



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

35	10	28	13	2	15	<input checked="" type="radio"/> Yes <input type="radio"/> No	7176384	13-22243	97	
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Logan Allen	CFN 6/16/2015	Permit No.	Risk Cat.	
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input checked="" type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other										
Establishment: Taco Bueno						Owner:				
Physical Address: 1180 E Hwy 377						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	35.90		
	2. Cold Hold (41°F/45°F)									
	3. Hot Hold (135°F) Taco Meat - 145.8°									
	4. Proper Cooking Temperatures per PHF									
	5. Rapid Reheating (165°F in 2 Hrs)									
Food/Temperatures 2 FMC										
DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action						Remarks	COS		
	6. Personnel with Infections Restricted/Excluded						Supplier	May 2013		
	7. Proper/Adequate Handwashing						Supplier	Nov 2012		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)						Smoking Sign			
	9. Approved Source/Labeling									
	10. Sound Condition									
	11. Proper Handling of Ready-To-Eat Foods						Food	Aug 2013		
	12. Cross-Contamination of Raw/Cooked Foods/Other						Grease Trap			
	13. Approved Systems (HACCP Plans/Time as Public Health Control)						Liquid Enviro			
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure						9/12/13	COS		
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						Excluded	2 Friday		
	20. Toxic Items Properly Labeled/Stored/Used									
	21. Manual Warewashing and Sanitizing at () ppm/temperature						Quad Ammonia	test strips provided		
	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						observed build up of	dust at vent area		
	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	Backflow Test 10/10/13									
4 Pts										
3 Pts										
3	Total Demerits									
Inspected by: Jeanne Johnson						Print: Jeanne Johnson RB# 4515				
Received by: Charity Haynes						Print: CHARITY HAYNES Title: GENERAL MANAGER				