



# 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 **LA CRAWFISH (ESTABLISHMENT)**

Acct # **423877**

Address **6439 W 43RD ST**

Zip **77092**

Owner **J & K BEYOND ENTERPRISES LLC**

Type Insp **Complaint (003)**

Date  
**06/28/2016**

Arrival  
**03:10 PM**

Departure  
**04:35 PM**

Telephone  
**(832) 964-4489**

District  
**303**

Score

Permit Expiration  
**05/14/2017**

Permit Type  
**F,G**

Certified Manager

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Potatoes / Hot-Hold Unit	150.00 ° F	CORN / Hot-Hold Unit	153.00 ° F	Rice / Hot-Hold Unit	155.00 ° F
Chicken / Walk-In Cooler	42.00 ° F	Shellfish / Walk-In Cooler	43.00 ° 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.  CONDEMNED: 5LBS SHRIMP, 2LBS POTATOES, 2 LBS BEEF, 0.5 LBS CHICKEN, 0.5 LBS CRAWFISH. Corrected On-Site. New Violation.	<b>COS</b>
20-21.3(b)(9)	Potentially hazardous food not maintained at 41°F (5°C) in cold storage.  OBSERVED CHICKEN AT 68°F, BEEF 67°F, SHRIMP 69°F, CRAWFISH 71°F, POTATOES 76°F IN REACH-IN COOLER. MAINTAIN COLD POTENTIALLY HAZARDOUS FOODS AT 41°F OR BELOW. Corrected On-Site. New Violation.	<b>COS</b>
20-21.3(a)(6)	Bulk food removed from original container not stored in a container identifying the food by common name.  Bulk food removed from original container not stored in a container identifying the food by common name. (RICE, FLOUR). New Violation.	<b>06/28/2016</b>
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.  REPAIR REACH-IN COOLER TO MAINTAIN FOOD TEMPERATURE AT 41°F OR BELOW. QUARANTINED. CALL 832-474-7125 FOR REINSPECTION AND QUARANTINE LIFT. DISCONTINUE USE OF CARDBOARD AS SHELVE LINER. DISCONTINUE USE OF BAMBOO HANDLED STRAINERS. New Violation.	<b>06/28/2016</b>

## 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.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 07/05/16 (not to exceed 10 days from today). Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in additional enforcement action.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item REACH-IN COOLER 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: 06/28/16, 04:00 PM

Product or item quarantined: REACH-IN COOLER

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: FOOD NOT KEPT AT 41°F OR BELOW.

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:  
Items & weights (in pounds)condemned: 5LBS SHRIMP, 2LBS POTATOES, 2 LBS BEEF, 0.5 LBS CHICKEN, 0.5 LBS CRAWFISH.  
Total weight (in pounds) condemned: 10 LBS  
Reason for condemnation: FOOD NOT KEPT AT 41°F OR BELOW.  
Date and Time of condemnation: 6/28/16 4:00 PM  
The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: DENATURED WITH BLEACH  
Voluntarily destroyed by: KEN HUYNH

**Person in Charge (Signature)**

**Date:**

**Sanitarian (Signature)** Javier Mora (JXM1)

**Date:** 06/28/2016



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

Establishment **LA CRAWFISH (ESTABLISHMENT)**

Acct # **423877**

Address **6439 W 43RD ST**

Zip **77092**

Owner **J & K BEYOND ENTERPRISES LLC**

Type Insp **Complaint (003)**

Date  
**06/28/2016**

Arrival  
**03:10 PM**

Departure  
**04:35 PM**

Telephone  
**(832) 964-4489**

District  
**303**

Permit Expiration  
**05/14/2017**

Permit Type  
**F,G**

Certified Manager

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.11(a)(7)	Nonfood-contact surfaces of equipment not cleaned as often as necessary to keep the equipment free of accumulation of: dust / dirt / food particles / other debris.  CLEAN AND MAINTAIN REACH-IN COOLER UNDER GRILL TO BE FREE OF FOOD RESIDUE, DEBRIS. New Violation.	06/28/2016
20-21.22(a)	Floors / floor covering not kept clean in: food preparation area / walk-in refrigeration unit / food storage area / dressing room / locker room / utensil-washing area / toilet room / vestibule.  CLEAN AND MAINTAIN FLOOR UNDER GRILL/FRYER AREA, DRY STORAGE AREA TO BE FREE OF FOOD RESIDUE, DEBRIS. New Violation.	06/28/2016
20-21.24(a)	Not providing at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized.  PROVIDE REQUIRED LIGHTING IN 2-COMPARTMENT SINK AREA. New Violation.	06/30/2016
20-53(b)	Owning / operating / causing to be operated a food preparation area without the food service manager having in his possession a Food Service Manager's Certification.  TAKE LEARN2SERVE DOCUMENT TO THE HEALTH DEPT AT 8000 N. STADIUM DR 1RST FLOOR AND PAY RECIPROCITY FEE TO OBTAIN A CITY OF HOUSTON FOOD SERVICE MANAGERS CERTIFICATE. New Violation.	06/29/2016

Person in Charge (Signature)

Date:

Person in Charge (Signature)

Date: