GRANBURY

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	10	23	13	10 00 A	Yes / No		13-22228	97

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

Establishment: Tommy's #10 | Owner:

Physical Address: 321 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		
	2. Cold Hold (41°F/45°F)		
	3. Hot Hold (135°F)	Hot Hold 161.4°	
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures

Fire Ext ✓

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded ✓		
	7. Proper/Adequate Handwashing ✓		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other) ✓		
	9. Approved Source/Labeling ✓		
	10. Sound Condition ✓		
	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)		
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure ✓	City Water	

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		
X	18. No Evidence of Insect Contamination	Observed Flies in Store	
	19. No Evidence of Rodents/Other Animals	Dynite D	
	20. Toxic Items Properly Labeled/Stored/Used ✓		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Sodium Hypochlorite	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature		
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal	City Sewer	
	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	
3 Pts 1	Meals BC 2/14 Drug Store Pain Reliever - 12/14 Aleve 8/15
Total Demerits	Inspected by: Jeannie Johnson — Print: Jeannie Johnson RS# 4515
Follow-up Insp YES NO	Received by: X Bobbie McCright — Print: — Title:

Form No. E-5 (7/02)