



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

12/03/13 3:10 PM Yes No 13-20393 (93)
 San Code Mo Day Yr Insp. Time FPM Certified *Frank Moore* CFN Permit No. Risk Cat.

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

Establishment: *Pearl St. Station* Owner:

Physical Address: *120 W. Pearl St* Zip: *716048* Phone: ()

DEMERITS (5 Pts)	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
	1. Proper Cooling for Cooked/Prepared Food	<i>true ref</i>	<i>38.3</i>
	2. Cold Hold (41°F/45°F)	<i>true freezer</i>	<i>5.1</i>
	3. Hot Hold (135°F) <i>Turkey Sausage Soup 158.4° Seafood Gumbo 146.1</i>		
	4. Proper Cooking Temperatures per PHF	<i>kitchen true Ref</i>	<i>39.1</i>
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures *sausage - 169.3°*

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	<i>Supplies</i>	
	7. Proper/Adequate Handwashing	<i>ben checks</i>	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	<i>no food</i>	
	9. Approved Source/Labeling	<i>CD Hartnett</i>	
	10. Sound Condition	<i>Smoking Sign</i>	
	11. Proper Handling of Ready-To-Eat Foods	<i>Grease Trap</i>	
X	12. Cross-Contamination of Raw/Cooked Foods/Other	<i>Big Wipers</i>	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)	<i>observed mold build up on splash guard of ice machine</i>	
	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	<i>pest control</i>	
	20. Toxic Items Properly Labeled/Stored/Used	<i>Carbonyl</i>	
	21. Manual Warewashing and Sanitizing at () ppm/temperature	<i>Quad Ammonia</i>	
	22. Mechanical Warewashing and Sanitizing at () ppm/temperature		
	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	<i>observed heavy grime on cutting boards</i>	
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffer Plate)	<i>plates</i>	
	27. Food Establishment Permit / FPM Certification	<i>on replace</i>	

Subtotals **Other Violations - Violations Require Corrective Action, Not To Exceed 90 Days Or The Next Inspection, Whichever Comes First**

5 Pts
 4 Pts *1-4*
 3 Pts *1-3*

Total Demerits *7* Inspected by: *Frank Moore* Print: *Jamie Johnson RS4515*
 Received by: *Boors Husband* Print: *Boors Husband* Title: *Frank Moore*