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.
55	11	18	13	1130	Yes / No	Stacey Sandstrom 2014	13-224478	94

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

Establishment: Quail Park | Owner:

Physical Address: 2300 Paluxy Rd | 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	WTC	38.9°
	2. Cold Hold (41°F/45°F)	Victory Ref	37.9°
	3. Hot Hold (135°F) Chicken Wraps 180.1° Beans 165.2°	True Freezer	11.8°
	4. Proper Cooking Temperatures per PHF	~~[illegible]~~ NCF	-8.4°
	5. Rapid Reheating (165°F in 2 Hrs)	true display	39.5°

Food/Temperatures Hair Nets & Aprons Worn by all Suppliers Supplies

File Ext

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	HB 3012 ✓	
	7. Proper/Adequate Handwashing ✓		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling	Hood - Triple B	
	10. Sound Condition	3/2013	
	11. Proper Handling of Ready-To-Eat Foods		
	12. Cross-Contamination of Raw/Cooked Foods/Other	Grease Trap	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)	Harrington	
	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		
X	20. Toxic Items Properly Labeled/Stored/Used	Observed spray bottle unlabeled please label all spray bottles	
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	200 ppm hypochloride	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature	50 ppm hypochloride	
	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	Observed mold growing on wall in dishwasher area	
	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 2=6	
Total Demerits 6	Inspected by: Jeannie Johnson
Follow-Up Insp. YES (NO)	Received by: Stacey Sandstrom

Print: Jeannie Johnson RS #4515

Print: Stacey Sandstrom Title: FOOD DIRECTOR

Form No. E-5 (7/02)