

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 BLACK WALNUT CAFE (ESTABLISHMENT)

Acct # 412113

Address 5510 MORNINGSIDE DR

Zip 77005-3250

Owner HUBBELL & HUDSON MANAGEMENT LLC.

Type Insp Routine Inspection (001)

Date 06/27/2016	Arrival 02:45 PM	Departure 05:00 PM	Telephone (713) 526-5551	District 101	Score
Permit Expiration 04/03/2017	Permit Type F,G		Certified Manager		

Food Temperatures / Unit Temperatures						
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	
Unit / Bar Reach-In cooler	40.00 ° F	Tomatoes / Hot-Hold Unit	180.00 ° F	Chicken / Walk-In Cooler	41.00 ° F	
Eggs / Walk-In Cooler	42.00 ° F	Fajita / Walk-In Cooler	43.00 ° F	Cheese / Cold-Hold Unit	43.00 ° F	
Carrot / Cold-Hold Unit	41.00 ° F	Potatoes / Hot-Hold Unit	198.00 ° F	Beef / Hot-Hold Unit	156.00 ° F	
Cheese / Cold-Hold Unit	41.00 ° F	Tomatoes / Walk-In Cooler	42.00 ° F			

OBSERVATIONS AND CORRECTIVE ACTIONS					
Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By			
20-20(c)	Inspection report not posted on an inside wall of the food establishment / defaced.				
	Previous inspection report not posted on inside wall of establishment. New Violation.				
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 (cheese, turkey, bacon, black bean patties) not safe for human consumption. See comments. New Violation.				
20-21.3(b)(9)	Potentially hazardous food not maintained at 41°F (5°C) in cold storage. Observed the following potentially hazardous foods not maintained at 41°F (5°C) in reach-in cooler salad. Noted temperatures are in degrees, Fahrenheit: -TURKEY@48 -CHEESE@47 -BACON@49 -BLACK BEAN PATTIES@49 (POTENTIALLY HAZARDOUS FOODS MUST BE HELD AT 41°F OR BELOW WHILE IN REACH-IN COOLER SALAD). New Violation.	06/27/2016			
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. Reach-in cooler salad not maintained in good repair. Manager (Dennise) stated order has been placed for repair of reach-in cooler salad. New Violation.	06/27/2016			
20-21.14(b)(3)	Stored utensils not stored covered / inverted. Observed third pans not stored covered/inverted. New Violation.	06/27/2016			

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: Turkey 2, Cheese 2.88, Bacon 1.3, Black Bean Patties 2.33

Total weight (in pounds) condemned:8.51

Reason for condemnation: Food held in reach-in cooler salad since morning at temperature(s) in excess of 41°F . Food(s) not fir for human consumption.

Date and Time of condemnation: 6/27/2016

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (Discard/Denature)

Voluntarily destroyed by: (Dennise J. Beavers)

Person in Charge (Signature)	Date:
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Date: 06/27/2016

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Person in Charge (Signature)

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			Address 5510 MORNINGSI	Address 5510 MORNINGSIDE DR					
			Owner HUBBELL & HUDS	Owner HUBBELL & HUDSON MANAGEMENT LLC. Type Insp (001)					
		Departure 05:00 PM	Telephone (713) 526-5551		District 101				
Permit Expiration Permit Type F,G			Certified Manager						
		C	BSERVATIO	NS AND CORRECTIVE	ACTIONS				
Code		Items i	n violation to be	corrected by the dates indi	cated or immediately.		Correct By		
	Ice making mach	hine / plant not	t: located / insta	illed / operated / maintained	to prevent contamination of the	ne ice.			
20-21.15(f)	Observed slime in the ice machine. Keep the ice machine interior surfaces clean and sanitized using an approved sanitizer as often as twice a week. Corrected On-Site. New Violation.								
22.24.42(1)	Toilet room not provided with at least one covered waste receptacle						06/27/2016		
20-21.18(d)	Men and women toilet rooms not provided with at least one covered waste receptacle. New Violation.								
	Hand washing sign / icon / poster not (posted / visible) at all hand-washing sinks used by food employees								
20-21.19(g)	Post hand-washing (sign / icon / poster) visibly at hand-washing sink near kitchen line used by food employees. New Violation.								
	(Garbage / Receptacles / Waste handling units for refuse / Recyclables / Returnables) stored outside not kept covered when not in actual use.								
20-21.20(a)(3)	Not keeping covered outside dumpster when not in actual use. New Violation.								
20 24 20/b)/2)	Outside storage areas / enclosures not kept clean.								
20-21.20(b)(3)	Dumpster outside storage area not kept clean. The area shall be kept clean and free of garbage. New Violation.								
	Presence of insects / rodents / other pests not controlled to minimize presence with in the physical facility / contents of facility / on contiguous land or property under control of permit holder								
20-21.21(a)	Observed presence of small insects not controlled near bar gun under control of permit holder. New Violation.								
	Wall / Ceiling not maintained in good repair.								
20-21.23(a)							06/28/2016		
21-244(a)	"NO SMOKING" signs or the international "NO SMOKING" symbol not clearly and conspicuously posted in a public place where smoking is prohibited								
	Post "NO SMOK establishment w				learly and conspicuously withi	in	06/27/2016		
Person in Charge (Signature) Date:									

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Date: