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	1	15	14	3 10p	Yes / No		14-24719	93

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

Establishment: EZ Mart 310 | Owner:

Physical Address: 1735 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	31.2
	2. Cold Hold (41°F/45°F)		
	3. Hot Hold (135°F) No Hot hold Observed		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures: Landshire Turkey & cheese 1/24 Borden Milk whole gal 1/27/14 Pint 1/24/14

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	Grocery supply + Vendors (Coke DPetc)	
	7. Proper/Adequate Handwashing		
X	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	Observed open containers on counter please place lids on all drink containers	
	9. Approved Source/Labeling		
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods		
	12. Cross-Contamination of Raw/Cooked Foods/Other ✓	Eggs are stored on lowest shelf	
	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		
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used ✓	All bottles Labeled ✓	
	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		
	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)	25)	
X	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	Observed Floor tiles chipping + busted please repair replace	
	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	25) Construction debris at back of store please remove
4 Pts 1=4	New Back Flow Valve needs
3 Pts 1=3	Clarifin 1/15 Zantac 7/14
7 Total Demerits	

Inspected by: Jeannie Johnson | Print: Jeannie Johnson RS #4515

Follow-up Insp YES (NO) | Received by: X Kelly Evans RS | Print: Kelly Joan Evans | Title:

Form No. E-5 (7/02)