



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

Rm 06	30	08	4	00	P	Yes	No					R				8-NP-807 100	
San Code	Mo	Day	Yr	Insp. Time	FPM Certified	N/A		CFN			Permit No.		Risk Cat.				

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

Establishment: Dana Vollmer/Pool Concessions Owner: _____
 Physical Address: Park Street Zip: 76098 Phone: () _____

DEMERITS (5 Pts)	Food (PHF) Temperature/Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
	1. Proper Cooling for Cooked/Prepared Food		
	2. Cold Hold (41°F/45°F)	<u>*No Deficiencies Observed!</u>	
	3. Hot Hold (135°F)		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		

Food/Temperatures HH 140°F - Hot dogs Cold hold *All canned sodas

DEMERITS (4 Pts)	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded	<u>*Suppliers: Ben E Keith</u>	
	7. Proper/Adequate Handwashing	<u>gloves provided/tongs</u>	
	8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)	<u>hair restraints</u>	
	9. Approved Source/Labeling	<u>No Smoking Signage posted as per City Ordinance</u>	
	10. Sound Condition		
	11. Proper Handling of Ready-To-Eat Foods	<u>- Tongs provided</u>	
	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	<u>> City Service Provided to Pool Location</u>	
	19. No Evidence of Rodents/Other Animals		
	20. Toxic Items Properly Labeled/Stored/Used		
	21. Manual Warewashing and Sanitizing at (<u>100</u>) ppm/temperature	<u>> Bleach - Sodium Hypochlorite</u> <u>> Provided Test Strips</u>	
	22. Mechanical Warewashing and Sanitizing at () ppm/temperature		
	23. Approved Sewage/Wastewater Disposal System, Proper Disposal		
	24. Thermometers Provided/Accurate/Properly Calibrated. (<u>± 2°F</u>)	<u>Provided</u>	
	25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair		
	26. Posting of Consumer Advisories (<u>Heimlich/Raw Shellfish Warning/Buffer Plate</u>)	<u>✓ Posted</u>	
	27. Food Establishment Permit / FPM Certification	<u>8 - NP - 07</u>	

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

Total Demerits: 0
 Inspected by: Becky Mauldin Print: Becky Mauldin, RS#4276
 Received by: Betty Davis Print: BETTY DAVIS Title: Concessions/Pool Manager