



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	24	13	3	45	P	Yes	No	0000	24	6	13-22097	97
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Glenda Sampson 7/2/14		Permit No.	Risk Cat.				

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

Establishment: Taco D Owner: _____
 Physical Address: 206 S Morgan 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	<u>WIC</u>	<u>35.4°</u>
	2. Cold Hold (41°F/45°F)	<u>Freezer</u>	<u>7.3°</u>
	3. Hot Hold (135°F) <u>Taco Meat - 135.6 Beans 136.8°</u>		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures Supplies Fire ext

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	<u>CD Hartnett</u>	
	7. Proper/Adequate Handwashing	<u>Smoking Sign</u>	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	<u>#B 3012</u>	
	9. Approved Source/Labeling		
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods	<u>Grease trap - Oil vent</u>	
	12. Cross-Contamination of Raw/Cooked Foods/Other	<u>Hood sprayaway</u>	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)	<u>5/1/2013</u>	
	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	<u>Backflow Test</u>	
X	17. Handwash Facilities with Soap and Towels		
	18. No Evidence of Insect Contamination	<u>observed flies in kitchen</u>	<u>10/2013</u>
	19. No Evidence of Rodents/Other Animals	<u>Bug Blasters</u>	
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at () ppm/temperature	<u>Sodium Hypochlorite</u>	
	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	
4 Pts	
3 Pts	1
3	

Total Demerits	Inspected by: <u>Francine Johnson</u>	Print: <u>Francine Johnson RS 4515</u>	
Follow-up Insp YES (NO)	Received by: <u>Penny Gregory</u>	Print: <u>Penny Gregory</u>	Title: <u>owner</u>