



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

85	09	27	13	10	10	A	Yes	No									13-02258	100
San Code	Mo	Day	Yr	Insp. Time	FPM Certified		CFN						Permit No.	Risk Cat.				

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

Establishment: Premier Middle School Owner: _____
 Physical Address: 919 E Hwy 377 Zip: _____ Phone: () _____

DEMERITS (5 Pts)	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
	1. Proper Cooling for Cooked/Prepared Food	<u>Ref - Freezer</u>	<u>30</u> <u>10</u>
	2. Cold Hold (41°F/45°F)		
	3. Hot Hold (135°F)		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures All food is currently brought by students

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	<u>Smoking sign</u>	
	7. Proper/Adequate Handwashing		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling		
	10. Sound Condition		
	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)		
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure		
	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		

DEMERITS (3 Pts)	Facility and Equipment Requirements Violations Require Immediate Corrective Action, Not To Exceed 10 Days	Remarks	COS
	20. Toxic Items Properly Labeled/Stored/Used	<u>Fire Exit</u> <u>June 2013</u>	
	21. Manual Warewashing and Sanitizing at () ppm/temperature		
	22. Mechanical Warewashing and Sanitizing at () ppm/temperature		
	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/Buffer 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 Sanitize with Sodium Hypochlorite Wipes

4 Pts No Demerits at time of inspection

3 Pts

Total Demerits _____ Inspected by: Jeannie Johnson Print: Jeannie Johnson RS 4515
 Follow up Insp YES NO Received by: Gayle White Print: Gayle White Title: _____