



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

551	29	14	3	30	Yes	No	17	3	11	4	5	14-2471061	90
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Inspector	CFN	Date	Permit No.	Risk Cat.			

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

Establishment: Chiles Bar & Grill **Owner:** _____
Physical Address: 1500 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	WTC	26.4°
	2. Cold Hold (41°F/45°F) <u>cold chicken 39.1°</u>	WIF	48
	3. Hot Hold (135°F) <u>Queso 143.7°</u>	Salad Ref	350
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures Suppliers MBM Fri Sept 13

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		
X	10. Sound Condition <u>observed dish of WTC not secured properly</u>	Hood Dec 2013	
	11. Proper Handling of Ready-To-Eat Foods	Crash Trap	
	12. Cross-Contamination of Raw/Cooked Foods/Other	Liquid Enduro services 1500 Gal	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)		
	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	Observed run off from dumpster covers	
	16. Handwash Facilities Adequate and Accessible	Please ensure that all food products are double bagged	
X	17. Handwash Facilities with Soap and Towels	observed fruit flies in wait staff area	
	18. No Evidence of Insect Contamination	Ecolab 2 Friday of each month	
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at () ppm/temperature		
	22. Mechanical Warewashing and Sanitizing at () ppm/temperature	Soda Hypochlorite	
	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/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 24
3 Pts 6

Total Demerits 10
 Inspected by: [Signature] Print: Jeanie Johnson SMRS 4515
 Received by: [Signature] Print: Kristi Henry Title: manager