



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	Yes	No	Permit No.	Risk Cat.
85	09	25	13	3:55p	All Managers			113-22265	94

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

Establishment: Race Trac #280
 Physical Address: 3711 E Hwy 377
 Owner: _____
 Zip: 76049 Phone: () _____

DEMERITS (5 Pts)	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
	1. Proper Cooling for Cooked/Prepared Food	WIF	-18°
	2. Cold Hold (41°F/45°F)	WIC	32.6°
	3. Hot Hold (135°F)	Corn Dog 159.4 Sausage link 159.8 Hot Dog 163.9	
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F/2 Hrs)		

Food/Temperatures: *Boiled whole milk Oct 1st 10th*
Reduced fat Oct 10th
sandwich display 18.9°
Fire Ext Sept 2013

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	Supplies	
	7. Proper/Adequate Handwashing	MS hair	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	Smoking Sign	
	9. Approved Source/Labeling	Sell thru dates on all sandwiches	
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods	Grease Trap	
	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		

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		
	20. Toxic Items Properly Labeled/Stored/Used		
X	21. Manual Warewashing and Sanitizing at () ppm/temperature	3 comp sink has no sanitizer for profile 2 unit	
	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	observed mop sink hose dangling in sink please cut to top of sink or secure to wall for back flow prevention	
	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			
4 Pts			
3 Pts	2		
6			

Total Demerits: _____
 Inspected by: Jeannie Johnson
 Received by: [Signature]
 Print: Jeannie Johnson #4515
 Title: _____