

**PURPOSE**

Regular

Follow-Up

Complaint

Reported Illness

Other

Out-of-Business



**ISUMER HEALTH INSPECTION REPORT**  
 CITY OF SPRINGTOWN HEALTH DEPARTMENT  
 P.O. Box 444 102 E. Second St.  
 Springtown, Texas 76082  
 Phone 817-220-4834



**PERMIT STATUS**

Current

Issued

Denied

Suspended

Revoked

Expired

Establishment Name: D-Bos Grill Owner Name: Danny Bowen  
 Address: 638 N. Main St. City: Springtown Zip: 76082 Mapsco: \_\_\_\_\_

CODE	ESTAB NUM.	MONTH	DAY	YEAR	TIME	PHONE NUMBER / AC	TYPE
		07	11	00	AM	509 6302	FSE

Size / Staff 3 Certified Mgr. Required 1 Actual 1 523-4545 FH cards - 1

DEMERITS (5 PTS)	Food (PHF) Temperature / Time Requirements Violations Require Immediate Corrective Action	Remarks	COS
	1. Proper Cooling for Cooked / Prepared Food	<u>temp needs</u> <u>renewal permit</u>	
	2. Cold Hold (41°F/45°F)		
	3. Hot Hold (140°) <u>135°F</u>		
	4. Proper Cooking Temperatures per PHF		
	5. Rapid Reheating (165°F in 2 Hrs)		
Food/Temperatures <u>all PHF at 150°F or above</u>			

DEMERITS (4 PTS)	Personnel / Handling / Source Requirements Violations Require Immediate Corrective Action	Remarks	COS
	6. Personnel with Infections Restricted/Excluded		
	7. Proper / Adequate Handwashing		
	8. Good Hygienic Practices (Eating / Drinking / Smoking / Other)		
	9. Approved Source / Labeling		
	10. Sound Condition		
	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		
	19. No Evidence of Rodents / Other Animals		
	20. Toxic Items Properly Labeled / Stored / Used		
	21. Manual Warewashing and Sanitizing at ( ) ppm / temperature		
X	22. Mechanical Warewashing and Sanitizing at ( ) ppm / temperature		
	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		X
	26. Posting of Consumer Advisories (Heimlich / Raw Shellfish Warning / Buffet Plate)		
	27. Food Establishment Permit		

Subtotals 5 Pts 4 Pts 3 Pts

See page 2

No. of Corrections 3  
 No. of Repeated Violations 2

Failure to correct the items noted on this inspection sheet in the times shown may result in suspension or revocation of the associated permit.

Total Demerits 10 Inspected by: D. Hall Print: D. HALL  
 Follow-up Insp Received by: X Print: \_\_\_\_\_ Title: \_\_\_\_\_

This inspection report reflects conditions at the time of inspection - conditions are subject to change.

ESTABLISHMENT NAME: D Bos Grill

DATE: 1-11-10

ITEM NO.	REMARKS
	- Thaw meats - either in refrigerator overnight or under cold running water as part of cooking process -
27	- Set up 3 comp. sinks properly & use proper conc. of bleach in last compartment (50-100ppm) 1T/gal water.
25	- Discontinue use of tupperware (damaged). - Keep wet wipe cloths stored in sanitizer betw. uses -