



**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

575 | 
 31 | 
 14 | 
 2 | 
 10 | 
 P | 
 Yes  No  | 
 CFN 114 | 
 54 | 
 86 | 
 7 | 
 Permit No. 100 | 
 Risk Cat. 100

San Code	Mo	Day	Yr	Insp. Time	FPM Certified	CFN	Permit No.	Risk Cat
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**Purpose of Inspection:** 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other

**Establishment:** Wild About Nutrition **Owner:** \_\_\_\_\_

**Physical Address:** 228 S. Moraga 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	Refrigerator	38.5°
	2. Cold Hold (41°F/45°F)	Freezer	4.16
	3. Hot Hold (135°F)		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

**Food/Temperatures**

Sanitizing wipes used on ~~counter~~ prep area

DEMERITS (4 Pts)	Personnel/Handing/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	Supplies - Walmart, Herbalife	
	7. Proper/Adequate Handwashing	HB 3012- ✓	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)		
	9. Approved Source/Labeling		
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods	NO Grease Trap Required	
	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		
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm/temperature	Soak - Hydroxylite	
	22. Mechanical Warewashing and Sanitizing at ( ) ppm/temperature		
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal	city	
	24. Thermometers Provided/Accurate/Properly Calibrated (± 2°F)		
	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair		
	26. Posting of Consumer Advisories (Heimlich/Raw Shellfish Warning/Buffer 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	Guidelines for operation clearly visible to employees?  No demerits at time of inspection
4 Pts	
3 Pts	

<b>Total Demerits</b> <span style="border: 1px solid black; border-radius: 50%; padding: 5px;">0</span>	<b>Inspected by:</b> <span style="border-bottom: 1px solid black;">Jennine Johnson</span>	<b>Print:</b> Jennine Johnson RS 4616
<b>Follow-up Insp</b> YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	<b>Received by:</b> <span style="border-bottom: 1px solid black;">Amanda Gofton</span>	<b>Print:</b> Amanda Gofton <b>Title:</b>