



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	Permit No.	Risk Cat.		
5512	17	13	9	15 A	Yes	1587398	13-22135 (90)		
Purpose of Inspection:					1-Compliance	2-Routine	3-Field Investigation	4-Visit	5-Other

Establishment: The Donut Hole Owner: _____
 Physical Address: 806 W Pearl St 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	Fligidaire Freezer -100	
	2. Cold Hold (41°F/45°F)	Artic Air 368	
	3. Hot Hold (135°F)		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures Fire Ext
Dec 2013

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	Suppliers <u>Darden milk</u>	
	7. Proper/Adequate Handwashing	<u>Dawn Texas</u>	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling	Grease Trap - small unit	
X	12. Cross-Contamination of Raw/Cooked Foods/Other	Observed eggs stored on top shelf please store on lowest shelf	

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		
X	20. Toxic Items Properly Labeled/Stored/Used	Observed spray bottle unlabeled please label all spray bottles sodium hypochlorite	
	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) ✓		
X	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	Observed unknown substance on wall around handwash sink please clean	
	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 4
 3 Pts 6

Total Demerits 10 Inspected by: Jeanne Johnson Print: Jeanne Johnson RS #4615
 Follow-up Insp YES/NO Received by: Kim Print: Kim Title: _____