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	FRM Certified	CFN	Permit No.	Risk Cat.
TJJ	1	31	14	11:55 A	Yes / No	9128953	14-24961	B

FRM Certified: Hilde Rivera 5/30/17

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

Establishment: Montes | Owner:

Physical Address: 2202 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	38.9°
	2. Cold Hold (41°F/45°F)	Fridgidaire fridge	6.7°
	3. Hot Hold (135°F)	Taco Meat 145° Eggs 165° Chicken 182°	
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures

Fire Left 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)	Observed open drink in food prep area	
	9. Approved Source/Labeling		
X	10. Sound Condition	Please have food professionally cleaned	
	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)	Grease Trap	
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure		

Suppliers: Gramex Produce, Performance Food, Wade Beef & Pork, Wade Processors

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	Roaches	
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Sodium Hypochlorite	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature		
X	23. Approved Sewage/Wastewater Disposal System, Proper Disposal		
X	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)	Please place thermometers in all cooling units.	
X	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	Observed dust at prep area - chipped paint on walls	
	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	23) No Current Grease trap trip ticket info on site please
4 Pts	retain copy at restaurant!
3 Pts 9	
17	

Total Demerits	Inspected by: Jeannie Johnson	Print: Jeannie Johnson RS #1525	
Follow-up Insp YES (NO)	Received by: X ME	Print:	Title:

Form No. E-5 (7/02)