15 A	Yes	No	13-22145	100

Charlotte Wellmon 1/29/14

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

Establishment: Pam's Coffee Shop | Owner:

Physical Address: 204 S Morgan | 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	38.1°
	2. Cold Hold (41°F/45°F) Condiments (Salad) Ref - 37.4°	Frigidaire Freezer	11.4°
	3. Hot Hold (135°F) Gravy 164.6° Hash Browns 174.4°	Artic Air	1.5°
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures

Suppliers CD Hartnett Ben E Keith

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	HB - 3012	✓
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling	Hood - AHC	
	10. Sound Condition	April 2013	
	11. Proper Handling of Ready-To-Eat Foods	Grease Trap	
	12. Cross-Contamination of Raw/Cooked Foods/Other	Gilbert	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)	9-27-13	
	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	orkin 10/29/13	
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Sodium Hypochlorite	
	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	No demerits at time of inspection
4 Pts	
3 Pts	
Total Demerits	Inspected by: Jeannie Johnson Print: Jeannie Johnson RS # 4515
Follow-up Insp YES NO	Received by: Charlotte Berry Print: Charlotte Berry Title: Owner

Form No. E-5 (7/02)