



**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

550110 14 200A Yes No 14-24544 **94**

San Code Mo Day Yr Insp. Time FPM Certified *WJ* CFN Permit No. Risk Cat.

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

Establishment: *Burger King* Owner: _____
Physical Address: *735 East 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	<i>true</i>	<i>39.9</i>
	2. Cold Hold (41°F/45°F)		
	3. Hot Hold (135°F) <i>HB Pattie - 153.5° Chicken 162.0°</i>		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures
Gloves worn at each station *Fire Ext NOV 2013*

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	<i>Smoking Sign</i>	
	7. Proper/Adequate Handwashing		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling	<i>Hood - Not serviced yet</i>	
	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) <i>Time</i>	<i>Grease Trap in Walmart</i>	
	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 <input checked="" type="checkbox"/>		
	17. Handwash Facilities with Soap and Towels <input checked="" type="checkbox"/>		
	18. No Evidence of Insect Contamination <i>Walmart</i>		
	19. No Evidence of Rodents/Other Animals <i>Walmart</i>		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at () ppm/temperature <i>Quack</i>		
	22. Mechanical Warewashing and Sanitizing at () ppm/temperature		
<input checked="" type="checkbox"/>	23. Approved Sewage/Wastewater Disposal System, Proper Disposal		
<input checked="" type="checkbox"/>	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F) <i>Please place thermometers in all containers</i>		
	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair <i>Observed sprinkler in walk in freezer leaking into freezers please repair</i>		
	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 *2=6*

Pre-Measure Sanitizer Packets

Total Demerits *6* Inspected by: *Jeanne Johnson* Print: *Johnson RS# 4515*
Received by: *Jim Echale* Print: *Jim Echale* Title: _____