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.
JCJ	1	29	14	11:00 A	(Yes) No	Miguel Herrera	14-34814	(90)

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

Establishment: Sabor Mexicano — Owner:

Physical Address: 516 W Bridge St — 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	Raetone - Superior Freezer	33.2° 39° -1.4°
	2. Cold Hold (41°F/45°F)		
	3. Hot Hold (135°F) Shredded Chicken 163° Ref. Beans 140°		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures

Hair Nets + Aprons Worn by all employees

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements — Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	Suppliers Napolis Produce Sysco Restaurant Depot	
	7. Proper/Adequate Handwashing		
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	Hood - March 2013?	
X	9. Approved Source/Labeling Please label all items @ time of prep.		
	10. Sound Condition	Grease Trap ?	
	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)		
	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 > Hometown 1/12/14		
	19. No Evidence of Rodents/Other Animals > Hometown 1/12/14		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Quad Ammonia Inoperatible @ this time	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature		
X	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 on prep table	
	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	
4 Pts |=4	Back Flow 12/27/13 — 23) Unable to produce current trip ticket for grease trap.
3 Pts 3=6	
10 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)