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.
15	1	29	14	2:30 P	Yes / No	Suzanne	14-239462	97

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

Establishment: Flames Seafood Grill & Bar | Owner:

Physical Address: 1030 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	NJC	37.5°
	2. Cold Hold (41°F/45°F)	Freezer	-1.3°
	3. Hot Hold (135°F) Gravy 169.1° Red Sauce 158.3°	Meat Cooler	38°
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures

Supplies Sysco Ben E Keith

Fire Oct 13

DEMERITS (4 Pts)	**Personnel/Handling/Source Requirements** Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	Smoking Sign ✓	
	7. Proper/Adequate Handwashing		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	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	serviced at opening	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)	Not yet due!	
	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		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Quad	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature	Sodium Hypochlorite	
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal ✓		
	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F) ✓		
X	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	Observed unknown substance	
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffet Plate)	on wall where seasoning	
	27. Food Establishment Permit / FPM Certification	spices are held. Please	

Subtotals	**Other Violations** - Violations Require Corrective Action, Not To Exceed 90 Days Or The Next Inspection, Whichever Comes First
5 Pts	Backflow ✓
4 Pts	
3 Pts	
3 Total Demerits	

Clean wall

Inspected by: Jeannie Johnson	Print: Jeannie Johnson R5455		
Follow-up Insp. YES NO	Received by: X Anna Martin	Print:	Title:

Form No. E-5 (7/02)