



Food Establishment Inspection Report



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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 DANTON'S GULF COAST SEAFOOD (TOTAL FACILITY) | Acct # 408657 |
| | Address 4611 MONTROSE BLVD | Zip 77006-6130 |
| | Owner DANTON'S #1, LTD | Type Insp Routine Inspection (001) |

| | | | | | |
|--|----------------------------|------------------------------|------------------------------------|------------------------|-------|
| Date 07/11/2016 | Arrival 10:50 AM | Departure 11:40 AM | Telephone (713) 807-8883 | District 402 | Score |
| Permit Expiration 10/18/2016 | Permit Type F,G | Certified Manager | | | |

Food Temperatures / Unit Temperatures

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|-----------------------------------|-----------|--------------------------------|-----------|---|------------|
| soft-shell crabs / Walk-In Cooler | 47.00 ° F | smoked pork / Walk-In Cooler | 50.00 ° F | cooked chicken tender / reach-in cooler | 47.00 ° F |
| crab-cake / reach-in cooler | 52.00 ° F | pico-degalia / reach-in cooler | 51.00 ° F | Cheese / reach-in cooler | 51.00 ° F |
| Chicken / reach-in cooler | 49.00 ° F | scallop / Walk-In Cooler | 42.00 ° F | shrimp / Walk-In Cooler | 41.00 ° F |
| cooked rice / Walk-In Cooler | 38.00 ° F | red bean / Walk-In Cooler | 39.00 ° F | cooked oyster / reach-in cooler | 31.00 ° F |
| cooked shrimp / reach-in cooler | 42.00 ° F | crabmeat / Cold-Hold Unit | 42.00 ° F | Rice / Hot-Hold Unit | 161.00 ° 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 (soft-shell crab/smoked pork/cooked chicken tender/pico-degalia/cheese/chicken/crab-cake) not safe for human consumption . Condemned approximately 22lbs of temperature control for safety foods, held at temperatures above 41°F, for more than 4 hours. New Violation. | 07/11/2016 |
| 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 temperatures of temperature control for safety foods (soft-shell crab-47°F/smoked pork-50°F/cooked chicken tender-47°F/crab-cake-52°F/pico-degalia-51°F/cheese-51°F/chicken-49°F) not held at 41° F. (5°C) or below as specified while being (stored) in walk-in cooler and reach-in cooler with ambient air temperatures of 48°F and 50°F respectively. New Violation. | 07/11/2016 |
| 20-21.10(i) | Existing equipment: is not in good repair / is not capable of being maintained in a sanitary condition / is a food-contact surface that is toxic. 20-21.10(i) - Existing equipment(walk-in cooler/reach-in cooler): is not in good repair / is not capable of maintaining/holding foods at 41°F or below. Repair... "EQUIPMENT QUARANTINE" Do not use the equipment until quarantine has been lifted by health officer. New Violation. | 07/11/2016 |

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: soft-shell crab-5; smoked pork-10; cooked chicken tenders-1; pico-degalia-1; cheese-1; chicken-3; crabcake-1
Total weight (in pounds) condemned: 22
Reason for condemnation: food held at temperatures above 41°F, for more than 4 hours.
Date and Time of condemnation: 07/11/16; 11:10:AM
The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (thrown in trash container)
Voluntarily destroyed by: (Louis Borowski)

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (reach-in cooler/walk-in

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: 07/11/16, 11:30AM

Product or item quarantined: walk-in cooler #1; reach-in cooler(front of cooking stoves/grill

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: not capable of maintaining/holding foods at 41°F or below

Record applicable data: (48°F/50°F)

Person in Charge (Signature)

Date:

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 07/11/2016



Food Establishment Inspection Report



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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 http://www.houstontx.gov/health/food | Establishment DANTON'S GULF COAST SEAFOOD (TOTAL FACILITY) | Acct # 408657 |
| | Address 4611 MONTROSE BLVD | Zip 77006-6130 |
| | Owner DANTON'S #1, LTD | Type Insp Routine Inspection (001) |

| | | | | |
|--|----------------------------|------------------------------|------------------------------------|------------------------|
| Date 07/11/2016 | Arrival 10:50 AM | Departure 11:40 AM | Telephone (713) 807-8883 | District 402 |
| Permit Expiration 10/18/2016 | 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 |
|----------------|---|------------|
| 20-21.18(d) | Toilet room not provided with at least one covered waste receptacle Observed employee's toilet room not provided with at least one covered waste receptacle. Provide... New Violation. | 07/11/2016 |
| 20-21.21(b) | Openings to the outside not protected against the entrance of insects by filling / closing holes / gaps along (floors / walls / ceilings) tight fitting / self-closing doors. Openings to the outside not protected against the entrance of insects by: filling/ closing holes/ gaps along (floors) tight fitting / self-closing doors. Seal hole/gap under back receiving door. Repeat Violation. | 07/11/2016 |
| 20-21.22(a) | Floors / floor covering not maintained in good repair in: food preparation area / walk-in refrigeration unit / food storage area / dressing room / locker room / utensil-washing area / toilet room / vestibule.. Replace all broken/missing floor tiles all around kitchen and food preparation areas. Repeat Violation. | 07/18/2016 |
| 20-21.23(g) | Fans attached to walls / ceilings not: easily cleanable / maintained in good repair / kept clean. Fans attached to (ceilings) not: kept clean. Observed exhaust fan in employee's restroom, covered with dust/dirt. Clean immediately and maintain cleaned. New Violation. | 07/11/2016 |
| 20-21.23(g) | Light fixtures attached to walls / ceilings not: easily cleanable / maintained in good repair / kept clean. Light fixtures attached to (ceilings) not: maintained in good repair. Replace a broken light cover on top clean food plates storage table. Repeat Violation. | 07/11/2016 |
| 20-21.25(b)(3) | Ventilation filters not cleaned at sufficient frequencies to prevent accumulations. Ventilation filters/hood not cleaned at sufficient frequencies to prevent accumulations of grease. Clean immediately and maintain cleaned. New Violation. | 07/11/2016 |

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| Person in Charge (Signature) | Date: |
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| Person in Charge (Signature) | Date: |
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Food Establishment Inspection Report



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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 ANDY'S HOME CAFE (Total Establishment) | Acct # 910161 |
| | Address 1115 E 11TH | Zip 77009 |
| | Owner JESSE MORALES | Type Insp Complaint (003) |

| | | | | | |
|--|----------------------------|------------------------------|------------------------------------|------------------------|-------|
| Date 07/12/2016 | Arrival 07:30 AM | Departure 09:10 AM | Telephone (713) 861-9423 | District 301 | Score |
| Permit Expiration 03/13/2017 | Permit Type F,G | Certified Manager | | | |

Food Temperatures / Unit Temperatures

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|--------------------------|------------|-----------------------|------------|------------------------|------------|
| Milk / Refrigerator | 42.00 ° F | Beef / Refrigerator | 39.00 ° F | Chicken / Refrigerator | 38.00 ° F |
| Beans / Hot-Hold Unit | 148.00 ° F | Rice / Hot-Hold Unit | 154.00 ° F | Beef / Hot-Hold Unit | 158.00 ° F |
| Potatoes / Hot-Hold Unit | 152.00 ° F | Soup / Walk-In Cooler | 55.00 ° F | Beans / Walk-In Cooler | 56.00 ° F |
| Rice / Walk-In Cooler | 56.00 ° 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: SOUP 4GAL, BEANS 50LBS, BEEF 40 LBS, RICE 20 LBS, CHICKEN 2LBS. Corrected On-Site. New Violation. | COS |
| 20-21.3(b)(9) | Potentially hazardous food not maintained at 41°F (5°C) in cold storage. OBSERVED SOUP 55°F, BEANS 56°F, RICE 56°F, BEEF 57°F, CHICKEN 56°F IN THE WALK-IN COOLER. MAINTAIN COLD POTENTIALLY HAZARDOUS FOODS AT 41°F OR BELOW. Corrected On-Site. New Violation. | COS |
| 20-21.3(a)(2) | Container of food not stored in the manner that protects food from splash and other contamination. REPLACE MISSING LID IN ICE MACHINE. New Violation. | 07/13/2016 |
| 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. REPAIR WALK-IN COOLER TO MAINTAIN FOOD TEMPERATURES AT 41°F OR BELOW. QUARANTINED. CALL 832-474-7125 FOR REINSPECTION AND QUARANTINE LIFT. New Violation. | 07/12/2016 |
| 20-21.11(c)(2) | Moist cloths used for food spills on kitchenware / food-contact surfaces of equipment not: cleaned / rinsed frequently in sanitizing solution / stored in sanitizing solution between uses Moist cloths used for food spills on kitchenware / food-contact surfaces of equipment not stored in sanitizing solution between uses . Corrected On-Site. New Violation. | COS |

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: SOUP 4GAL, BEANS 50LBS, BEEF 40 LBS, RICE 20 LBS, CHICKEN 2LBS.
Total weight (in pounds) condemned: 112 LBS
Reason for condemnation: FOOD NOT KEPT AT 41°F OVERNIGHT
Date and Time of condemnation: 7/12/16 8:45 AM
The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: DENATURED WITH BLEACH.
Voluntarily destroyed by: G. ESPINOZA
QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (NAME) 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: 07/12/16, 08:30 AM
Product or item quarantined: WALK-IN COOLER

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

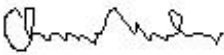
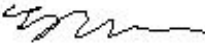
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***** EFFECTIVE SEPTEMBER 1,2016 *****

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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.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 07/19/16 (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.

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|  Person in Charge (Signature) | Date: 07/12/2016 |
|  Sanitarian (Signature) Javier Mora (JXM1) | Date: 07/12/2016 |



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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 http://www.houstontx.gov/health/food | Establishment ANDY'S HOME CAFE (Total Establishment) | Acct # 910161 |
| | Address 1115 E 11TH | Zip 77009 |
| | Owner JESSE MORALES | Type Insp Complaint (003) |

| | | | | |
|--|----------------------------|------------------------------|------------------------------------|------------------------|
| Date 07/12/2016 | Arrival 07:30 AM | Departure 09:10 AM | Telephone (713) 861-9423 | District 301 |
| Permit Expiration 03/13/2017 | 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 |
|-----------------------|---|-------------------|
| 20-21.28(a)(1) | Food establishment and all parts of the property used not kept free of: litter / items unnecessary for operation / items unnecessary for maintenance / nonfunctional equipment / unused equipment. Food establishment and all parts of the property used not kept free of: items unnecessary for operation / items unnecessary for maintenance / nonfunctional equipment / unused equipment. (BACK OUTSIDE AREA). New Violation. | 07/29/2016 |

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| Person in Charge (Signature)  | Date: 07/12/2016 |
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|---|------------------|
| Person in Charge (Signature)  | Date: 07/12/2016 |
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Food Establishment Inspection Report



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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 TACO CABANA #250 (Kitchen) | Acct # 203268 |
| | Address 13455 EAST FWY | Zip 77015 |
| | Owner | Type Insp Routine Inspection (001) |

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|---------------------------------|---------------------|-----------------------|-----------------------------|-----------------|-------|
| Date 07/12/2016 | Arrival 07:55 AM | Departure 11:25 AM | Telephone (713) 450-0856 | District 405 | Score |
| Permit Expiration 08/14/2016 | Permit Type F,G | Certified Manager | | | |

Food Temperatures / Unit Temperatures

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|-----------------------------------|-----------|-----------------------------------|-----------|-----------------------------------|------------|
| Pico / Walk-In Cooler | 49.00 ° F | Beef / Walk-In Cooler | 56.00 ° F | Brisket / Walk-In Cooler | 51.80 ° F |
| Shredded chicken / Walk-In Cooler | 56.00 ° F | Roasted tomatoes / Walk-In Cooler | 48.30 ° F | Black beans / Walk-In Cooler | 49.00 ° F |
| Liquid eggs / Walk-In Cooler | 49.00 ° F | Liquid eggs / Walk-In Cooler | 45.60 ° F | Shredded chicken / Walk-In Cooler | 45.60 ° F |
| Milk / Cold-Hold Unit | 40.00 ° F | Diced tomatoes / Cold-Hold Unit | 52.00 ° F | Sour cream / Cold-Hold Unit | 48.00 ° F |
| Pico / On counter | 70.50 ° F | Beef / Walk-In Cooler | 48.30 ° F | Beef / Hot-Hold Unit | 152.00 ° 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. Post food inspection report on an inside wall. New Violation. | 07/15/2016 |
| 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 not safe for human consumption. (see comments section, food condemned, at improper temperature overnight) Corrected On-Site. New Violation. | 07/12/2016 |
| 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. Quick chill food items in a container in an ice bath or in the freezer to 41 F or below. Corrected On-Site. New Violation. | 07/12/2016 |
| 20-21.3(a)(6) | Bulk food removed from original container not stored in a container identifying the food by common name. Label all bulk containers with the name of the food item it holds. New Violation. | 07/15/2016 |
| 20-21.4(j)(5) | Utilizing unsafe procedure for thawing portion of frozen, ready-to-eat food prepared for immediate service / response to consumer order. Observed food being thawed at room temperature and in the hot hold cabinet, discontinue this practice. Food items shall be thawed out in one of many approved ways: under running water, in the cooking process, in the microwave, in refrigeration. New Violation. | 07/12/2016 |

COMMENTS

NOTE: FOOD HANDLER GUIDELINES SHEET GIVEN TO THE PERSON IN CHARGE.

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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.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (NAME) 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: 7-12-16, 8:35 AM & 9:10 AM

Product or item quarantined: walk-in-cooler and cold well

Section # of food ordinance in violation: 20-21.10

Record applicable data:

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

Items & weights (in pounds)condemned: black beans 1 @ 4 lbs., ranch salsa 1 @ 1 lb., liquid eggs 6 @ 20 lbs., diced tomatoes 1 @ 4 lbs., pico 1 @ 13 lbs., shredded chicken 1 @ 2.5 lbs., beef 15 oz., roasted tomatoes & jalapenos 1 @ 7.5 lbs., milk 40 @ 7 oz., brisket 1 @ 1.7 lbs.

Total weight (in pounds) condemned: 172 lbs.

Reason for condemnation: at improper temperature overnight

Date and Time of condemnation: 7-12-16 @ 9:40 AM

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

Voluntarily destroyed by: Kartavia

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| Person in Charge (Signature) | Date: |
|-------------------------------------|--------------|

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| Sanitarian (Signature) Remonda Robinson (RLR1) | Date: 07/12/2016 |
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Food Establishment Inspection Report



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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 http://www.houstontx.gov/health/food | Establishment TACO CABANA #250 (Kitchen) | Acct # 203268 |
| | Address 13455 EAST FWY | Zip 77015 |
| | Owner | Type Insp Routine Inspection (001) |

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|---------------------------------|---------------------|-----------------------|-----------------------------|-----------------|
| Date 07/12/2016 | Arrival 07:55 AM | Departure 11:25 AM | Telephone (713) 450-0856 | District 405 |
| Permit Expiration 08/14/2016 | 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 |
|----------------|--|------------|
| 20-21.8(f) | Food employee not wearing an effective hair restraint / clothing that cover body hair while handling food / utensils. All employees wearing a visor cap shall wear a hair net as well. Corrected On-Site. New Violation. | 07/12/2016 |
| 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. Repair the cold well and the walk-in-cooler to maintain food at an internal temperature of 41 F or below. Quarantine, do not store potentially hazardous food in the cooler. When the coolers have been properly repaired contact the inspector at: 713-502-1104 or the supervisor at: 832-393-4445 or 832-393-5100. New Violation. | 07/12/2016 |
| 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. 1. Clean the shelves and the counters throughout the establishment and maintain clean. 2. Wet wiping cloths shall be stored in a sanitizing solution between uses. New Violation. | 07/12/2016 |
| 20-21.21(a) | Effective measures intended to minimize the presence of rodents / flies / cockroaches / other insects on the premises not utilized. Take effective measures to minimize the presence of gnats and flies. New Violation. | 07/15/2016 |
| 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 the floor under and behind all pieces of equipment throughout the establishment. New Violation. | 07/15/2016 |

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| Person in Charge (Signature) | Date: |
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| Person in Charge (Signature) | Date: |
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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 www.houstontx.gov | Establishment SHIPLEY'S DO-NUTS (KITCHEN) | Acct # 406683 |
| | Address 121 W RANKIN RD | Zip 77090 |
| | Owner RANKIN LIM & SUON LP | Type Insp Routine Inspection (001) |

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|---------------------------------|---------------------|-----------------------|-----------------------------|-----------------|-------|
| Date 07/11/2016 | Arrival 10:15 AM | Departure 10:30 AM | Telephone (281) 873-8786 | District 306 | Score |
| Permit Expiration 02/04/2017 | Permit Type F,G | Certified Manager | | | |

Food Temperatures / Unit Temperatures

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---|------------|----------------------------------|------------|-------------------------|-----------|
| Sausage & Cheese Kolaches / Hot-Hold Unit | 168.00 ° F | Sausage Kolaches / Hot-Hold Unit | 122.00 ° F | Unit / Reach In Coolers | 40.00 ° F |
| Unit / Reach In Cooler | 38.00 ° F | Cheese / Reach In Cooler | 41.00 ° F | Ham / Reach In Cooler | 41.00 ° F |
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OBSERVATIONS AND CORRECTIVE ACTIONS

| Code | Items in violation to be corrected by the dates indicated or immediately. | Correct By |
|----------------|---|------------|
| 20-21.2(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. Maintain the internal temperature of hot held potentially hazardous food (sausage kolaches 122 degrees, hot hold unit) at a temperature of 135 degrees or above at all times. Rapidly reheat to 165 degrees and hold at 135 degrees or above. New Violation. | 07/11/2016 |
| 20-21.3(b)(1) | Refrigerated facility storing potentially hazardous food with: no numerically scaled thermometer / with no accurate indicating thermometer. Provide a regular indicating thermometer to True Reach In Cooler between coffee machine and hand-sink. New Violation. | 07/11/2016 |
| 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 sanitize daily ice dispenser coca cola soda fountain machine to remove pinkish-black slimy residue. New Violation. | 07/11/2016 |
| 20-21.19(c) | No sanitary towels / hand-drying device conveniently located near each hand-washing sink or group of two adjacent sinks. Fill empty paper towel dispenser, hand-sink, food prep. New Violation. | 07/11/2016 |
| 20-21.21(a) | Effective measures intended to minimize the presence of rodents / flies / cockroaches / other insects on the premises not utilized. Provide effective measures to eliminate the presence of fly activity, food prep. New Violation. | 07/11/2016 |

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.

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|------------------------------|-------|
| Person in Charge (Signature) | Date: |
|------------------------------|-------|

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| Sanitarian (Signature) Zenobia Walker (ZYW1) | Date: 07/11/2016 |
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Food Establishment Inspection Report



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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 http://www.houstontx.gov/health/food | Establishment SHIPLEY'S DO-NUTS (KITCHEN) | Acct # 406683 |
| | Address 121 W RANKIN RD | Zip 77090 |
| | Owner RANKIN LIM & SUON LP | Type Insp Routine Inspection (001) |

| | | | | |
|---------------------------------|---------------------|-----------------------|-----------------------------|-----------------|
| Date 07/11/2016 | Arrival 10:15 AM | Departure 10:30 AM | Telephone (281) 873-8786 | District 306 |
| Permit Expiration 02/04/2017 | 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 |
|-------------|--|------------|
| 20-21.21(b) | Openings to the outside not protected against the entrance of insects by: doors kept closed / closed windows / screening / properly designed and installed air curtains / self closing screen doors.. To prevent the possible entrance of pest drive thru window must remain closed between customers. - Only open window when giving customer their order and exchanging money. Corrected On-Site. New Violation. | 07/11/2016 |

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| Person in Charge (Signature) | Date: |
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| Person in Charge (Signature) | Date: |
|------------------------------|-------|



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 PHO VANG 2 (KITCHEN) | Acct # 424114 |
| | Address 13147 140 NORTHWEST FWY | Zip 77040 |
| | Owner PHO VANG 2,INC | Type Insp Routine Inspection (001) |

| | | | | | |
|--|----------------------------|------------------------------|------------------------------------|------------------------|-------|
| Date 07/11/2016 | Arrival 02:25 PM | Departure 02:55 PM | Telephone (713) 939-1800 | District 307 | Score |
| Permit Expiration 06/01/2017 | Permit Type F,G | Certified Manager | | | |

Food Temperatures / Unit Temperatures

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---------------------------|-----------|-----------------------|-----------|--------------------------|-----------|
| Air temp / Walk-In Cooler | 40.00 ° F | Beef / Walk-In Cooler | 41.00 ° F | Chicken / Walk-In Cooler | 41.00 ° F |
| Pasta / Walk-In Cooler | 41.00 ° F | Unit / Cold-Hold Unit | 41.00 ° F | Unit / Cold-Hold Unit | 41.00 ° F |
| Beef / Cold-Hold Unit | 42.00 ° F | Pork / Cold-Hold Unit | 41.00 ° F | Pasta / Cold-Hold Unit | 41.00 ° F |
| Chicken / Cold-Hold Unit | 41.00 ° F | Unit / Refrigerator | 41.00 ° 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 (ice) not safe for human consumption. Observed slime residue at interior upper panel inside ice machine. Discarded ice. Corrected On-Site. New Violation. | COS |
| 20-21.3(a)(6) | Bulk food removed from original container not stored in a container identifying the food by common name. Observed bulk food (salt, rice, sugar) removed from original container not stored in a container identifying the food by common name. Provide labels. Corrected On-Site. New Violation. | COS |
| 20-21.3(a)(1) | Raw / prepared food removed from original containers / packages: being stored in unclean containers / being stored in uncovered containers.. Observed food(chicken, egg roll) stored in the walk-in cooler without protective covering. All foods shall be covered during storage to protect from potential contamination. Corrected On-Site. New Violation. | COS |
| 20-21.11(c)(2) | Moist cloths used for food spills on kitchenware / food-contact surfaces of equipment not: cleaned / rinsed frequently in sanitizing solution / stored in sanitizing solution between uses Moist towels use in wiping food spills kitchenware and counter tops must be stored in sanitizing solution between uses. New Violation. | 07/11/2016 |

COMMENTS

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***** 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 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: Ice 30lbs
Total weight (in pounds) condemned: 30lbs
Reason for condemnation: Ice making machine not maintained to prevent contamination of the ice
Date and Time of condemnation: 07/11/16 2:30PM
The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: Denatured and discarded
Voluntarily destroyed by: Thom Nguyen

| | |
|------------------------------|-------|
| Person in Charge (Signature) | Date: |
|------------------------------|-------|



Food Establishment Inspection Report



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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 http://www.houstontx.gov/health/food | Establishment PHO VANG 2 (KITCHEN) | Acct # 424114 |
| | Address 13147 140 NORTHWEST FWY | Zip 77040 |
| | Owner PHO VANG 2,INC | Type Insp Routine Inspection (001) |

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| Date 07/11/2016 | Arrival 02:25 PM | Departure 02:55 PM | Telephone (713) 939-1800 | District 307 |
| Permit Expiration 06/01/2017 | 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 |
|--------------------|--|-------------------|
| 20-21.15(f) | Ice making machine / plant not: located / installed / operated / maintained to prevent contamination of the ice. Ice making machine not maintained to prevent contamination of the ice. Observed slime residue at interior upper panel. Discard ice, clean and maintain clean ice machine. New Violation. | 07/11/2016 |

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|------------------------------|-------|
| Person in Charge (Signature) | Date: |
|------------------------------|-------|

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|------------------------------|-------|
| Person in Charge (Signature) | Date: |
|------------------------------|-------|