



Food Establishment Inspection Report



Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax:832.393.5208
www.houstontx.gov

Establishment **BABA YEGA EXPRESS (TOTAL FACILITY)**

Acct # **913836**

Address **2607 GRANT**

Zip **77006**

Owner **SAND INTERNATIONAL, INC.**

Type Insp **Routine Inspection (001)**

Date
03/09/2016

Arrival
09:15 AM

Departure
10:25 AM

Telephone
(713) 522-0042

District
402

Score

Permit Expiration
07/28/2016

Permit Type
F,G

Certified Manager

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ground beef / Walk-In Cooler	41.00 ° F	Brisket / Walk-In Cooler	41.00 ° F	Turkey / Walk-In Cooler	41.00 ° F
Cerviche / Walk-In Cooler	41.00 ° F	cooked spaghetti / Walk-In Cooler	41.00 ° F	peeled egg / Walk-In Cooler	40.00 ° F
mozzarella cheese / Walk-In Cooler	40.00 ° F	Milk / Refrigerator	40.40 ° F	sliced ham / reach-in cooler	40.80 ° F
sliced turkey / reach-in cooler	40.00 ° F	spinach dip / reach-in cooler	41.80 ° F	Milk / reach-in cooler	42.00 ° F
Cerviche / reach-in cooler	41.00 ° F	Black-beans burger / Cold-Hold Unit	43.00 ° F	potato salad / reach-in cooler	68.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-20(c)	Previous inspection report not posted on inside wall of establishment. Correct at the next inspection report, received. New Violation.	03/09/2016
20-21.1(a)	Food (ice/potato salad) not safe for human consumption . Condemned approximately 1200lbs of ice contaminated by slime. Condemned 3lbs of temperature control for safety food, held at temperature above 41°F for more than 4 hours. New Violation.	03/09/2016
20-21.2(a)(1)	Measured internal temperature of potentially hazardous food (potato salad-68°F) not held at 41° F. (5°C) or below as specified while being (stored) in unplugged reach-in cooler, overnight. New Violation.	03/09/2016
20-21.10(a)	Observed cutting or piercing parts of can opener not kept sharp. Replace... New Violation.	03/09/2016
20-21.11(a)(7)	Observed nonfood-contact surfaces of equipment (walk-in cooler(middle) condenser and condenser fan guard covers) not cleaned as often as necessary to keep the equipment free of accumulation of dust and dirt. Clean immediately and maintain cleaned. New Violation.	03/09/2016
20-21.15(f)	Ice not protected by making (machine) for ice to be (operated / maintained) to prevent contamination of the ice. Observed brown slime/black residue in the chute and under the ice-maker. Clean and sanitize the chute, under, and all corners of the ice-machine. Ice discarded on site New Violation.	03/09/2016
20-21.23(g)	Vent covers attached to (walls) not: kept clean. Observed vent cover to the air-conditional unit on the at small food preparation area, covered with dust/dirt. Clean immediately and maintain cleaned. New Violation.	03/09/2016
20-21.24(b)(1)	Observed no shielding / coating / shatter-resistant protection provided for artificial lighting located in: food is exposed / unwrapped single-service storage area(s) / single-use storage area(s) / equipment and utensil storage area(s). Provide... New Violation.	03/09/2016

COMMENTS

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds)condemned: ice-approximately 1200; potato salad-3

Total weight (in pounds) condemned: 1203

Reason for condemnation: ice contaminated by slime and potato salad held at temperature above 41°F for more than 4 hours

Date and Time of condemnation: 03/09/16

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (food thrown in trash container/ice burned with hot water)

Voluntarily destroyed by: (Ronald Tankersley and Jayne)

Person in Charge (Signature)

Date:

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 03/09/2016

