



# 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

97

San Code	Mo	Day	Yr	Insp. Time	FPM Certified	Yes	No	CFN	Permit No.	Risk Cat.
		22	14						14-24706	97

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

Establishment: Subway #112216 Owner: \_\_\_\_\_  
 Physical Address: 1317 N Plaza Dr 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	WI - Freezer	18.1
	2. Cold Hold (41°F/45°F) <u>Tung Salad - 38.7°</u>	WIC	33.50
	3. Hot Hold (135°F) <u>Baked potato soup 135.6°</u>		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures Need FMC - of person on staff at all times!  
Suppliers Performance

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	NB 3012	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling <u>Clear Visible Labeling</u>		
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods		
	12. Cross-Contamination of Raw/Cooked Foods/Other	Grease Trap	
	13. Approved Systems (HACCP Plans/Time as Public Health Control)	12/26/13	
	14. Water Supply - Approved Source/Sufficient Capacity/Hot and Cold Under Pressure	Trimble -	

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 <u>Xcudab</u>		
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Quad Ammonia	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature		
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal		
	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)	Observed back door	
	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair	NOT properly sealed please	
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffer Plate)	replace weather stripping to	
	27. Food Establishment Permit / FPM Certification	correct problem	

Subtotals Other Violations - Violations Require Corrective Action, Not To Exceed 90 Days Or The Next Inspection, Whichever Comes First

5 Pts	
4 Pts	
3 Pts	1

Total Demerits: 3  
 Inspected by: Jannine Johnson Print: Jannine Johnson RS 4575  
 Received by: X [Signature] Print: \_\_\_\_\_ Title: \_\_\_\_\_