



# Food Establishment Inspection Report



<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100 Fax:832.393.5208</b> <b>www.houstontx.gov</b>	Establishment <b>LUBY'S #20 - 0106 (TOTAL ESTABLISHMENT)</b>	Acct # <b>917001</b>
	Address <b>1727 OLD SPANISH TRAIL</b>	Zip <b>77054</b>
	Owner <b>LUBY'S RESTAURANTS LMTD PARTNERS</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>04/27/2016</b>	Arrival <b>11:05 AM</b>	Departure <b>12:00 PM</b>	Telephone <b>(713) 797-0078</b>	District <b>105</b>	Score
Permit Expiration <b>02/27/2017</b>	Permit Type <b>F,G</b>	Certified Manager			

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cooked macaroni / Walk-In Cooler	40.00 ° F	chopped romaine lettuce / Walk-In Cooler	41.00 ° F	Fish / Walk-In Cooler	35.00 ° F
Chicken / Walk-In Cooler	40.00 ° F	Ground beef / Walk-In Cooler	40.00 ° F	butter / Walk-In Cooler	43.00 ° F
corn-bread dressing / Refrigerator	41.00 ° F	Chicken fried steak / Refrigerator	40.00 ° F	Chicken breast / Cold-Hold Unit	41.00 ° F
macaroni/cheese / reach-in cooler	33.00 ° F	cooked rice / reach-in cooler	42.40 ° F	corn-bread dressing / reach-in cooler	41.00 ° F
mashed potato / Hot-Hold Unit	143.00 ° F	chili / Hot-Hold Unit	138.00 ° F	spinach / Hot-Hold Unit	148.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.2 (c )(2)	Food (cooked fish/sliced lemon) not protected from potential contamination by unnecessary handling. Observed employee putting sliced lemons on cooked fish, with bare-hand. Utilize single-use gloves or appropriate utensils(tongs) when handling ready-to-eat foods. Corrected On-Site. New Violation.	04/27/2016
20-21.11(a)(7)	Observed nonfood-contact surfaces of equipment (fan guard cover) inside fry station refrigerator, not cleaned as often as necessary to keep the equipment free of accumulation of dust/dirt. Clean immediately and maintain cleaned. New Violation.	04/27/2016
20-21.20(a)(3)	Observed not keeping covered outside (garbage / receptacles / waste handling units for refuse) when not in actual use. Keep garbage container covered, at all times, when not being use. New Violation.	04/27/2016
20-21.23(g)	Fans attached to (ceilings) not: kept clean. Observed exhaust fans in employee's restroom, covered with dust/dirt. Clean immediately and maintain cleaned. New Violation.	04/27/2016
20-21.23(g)	Vent covers attached to (ceilings) not: kept clean. Observed air-conditional filter covers in the kitchen area, covered with dust. Clean immediately and maintain cleaned. New Violation.	04/27/2016
20-21.24(a)	Replace all burned out light bulbs under the ventilation hood. New Violation.	04/27/2016
20-21.25(b)(3)	Observed Ventilation hood without filters located adjacent to (intake/ exhaust) openings. Provide the missing filters under the ventilation hood. New Violation.	04/27/2016

## COMMENTS

Effective September 1, 2016 all food handlers as defined shall complete a food handler training course (Sec. 20-52(d)&(e)) and thereafter within 60 days of employment (Sec. 20-53(f)). The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee (Sec. 20-53(g)). Please go to [www.houstonconsumer.org](http://www.houstonconsumer.org) or call 832.393.5100 for more information.

Person in Charge (Signature)	Date:
Sanitarian (Signature) Lateef Isiaka (LXI)	Date: 04/27/2016







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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 IHOP #1910 (ESTABLISHMENT)

Acct # 206234

Address 15 E CROSSTIMBERS

Zip 77022

Owner HOUSTON CROSSTIMBERS INC.

Type Insp Consultative Visit -  
Sanitarian (004)

Date  
04/27/2016

Arrival  
01:00 PM

Departure  
01:35 PM

Telephone  
(281) 876-4467

District  
305

Score

Permit Expiration  
11/01/2016

Permit Type  
F,D,G

Certified Manager

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Strawberry sauce / Prep cooler	37.00 ° F	Pancake mix / Walk-In Cooler	39.00 ° F	Pancake mix / Walk-In Cooler	40.00 ° F
Pancake mix / Refrigerator	50.00 ° F	Crepes / Refrigerator	50.00 ° F	Ambient / Refrigerator	44.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.1(a)	Food (crepes) not safe for human consumption. Condemned. Ensure all potentially hazardous food is stored at 41°F or below in cold-storage. Corrected On-Site. New Violation.	04/27/2016
20-21.3(b)(9)	Measured potentially hazardous food (pancake mix and crepes) at (50 )°F not maintained at 41°F (5°C) in cold storage. 1) Pancake mix was stored for less then 4 hours and allowed to rapidly cool. 2) Crepes had been stored for over 4 hours and were condemned. Corrected On-Site. New Violation.	04/27/2016
20-21.10(a)	Multiuse equipment / utensils not designed / constructed with safe materials / repaired with safe materials / corrosion resistant / nonabsorbent / smooth / easily cleanable / durable / maintained in good repair. Observed refrigerator not maintaining an ambient temperature of 41°F or below. QUARANTINED. REPAIR and notify inspector before use. Repeat Violation.	04/27/2016

## COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (Refrigerator) not to be used or sold by causing same to be tagged.

These items may not be used until approved to do so by the health officer. The owner or person in possession thereof is afforded the right of a public hearing thereon, within 24 hours, exclusive of Saturdays, Sundays, and holidays observed by closure of city offices, before the director or public health or his designee.

Date and Time of quarantine: 04/27/16, 1:30 PM

Product or item quarantined: Refrigerator

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: Not maintaining an ambient temperature of 41°F or below.

Record applicable data: Thermometer reading at 50°F

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

Items & weights (in pounds)condemned: Crepes (2 lbs.)

Total weight (in pounds) condemned: 2 lbs.

Reason for condemnation: Internal temperature at 50°F for over 4 hours.

Date and Time of condemnation: 4/27/16 at 1:30 PM

NOTIFY INSPECTOR AT 281-978-0307

**Person in Charge (Signature)**

**Date:**

**Sanitarian (Signature)** Belinda Montemayor (bxm1)

**Date:** 04/27/2016

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# Food Establishment Inspection Report



<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100 Fax:832.393.5208</b> <b>www.houstontx.gov</b>	Establishment <b>CHINA GARDEN (Total Establishment)</b>	Acct # <b>915325</b>
	Address <b>1602 LEELAND</b>	Zip <b>77003</b>
	Owner <b>HOUSTON CHINA GARDEN INC.</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>04/25/2016</b>	Arrival <b>02:00 PM</b>	Departure <b>02:45 PM</b>	Telephone <b>(713) 652-0745</b>		District <b>401</b>	Score
Permit Expiration <b>04/22/2017</b>	Permit Type <b>F,G</b>	Certified Manager				

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cooked chicken / Walk-In Cooler	42.80 ° F	sautee' ribs / Walk-In Cooler	42.60 ° F	Wonton / Walk-In Cooler	42.00 ° F
Chicken / Walk-In Cooler	41.80 ° F	egg-roll / Walk-In Cooler	43.00 ° F	Pork / Walk-In Cooler	43.00 ° F
Ground pork / reach-in cooler	42.00 ° F	tofu / reach-in cooler	50.00 ° F	Beef / reach-in cooler	50.00 ° F
Pork / reach-in cooler	50.00 ° F	Wonton / Cold-Hold Unit	46.00 ° F	cooked pork / Cold-Hold Unit	56.00 ° F
shrimp / Cold-Hold Unit	43.30 ° F	cooked chicken wings / Refrigerator	41.70 ° F	cooked pork / Refrigerator	43.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.2(a)(1)	Measured internal temperature of potentially hazardous food (tofu-50°F/beef-50°F/pork-50°F/wonton-46°F/cooked pork-56°F) not held at 41° F. (5°C) or below as specified while being (stored) in cold-hold unit. Food not condemned because the manager-in-charge(Richard Jue) stated, foods had not been at this temperatures, for more than 4 hours. CORRECTION: Quickly chill foods to 41°F or below before use. New Violation.	04/25/2016
20-21.5(f)(4)	Observed dispensing utensils(cooked rice) not stored in water at least 135°F (57°C) and/or water container is not cleaned as often as necessary. Correct immediately. New Violation.	04/25/2016
20-21.10(b)(1)	20-21.10(b)(1) -Observed food contact surfaces not: easily cleanable / smooth / not free of breaks / not free of pits / not free open seams / not free of cracks / not free of chips / not free of difficult to clean internal corners. Replace the wooden cutting block, to be smooth/easily cleanable/durable/non-absorbent. Repeat Violation.	04/29/2016
20-21.23(g)	Fans attached to (ceilings) not: kept clean. Observed exhaust fan in employee's restroom, covered with dust. Clean immediately and maintain cleaned. New Violation.	04/25/2016
20-21.23(g)	Light fixtures attached to (ceilings) not: kept clean. Observed dead bugs/insects inside light covers and covered with dust/dirt. Clean immediately and maintain cleaned. New Violation.	04/25/2016
20-21.24(a)	Replace burned out light bulb under the ventilation hood. New Violation.	04/25/2016
20-21.25(b)(3)	Observed ventilation filters/hood not cleaned at sufficient frequencies to prevent accumulations of grease. Clean immediately and maintain cleaned. New Violation.	04/25/2016
20-21.28(e)	Observed mop not stored in manner that permits air-drying without soiling (walls / equipment / supplies) after use. Correct immediately. New Violation.	04/25/2016

## COMMENTS

Effective September 1, 2016 all food handlers as defined shall complete a food handler training course (Sec. 20-52(d)&(e)) and thereafter within 60 days of employment (Sec. 20-53(f)). The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee (Sec. 20-53(g)). Please go to [www.houstonconsumer.org](http://www.houstonconsumer.org) or call 832.393.5100 for more information.

Person in Charge (Signature)	Date:
Sanitarian (Signature) Lateef Isiaka (LXI)	Date: 04/25/2016



# 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 **DIANA FOOD MARKET (GROCERY)**

Acct # **211148**

Address **1203 BAY AREA BLVD**

Zip **77058**

Owner **DIANA FOOD MARKET, INC**

Type Insp **Routine Inspection (001)**

Date  
**04/26/2016**

Arrival  
**09:10 AM**

Departure  
**09:40 AM**

Telephone  
**(281) 218-9535**

District  
**107**

Score

Permit Expiration  
**12/14/2016**

Permit Type  
**F**

Certified Manager

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Unit / Refrigerator	35.60 ° F	Unit / RIF	-20.00 ° F	Unit / RIF	-14.00 ° F
Unit / RIF	2.00 ° F				

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.1(b)(6)	Provide label with name and address of the store on all ice manufactured and bagged on premises. New Violation.	04/28/2016
20-21.5(e)	Found ice dispensing scoop on unclean box. Wash and sanitize scoop and store on a sanitary surface. New Violation.	04/26/2016
20-21.10(g)	Remove damaged cardboard used a liner from cabinet under soda fountain machine. New Violation.	04/26/2016
20-21.10(m)	Observed mop sink was blocked by beverage containers and storage rack. When asked employee where they dispose of mop water, he answered outside. DO NOT DISPOSE OF ANY LIQUID WASTE OUTSIDE THE ESTABLISHMENT, REMOVE ARTICLES FROM THE MOP SINK AND USE SINK FOR THAT PURPOSE. New Violation.	04/26/2016
20-21.11(a)(13)	Clean and sanitize soda nozzles and coffee maker as often as necessary to remove accumulation. Found black accumulation on surfaces. New Violation.	04/26/2016
20-21.15(f)	Found brown and black slime on interior surface of the ice machine. Clean ice machine thoroughly to remove accumulation. DO NOT USE ICE FOR HUMAN CONSUMPTION, ice may be used ONLY for chilling beverage container at this time until instructed otherwise by the health inspector. New Violation.	04/26/2016
20-21.18(c)	Keep vestibule door closed. Observed door was left open and toilet room was opening to ice making and utensil washing areas. New Violation.	04/26/2016
20-21.21(a)	Observed rodent droppings near the walk in cooler door in beverage storage area. TAKE ALL EFFECTIVE MEASURES TO ELIMINATE RODENT ACTIVITY. New Violation.	04/26/2016
20-21.22(f)	Replace missing cove base along the wall behind three compartment sink to seal the open seam between wall and floor. New Violation.	04/29/2016
20-21.23(a)	Resurface ceiling in beverage storage area which has mold on it to be in good repair. New Violation.	04/30/2016

## COMMENTS

Effective September 1, 2016 all food handlers as defined shall complete a food handler training course (Sec. 20-52(d)&(e)) and thereafter within 60 days of employment (Sec. 20-53(f)). The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee (Sec. 20-53(g)). Please go to [www.houstonconsumer.org](http://www.houstonconsumer.org) or call 832.393.5100 for more information. Also a certified manager must be on duty at all times of operation when preparing food (bagging ice).

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (ICE MACHINE) not to be used or sold by causing same to be tagged.

These items may not be used until approved to do so by the health officer. The owner or person in possession thereof is afforded the right of a public hearing thereon, within 24 hours, exclusive of Saturdays, Sundays, and holidays observed by closure of city offices, before the director or public health or his designee.

Date and Time of quarantine: 04/26/16 , 9:15AM

Product or item quarantined: ICE MACHINE

Section # of food ordinance in violation: 20-21.15

CALL MISTY SARRAF @ 832-393-5119 WHEN ICE MACHINE IS CLEANED AND SANITIZED AND READY FOR RECHECK.

**Person in Charge (Signature)**

**Date:**

**Sanitarian (Signature)** Mastaneh Sarraf (MXS1)

**Date:** 04/26/2016

PG1

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# 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  
<http://www.houstontx.gov/health/food>

Establishment **DIANA FOOD MARKET (GROCERY)**

Acct # **211148**

Address **1203 BAY AREA BLVD**

Zip **77058**

Owner **DIANA FOOD MARKET, INC**

Type Insp **Routine Inspection (001)**

Date  
**04/26/2016**

Arrival  
**09:10 AM**

Departure  
**09:40 AM**

Telephone  
**(281) 218-9535**

District  
**107**

Permit Expiration  
**12/14/2016**

Permit Type  
**F**

Certified Manager

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.23(g)	Clean exhaust fan cover in restroom to remove dust / dirt. MAINTAIN CLEAN New Violation.	04/28/2016
20-21.24(b)(1)	Provide shielding for light bulbs over three compartment sink. New Violation.	04/29/2016
20-21.27(c)(1)	Remove all chemical (toxic, poisonous) materials physically separate from food and food-contact surfaces. Observed chemicals (antifreeze, WD-40, etc.) next to the food containers. REMOVE IMMEDIATELY Corrected On-Site. New Violation.	COS
20-21.27(a)(2)	Observed green blocks of rat poison on the floor in beverage storage area near the walk in cooler door. Remove and use bait boxes for rodent control. New Violation.	04/26/2016
20-21.28(a)(4)	Unnecessary person (customer) trafficking through food preparation area. Observed customer walked through the ice making and utensil washing area to use the restroom. DO NOT ALLOW CUSTOMERS TO WALK THROUG THAT AREA. New Violation.	04/26/2016

Person in Charge (Signature)

Date:

Person in Charge (Signature)

Date: