



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 **EL BIG BAD (TOTAL ESTABLISHMENT)**

Acct # **422422**

Address **419 TRAVIS**

Zip **77002**

Owner **TRAVIS STREET ENTERTAINMENT, LLC**

Type Insp **Routine Inspection (001)**

Date 06/27/2016	Arrival 10:10 AM	Departure 12:20 PM	Telephone (713) 598-8528		District 401	Score
Permit Expiration 08/02/2016	Permit Type F,G	Certified Manager				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese / Refrigerator	40.00 ° F	Fish / Refrigerator	49.00 ° F	Shrimp / Refrigerator	50.00 ° F
Crab / Refrigerator	51.00 ° F	Chicken / Refrigerator	51.00 ° F	Pico de Gallo / Refrigerator	50.00 ° F
Bean & Cheese Empanadas / Refrigerator	49.00 ° F	Beef / Refrigerator	39.00 ° F	Pork / Walk-In Cooler	38.00 ° F
Soup / Walk-In Cooler	37.00 ° F	Beef / Walk-In Cooler	38.00 ° F	Cheese / Walk-In Cooler	39.00 ° F
Beef / Walk-In Cooler	37.00 ° F	Beef / Walk-In Freezer	12.00 ° F	Milk / Refrigerator	35.00 ° 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(s): not in sound condition/not safe for human consumption /not free from spoilage, filth, other contaminants/not obtained from an approved source/not in compliance with laws relating to food labeling. Food (fish, shrimp, crab, chicken, pico de gallo, bean empanadas) not safe for human consumption. Condemned 29 lbs. of foods held at improper internal temperatures overnight. New Violation.	06/27/2016
20-21.2(a)(1)	Internal temperature of potentially hazardous food not held at 41° F. (5°C) or below or at 135° F. (57° C) or above while being stored / prepared / displayed / served / transported. Measured internal temperature of potentially hazardous food (fish, shrimp, crab, chicken, pico de gallo, bean empanadas) not held at 41° F. (5°C) or below while being stored / prepared / displayed. Corrected On-Site. New Violation.	06/27/2016
20-21.10(a)	Equipment components not kept intact / tight / adjusted in accordance with manufacturers' specification. QUARANTINE EQUIPMENT - Discontinue using 2-door reach in cooler (located at right hand side of fryers) to store/hold/display potentially hazardous foods (PHF). Repair equipment to maintain correct internal temperature of PHF. Once repairs have been made, contact health officer at 713-502-0194 or supervisor at 832-393-4445 to remove quarantine. New Violation.	06/27/2016

COMMENTS

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 ***** EFFECTIVE SEPTEMBER 1,2016 *****
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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 or call 832.393.5100 for more information.

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

Items & weights (in pounds)condemned:

Fish - 1
 Shrimp - 1
 Crab - 1
 Chicken - 15
 Pico de Gallo - 8
 Bean & Cheese Empanadas - 3

Total weight (in pounds) condemned: 29

Reason for condemnation: Held at improper internal temperatures overnight

Date and Time of condemnation: 6/27/16; 10:10 AM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: denatured with bleach

Voluntarily destroyed by: Maria I. Flores

Person in Charge (Signature)

Date:

Sanitarian (Signature) Gene Bowden (GAB1)

Date: 06/27/2016

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OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.12(e)(2)	Food contact surfaces of equipment / utensils not immersed in chlorine solution equal to 50 ppm / water temp. 75° F. (24° C.) - 100° F. (38° C.) / for 7 seconds. Observed chlorine solution for sanitizing food contact surfaces of utensils less than 50 ppm in dish machine located in bar and in back utensil washing room. Service Technician made necessary repairs to equipment during inspection. New Violation.	06/27/2016
20-21.15(f)	Ice making machine / plant not: located / installed / operated / maintained to prevent contamination of the ice. Ice not protected by making machine for ice to be maintained to prevent contamination of the ice. Observed black slime at interior ice chute. New Violation.	06/27/2016
20-21.23(a)	Wall / Ceiling not maintained in good repair. Ceiling not maintained in good repair. Replace missing ceiling tile at right-hand side of vent hood. Provide to be an approved material that is smooth, nonabsorbent and easily cleanable. New Violation.	06/27/2016
20-21.24(a)	Not providing at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized. Not providing at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized. Replace missing light bulbs in back preparation room (where walk in cooler is located) and above 3 compartment sink. Measured areas to be 8-27 foot candles of lighting. New Violation.	06/27/2016

Person in Charge (Signature)

Date:

Person in Charge (Signature)

Date: