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	CFN	Permit No.	Risk Cat.
55	11	26	13	1200 P	Yes / No		13-22089	90

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

Establishment: Texas Tri Angle | Owner:

Physical Address: 5681 Acton Hwy | 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	Hoshizaki Freezer	3P
	2. Cold Hold (41°F/45°F)	Hoshizaki Refrig - 36.8°	
	3. Hot Hold (135°F) Chicken 150.6° Fish-135.5°	WIC 0 0	39.8°
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures: OakFarms 1gal 2% 12/6/13; OakFarms gal-Whole 12/8/13; Gloves worn by employees; Supplier Sysco; Fire Ext Feb 13

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)		
X	9. Approved Source/Labeling Observed prepared food in Refrigerator not labeled.		
	10. Sound Condition	Food Certified Food Specialists	
	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)	Grease Trap Delmar	
	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		
X	16. Handwash Facilities Adequate and Accessible Observed sink to be blocked with boxes		
	17. Handwash Facilities with Soap and Towels		
	18. No Evidence of Insect Contamination		
	19. No Evidence of Rodents/Other Animals > pest control		
X	20. Toxic Items Properly Labeled/Stored/Used Observed fly control strip in area where food is prepped - remove. Quat Ammonia		
	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/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 1-4	Hand wash Sink in Restroom ✓
3 Pts 2-16	
10 Total Demerits	Meds - Sinus - 3/15 Relief - 5/15 Advil

Inspected by: Jeannie Johnson | Print: Jeannie Johnson

Follow-up Insp YES (NO) | Received by: X | Print: | Title:

Form No. E-5 (7/02)