



# 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

90

35	11	19	13	11	25	Yes	No									13-02403	90
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Blanca S CFN					Permit No.	Risk Cat.					

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

Establishment: Wendy's Owner: \_\_\_\_\_  
Physical Address: 425 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	WT C	36.9°
	2. Cold Hold (41°F/45°F)	WIF	-4°
	3. Hot Hold (135°F)	Chili 137.1° Chicken 143.2° Hashizaki Freezer	29.40
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures  
Fire Ext April 2013

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	Supplies Sigma	
	7. Proper/Adequate Handwashing		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling	Hood Hoodz	
	10. Sound Condition	11/3/2013	
X	11. Proper Handling of Ready-To-Eat Foods	Observed unknown debris in Ice machine	
	12. Cross-Contamination of Raw/Cooked Foods/Other	Grease Trap Harrison	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)	Time 8/7/13	
	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		
	17. Handwash Facilities with Soap and Towels	No Soap at front Handwash	
	18. No Evidence of Insect Contamination		
	19. No Evidence of Rodents/Other Animals	pest control	
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature		
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature	Quad Ammonia test strips needed	
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal		
X	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)		
	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	Observed dust at vent (AC) 113 drive thru window please clean ceiling 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  
4 Pts 124  
3 Pts 2=16

Total Demerits 10  
Inspected by: Jennie Johnson Print: Jennie Johnson RS# 4515  
Received by: Blanca Salgado Print: Blanca Salgado Title: Store mgr