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

93

San Code	Mo	Day	Yr	Insp. Time	FPM Certified	CFN	Permit No.	Risk Cat.
55	1	16	14		(Yes) No	7439852	14-645912	B

FPM Certified: Reynaldo P. Frietas 11/16/2015

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

Establishment: Dickey's B-B-Q | Owner:

Physical Address: 3906 E Hwy 377 | Zip: 76049 | Phone: ( )

DEMERITS (5 Pts)	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
	1. Proper Cooling for Cooked/Prepared Food	WIC 39°	
	2. Cold Hold (41°F/45°F) Cole Slaw 39°	Lg Freezer -7.3°	
	3. Hot Hold (135°F) Green Beans 156.3° Macchese 136.1°	Sm Freezer 3.9°	
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures Warmer - 172°

Suppliers US Foods

Fire Ext Nov 2013

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded		
	7. Proper/Adequate Handwashing ✓		
X	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	Open employee drinks Please place lids on all drinks	
	9. Approved Source/Labeling		
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods	Grease Trap -	
	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		

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 } Terminix		
	19. No Evidence of Rodents/Other Animals }		
	20. Toxic Items Properly Labeled/Stored/Used ✓		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Quat Ammonia	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature	None	
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal ✓	City	
	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F) ✓		
X	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair -	Observed vent (Air) on hood covered with paper & tape Please obtain fire retardant materials to cover area	
	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		Grease Receptacle - Longhorn
4 Pts 1-4		
3 Pts 1-3		
7 Total Demerits	Inspected by: Jeannie Johnson	Print: Jeannie Johnson RS 4515
Follow-up Insp YES (NO)	Received by: X	Print: Title:

Form No. E-5 (7/02)