



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 **MINUTE MAID PARK (TOTAL ESTABLISHMENT)**

Acct # **203500**

Address **1800 CONGRESS**

Zip **77002**

Owner **ARAMARK CONCESSION SERVICES**

Type Insp **Routine Inspection (001)**

Date
08/18/2016

Arrival
09:15 AM

Departure
12:15 PM

Telephone
(713) 259-8400

District
507

Score

Permit Expiration
03/28/2017

Permit Type
F,D,G

Certified Manager

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chili / Hot-Hold Unit	170.00 ° F	Chicken / Prep Area	160.00 ° F	Hamburgers / Refrigerator	40.00 ° F
Deli Meat / Walk-In Cooler	39.00 ° F	Gravy / Hot-Hold Unit	160.00 ° F	Salsa / Prep Area	40.00 ° F
Beef / Walk-In Cooler	37.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.3(b)(1)	Indicating / recording thermometer not located to measure air temperature in the warmest part of the facility storing potentially hazardous foods. Replace the thermometer to ice cream Freezer in 255. Repeat Violation.	08/18/2016
20-21.8(f)	Food employee not wearing an effective hair restraint / clothing that cover body hair while handling food / utensils. Sun visor alone not effective, net added COS. Corrected On-Site. Repeat Violation.	08/17/2016
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 leaking water cooler in 255. Repeat Violation.	08/19/2016
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. Std 226' seal the chipped Le Cressett red pan. Discontinue use of old, cracked wooden board in storeroom. Repeat Violation.	08/18/2016

COMMENTS

Note, inspections done 8-16-16 by myself and Misty. She entered hers that day and I entered 8-18-16 from DHD at 12:30 pm. Two COH certified mgrs. Mr. Ernest Martinez 194816 X 12-13-16. Nick and I did the Club level, Mezzanine, Hot and Cold, and Suite kitchens. The remaining sites will be fine 8-31-16. Report E. To Ken Lineham. Staff setting up for day game with the Cardinals. The Club Level has recently gone thru extensive remodeling and plan checking approval the Catering Buffet, out side std. 205 is for private functions only. It is suggested that a portable hand sink be brought up for use in this area, (there is no plumbing at this site). All foods brought in from Hot Kitchen. Note, as per fire marshal approval no lose wood used in "wood pizza oven in 226". Contracted refrigeration provided for air curtain replacement, gaskets were needed and heat strips when necessary. "Ice machine broken down and cleaned quarterly". Popcorn is now popped on site. Personal stand provided for staff. The "Pan Saver" program, which requires no ROP waivers will be taken under advisement. Aramark is adding the required Food handlers ID on employee Badges. Temps taken and recorded.

Person in Charge (Signature)

Date:

Sanitarian (Signature) Sandy Andorka (SLA1)

Date: 08/18/2016



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http://www.houstontx.gov/health/food

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Zip 77002

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(001)

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12:15 PM

Telephone
(713) 259-8400

District
507

Permit Expiration
03/28/2017

Permit Type
F,D,G

Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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. Cold kitchen, replace plastic wrap table ties with An approved tie(Zip). Cracked microwave plate, no duct tape. Mount photos on an approved mounting board, (roach in tape). Damaged WIC air shields, and non working sections of WIF heat strips. "On contract).std. 230&232; replace the missing door handle at make station cooler,229 clean and reveal the top of convection oven-flaky.Std 226; remove the cracked, damaged wooden cutting boards. TC. 215;replace the flaky, white brick raisers, Mez level; std. 251& 255; correct the condensation leak from water coolers, Hot kitchen; remove the unused chipped dinnerware. Repeat Violation.	
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 food accumulations on groves of oven knobs, std 230, clean tortilla crumbs from hinge at door to warmer in 215'. Grover oven knobs in Hot kitchen. Repeat Violation.	08/17/2016
20-21.17(a)	Plumbing not sized / installed / maintained properly. Repair leaks in; std 209 hand sink in back room, Hot kitchen, the faucet leak in 3/c sink in storeroom. New Violation.	08/20/2016
20-21.22(h)(2)	In case of liquid spills or drippage establishment not utilizing small amounts of sawdust / diatomaceous earth Water pooling on floor outside the WIC in Cold Kitchen due to suspected roof leak, at lavatory site, STD 209 Rusty, discolor floor surface out side beer cooler in front service line, ("being worked on by contract c/"). New Violation.	08/25/2016
20-21.23(a)	Wall / Ceiling not maintained in good repair. Repair or clean; walls in; std 215 clean food spills from the corrugated, metal walls in front section of ElReal. std.209 clean and refinish the wall/ceiling at ice machine location in back room. Hot kitchen; replace the electrical plate cover on wall in cook line, repair and paint the wall behind slicer in sink location and the flaky wall in storeroom. Repeat Violation.	09/02/2016
20-21.23(a)	Wall / Ceiling not maintained in good repair. Hot kitchen ; clean or replace the old stained ceiling tiles at Broiler location. Repeat Violation.	08/25/2016
20-21.24(b)(1)	No shielding / coating / shatter-resistant protection provided for artificial lighting located in: food is exposed / equipment washing / utensil washing lines area(s) / unwrapped single-service storage area(s) / single-use storage area(s) / equipment and utensil storage area(s). Club Grille 213, replace the light bulb extended around the recess well of popcorn popper(safety issue). New Violation.	09/02/2016

Person in Charge (Signature)

Date:

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 MINUTE MAID PARK (TOTAL ESTABLISHMENT)	Acct # 203500
	Address 1800 CONGRESS	Zip 77002
	Owner ARAMARK CONCESSION SERVICES	Type Insp Routine Inspection (001)

Date 08/17/2016	Arrival 09:00 AM	Departure 01:10 PM	Telephone (713) 259-8400	District 507	Score
Permit Expiration 03/28/2017	Permit Type F,D,G	Certified Manager			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chili / Hot-Hold Unit	94.00 ° F	Hot Dog / Hot-Hold Unit	97.00 ° F	Cheese / Hot-Hold Unit	80.00 ° F
Hamburgers / Hot-Hold Unit	153.00 ° F	Macaroni / Hot-Hold Unit	115.00 ° F	Hamburgers / Refrigerator	40.00 ° F
Eggs / Cold-Hold Unit	46.00 ° F	Beans / Cold-Hold Unit	46.30 ° F	Unit / Walk-In Cooler	38.00 ° F
Chicken / Walk-In Cooler	44.00 ° F	Chili / Hot-Hold Unit	102.00 ° 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. Found black slime in two ice bins under the soda fountain in Street Eats 126 and Home & Away 113. DISCARD ICE (see comment below). Corrected On-Site. New Violation.	COS
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. Found potentially hazardous foods at 44-46°F in walk in cooler and on cold hold units (less than 4 hours) in H-Town 124 and Blue Bell / Papa John's 116. Keep all Foods at 41°F or less while being stored / served. Use ice bath properly. Corrected On-Site. New Violation.	COS
20-21.3(a)(5)	Packaged / unpackaged food stored in contact with water / un-drained ice. Observed raw chicken was stored in un-drained ice on preparation table. PROVIDE DRAINED ICE New Violation.	08/17/2016
20-21.4(f)(1)	Refrigerated potentially hazardous cooked foods not being reheated rapidly to 165°F or higher before being served or placed in a hot food storage facility. Reheat chili and nacho cheese, hot dogs, macaroni rapidly before placing on steam table and hold at 135°F or more. Observed violation in different food establishments (156, 128, 123, 124, Diamond club) and food were at 94°F, 111°F, 80°F, 112°F. Corrected On-Site. New Violation.	COS

COMMENTS

FSMC: Mathew Drain# 200021 , 02/09/20

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 160 lbs

Total weight (in pounds) condemned: 160 lbs

Reason for condemnation: Contaminated by slime

Date and Time of condemnation: 08/17/16 , 10:00AM

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

Voluntarily destroyed by: Order of Nick Vaughn

***** 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.

Person in Charge (Signature)

Date:

Sanitarian (Signature) Mastaneh Sarraf (MXS1)

Date: 08/17/2016

PG1

A-1



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District
507

Permit Expiration
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Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.5(h)	Food on counter(s) serving line/salad bar / display case(s) with no protective device(s). Provide protective device for food displayed and served on self-service counter in Diamond Club. New Violation.	08/19/2016
20-21.5(f)(3)	Dispensing utensils not stored in running water with sufficient velocity to flush / drain particulates (such as mashed potatoes or ice cream). Keep ice cream dispensing scoops in running water with sufficient velocity to flush / drain particles. Observed scoops in Blue Bell / Papa John's in the well without water running properly on both scoops (overflowing). New Violation.	08/17/2016
20-21.8(f)	Food employee facial hair that is not well groomed and trimmed while handling food / utensils. Observed employees with facial hair (not well groomed and trimmed) handling foods in different food establishments without wearing facial hair restraint. Provide and utilize. New Violation.	08/17/2016
20-21.9(a)	Employee consuming food in unapproved area. Observed one food employee was chewing gum while preparing food in Texas Legend restaurant. Notice was given and violation was corrected. Corrected On-Site. New Violation.	COS
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. 1. Defrost open top preparation cooler in Five Seven restaurant to remove heavy ice accumulation and be able to place food containers inside the cooler. Meanwhile use ice bath for foods. 2. Discontinue using blue towel / cloth to hold water in three compartment sink in Home & Away 113. Provide proper sink stopper or repair existing mechanical stopper. New Violation.	08/17/2016
20-21.10(a)(6)	Canvas cloth / other cloth materials used as a food-contact surface. Remove blue cloth from under the sliced deli meat in Diamond Club. Corrected On-Site. New Violation.	COS
20-21.11(a)(13)	Equipment/food-contact surfaces/utensils not clean to sight and touch. 1. Clean and sanitize ice bins in 113 and 126 to remove black slime. 2. Clean can opener blade and base in Diamond Club to remove black greasy residue. CLEAN DAILY New Violation.	08/17/2016
20-21.12(d)(4)	No / improper sanitizing method of equipment / utensils in third compartment of sink. Adjust sanitizer dispenser at three compartment in Five Seven restaurant to provide 200PPM QAC concentration. Checked and recorded less than 200PPM. New Violation.	08/17/2016
20-21.19(b)	Hand-washing sink not provided with hot water at least 100° F. (38° C.). Repair hot water knob at hand sink in Casa Nachos 127 to provide hot running water. Also repair cold water knob to be in good repair and can be closed when not in use. New Violation.	08/17/2016
20-21.19(g)	Hand washing sign / icon / poster not (posted / visible) at all hand-washing sinks used by food employees	08/20/2016

Person in Charge (Signature)

Date:

Person in Charge (Signature)

Date:

PG2

A-2



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ESTABLISHMENT)

Acct # 203500

Address 1800 CONGRESS

Zip 77002

Owner ARAMARK CONCESSION SERVICES

Type Insp Routine Inspection
(001)

Date
08/17/2016

Arrival
09:00 AM

Departure
01:10 PM

Telephone
(713) 259-8400

District
507

Permit Expiration
03/28/2017

Permit Type
F,D,G

Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.23(d)	Mop/utility sink(s) not: protected with impervious material / light-colored / non-absorbent / easily cleanable. Seal gap between wall and mop sink in Five Seven restaurant. New Violation.	08/20/2016
20-21.23(a)	Wall / Ceiling not maintained in good repair. Replace missing ceiling tiles over the ice machine in Five Seven restaurant. New Violation.	08/21/2016

Person in Charge (Signature)

Date:

Person in Charge (Signature)

Date:

PG3

A-3



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 **TEXAS LAND & CATTLE (TOTAL ESTABLISHMENT)**

Acct # **205491**

Address **8015 W FM 1960**

Zip **77070**

Owner **TXCC, INC.**

Type Insp **Routine Inspection (001)**

Date
08/15/2016

Arrival
11:05 AM

Departure
11:35 AM

Telephone
(281) 469-3838

District
306

Score

Permit Expiration
09/25/2016

Permit Type
F,G

Certified Manager

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Unit / Walk In Coolers	40.00 ° F	Cheese / Walk-In Cooler	40.00 ° F	Chicken / Walk-In Cooler	39.00 ° F
Beef / Walk-In Cooler	38.00 ° F	Spanish Rice / Walk-In Cooler	30.00 ° F	Unit / Prep Reach In Coolers	40.00 ° F
Spanish Rice / Prep Reach In Cooler	39.00 ° F	Cheese / Cold-Hold Unit	40.00 ° F	Mash Potatoes / Hot-Hold Unit	135.00 ° F
Brisket / Hot-Hold Unit	120.00 ° 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)	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 (brisket 120 degrees - hot hold unit) at a temperature of 135 degrees or above at all times. Rapidly reheat food to 165 degrees and hold at 135 degrees or above. Corrected On-Site. New Violation.	08/15/2016
20-21.2 (c)(3)	Food establishment serving highly susceptible population using bare-hand contact with ready-to-eat foods. Bare hand contact with ready to eat food prohibited. Observed male employee handling fried jalapeno peppers, fried onion rings, and diced tomatoes bare handed, cook line. Employees must wash their hands then put on single use gloves when handling ready to eat food. Corrected On-Site. New Violation.	08/15/2016
20-21.3(a)(2)	Container of food not stored a minimum of 6 inches above the floor. To prevent possible contamination store box of chicken 6 inches above the floor, walk in freezer. New Violation.	08/15/2016

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.

Person in Charge (Signature)

Date:

Sanitarian (Signature) Zenobia Walker (ZYW1)

Date: 08/15/2016

PG1

A-1



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Establishment **TEXAS LAND & CATTLE (TOTAL ESTABLISHMENT)**

Acct # **205491**

Address **8015 W FM 1960**

Zip **77070**

Owner **TXCC, INC.**

Type Insp **Routine Inspection (001)**

Permit Expiration 09/25/2016	Permit Type F,G	Certified Manager
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OBSERVATIONS AND CORRECTIVE ACTIONS		
Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.3(b)(10)b	<p>Potentially hazardous / ready-to-eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date".</p> <p>Date mark all cooked potentially hazardous food (Spanish Rice - walk in cooler) held over 24 hours in a refrigerated unit with the open preparation and disposition date. Cooked food may only be kept for 7 days in a refrigerated unit at a temperature of 41 degrees or below. On the 7th day all cooked food not sold or consumed must be discarded. New Violation.</p>	08/15/2016
20-21.19(c)	<p>No sanitary towels / hand-drying device conveniently located near each hand-washing sink or group of two adjacent sinks.</p> <p>Fill empty paper towel dispenser, hand-sink, cook line. Corrected On-Site. New Violation.</p>	08/15/2016
20-21.21(b)	<p>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.</p> <p>To prevent the possible entrance of pest seal open gap between the bottom of exit door and floor, dining area next to kitchen. New Violation.</p>	08/15/2016
20-21.22(a)	<p>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.</p> <p>Clean floor to remove stagnant water, walk in coolers. New Violation.</p>	08/15/2016
20-21.24(a)	<p>Not providing at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized .</p> <p>Replace burned out fluorescent lights, cook line. New Violation.</p>	08/15/2016
20-21.25(b)(3)	<p>Ventilation filters not cleaned at sufficient frequencies to prevent accumulations.</p> <p>Clean and sanitize filters and vent hood to remove grease accumulations, cook line. New Violation.</p>	08/15/2016
20-21.25(b)(3)	<p>Ventilation hood with no filters located adjacent to intake/ exhaust openings.</p> <p>Replace missing filters above grill, cook line. New Violation.</p>	08/15/2016
20-53(b)	<p>Food service manager and food handler requirements. 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.</p> <p>Managers/Employees with a ServSafe Certificate must transfer their certificate over to The City of Houston Food Manager's Certificate before 3:00 PM on or before Monday, August 22, 2016.</p> <p>- THE CITY OF HOUSTON HEALTH DEPARTMENT - 8000 N STADIUM DR - 1ST FLOOR PERMIT OFFICE - (832) 393-5100 New Violation.</p>	08/15/2016

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



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www.houstontx.gov

Establishment **SPAGHETTI WAREHOUSE (Total Establishment)**

Acct # **912516**

Address **901 COMMERCE**

Zip **77002**

Owner **SPAGHETTI WAREHOUSE OF TX, INC.**

Type Insp **Routine Inspection (001)**

Date
08/15/2016

Arrival
02:55 PM

Departure
04:15 PM

Telephone
(713) 229-9715

District
401

Score

Permit Expiration
01/20/2017

Permit Type
F,G

Certified Manager

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
spinach dip / reach-in cooler	58.00 ° F	Chicken / reach-in cooler	58.00 ° F	mozzarella cheese / Cold-Hold Unit	56.00 ° F
sliced mushrooms / Cold-Hold Unit	61.00 ° F	diced tomatoes / Cold-Hold Unit	62.00 ° F	pico-degalia / Cold-Hold Unit	56.00 ° F
whipped margarine / Refrigerator	62.00 ° F	Chicken / refrigerator-2nd floor	46.00 ° F	cooked pasta / Cold-Hold Unit	51.00 ° F
cooked spaghetti / Cold-Hold Unit	49.00 ° F	cooked ground sausage / Cold-Hold Unit	63.00 ° F	calamari / Walk-In Cooler	38.00 ° F
lasagna / Walk-In Cooler	40.00 ° F	meat-ball / Refrigerator	35.00 ° F	cooked pasta / Refrigerator	43.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.1(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 (chicken/spinach dip/mozzarella cheese/whipped margarine/sliced mushrooms/diced tomatoes/pico-degalia) not safe for human consumption. Condemned approximately 20lbs of temperature control for safety foods, held at temperatures above 41°F, for more than 4 hours. Repeat Violation.	08/15/2016
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 temperature control for safety foods (chicken-58°F/spinach dip-58°F/mozzarella cheese-56°F/whipped margarine-62°F/sliced mushrooms-61°F/diced tomatoes-62°F/pico-degalia-56°F) not held at 41° F. (5°C) or below as specified while being (stored) in cold-hold unit/refrigerator/reach-in cooler. 2. Measured internal temperature of potentially hazardous food (ground sausage-63°F/cooked pasta-51°F/cooked spaghetti-49°F/chicken-46°F) not held at 41° F. (5°C) or below as specified while being (stored) in cold-hold unit and refrigerator. Foods were not condemned because manager-in-charge(Luis Sanchez) stated, foods had not been at this temperatures, for more than 4 hours. CORRECTION: Quickly chill and maintain foods at 41°F or below. Repeat Violation.	08/15/2016

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 or call 832.393.5100 for more information.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (reach-in cooler/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: 08/15/16, 03:45PM

Product or item quarantined: reach-in cooler-1ST FLOOR; Refrigerator-2ND FLOOR

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: (Reach-in cooler-63°F/Refrigerator-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: chicken-3; spinach dip-5; mozzarella cheese-4; whipped butter-2; sliced mushrooms-1; diced tomatoes-3;

Reason for condemnation: foods held at temperatures above 41°F, for more than 4 hours

Date and Time of condemnation: 08/15/16; 03:45PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (thrown in trash container)

Voluntarily destroyed by: (Luis Sanchez)

Person in Charge (Signature)

Date:

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 08/15/2016

PG1

A-1



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Establishment SPAGHETTI WAREHOUSE (Total Establishment)

Acct # 912516

Address 901 COMMERCE

Zip 77002

Owner SPAGHETTI WAREHOUSE OF TX, INC.

Type Insp Routine Inspection (001)

Date
08/15/2016

Arrival
02:55 PM

Departure
04:15 PM

Telephone
(713) 229-9715

District
401

Permit Expiration
01/20/2017

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
20-21.5(e)	Ice dispensing utensil(s) not stored on a clean surface or in the ice with the handle extended out from the ice. 0-21.5(e) - Ice dispensing utensil(scoop) not stored on a clean surface or in the ice with the handle extended out from the ice. Observed ice-scoops stored on top of unclean ice-machine surface. Correct immediately. Repeat Violation.	08/15/2016
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) - Observed Existing equipment(reach-in cooler/refrigerator): are not in good repair / are not capable of maintaining/holding foods at 41°F or below. "EQUIPMENT QUARANTINE" Repair... New Violation.	08/15/2016
20-21.11(a)(13)	Equipment/food-contact surfaces/utensils not clean to sight and touch. Observed kitchenware (Can-opener/holder) not washed, rinsed and sanitized after each use, to prevent accumulations of food debris and rust formation, on the blade. Clean, sanitize, and air-dry after each use. 1ST FLOOR AND 2ND FLOOR New Violation.	08/15/2016
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. Observed nonfood-contact surfaces of equipment (ice-machine vent covers) not cleaned as often as necessary to keep the equipment free of accumulation of dust/dirt. Clean immediately and maintain cleaned. 2ND FLOOR Repeat Violation.	08/15/2016
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 (ceilings). Seal or provide covers for holes on top of kitchen ceiling. 1ST FLOOR New Violation.	08/15/2016
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/repair the missing floor tiles in front of three compartment sinks. 1ST FLOOR KITCHEN New Violation.	08/19/2016
20-21.23(a)	Wall / Ceiling not maintained in good repair. Observed a missing ceiling tile at men's restroom. Replace... New Violation.	08/15/2016

Person in Charge (Signature)

Date:

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 LUCKY HOUSE (Total Establishment)	Acct # 424404
	Address 10123 HAMMERLY	Zip 77080
	Owner XING WONG, INC	Type Insp Complaint (003)

Date 08/19/2016	Arrival 12:55 PM	Departure 01:55 PM	Telephone (713) 973-6981		District 307	Score
Permit Expiration 08/01/2017	Permit Type F,D,G	Certified Manager				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Air temp / Walk-In Cooler	41.00 ° F	Unit / Cold-Hold Unit	41.00 ° F	Unit / Cold-Hold Unit	42.00 ° F
Unit / Cold-Hold Unit	41.00 ° F	Beef / Walk-In Cooler	41.00 ° F	Chicken / Walk-In Cooler	42.00 ° F
Eggs / Walk-In Cooler	42.00 ° F	Pasta / Walk-In Cooler	41.00 ° F	Shellfish / Walk-In Cooler	41.00 ° F
Rice / Cold-Hold Unit	41.00 ° F	Pasta / Cold-Hold Unit	41.00 ° F	Fish / Cold-Hold Unit	41.00 ° F
Beef / Buffet bar	145.00 ° F	Fish / Buffet bar	140.00 ° F	Rice / Buffet bar	142.00 ° 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 live roaches and slime residue at interior upper panel. Discarded ice. Corrected On-Site. New Violation.	COS
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 DISH-WASHING MACHINE NOT PROVIDED SANITIZING SOLUTION AT LEAST 50 ppm and recorded a concentration of 0 ppm chlorine sanitizer. Repair dish-washing machine to provide sanitizing solution with concentration of 50 -100 ppm. Use temporarily the three compartment sink for sanitizing. Call Yen Vu at 281-896-4738 for re-checking. New Violation.	08/19/2016
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 black slime residue at interior upper panel. Discarded ice, clean and maintain clean ice machine. New Violation.	08/19/2016
20-21.21(a)	Effective measures intended to minimize the presence of rodents / files / cockroaches / other insects on the premises not utilized. Observed lives roaches inside the ice machine. Eliminate the presence of roaches on the premises. New Violation.	08/19/2016

COMMENTS

Complaint ID 0792058

*
***** 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.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 08/29/16. 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.

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 45lbs

Total weight (in pounds) condemned: 45lbs

Reason for condemnation: Observed lives roaches and slime residue at interior upper panel



Date and Time of condemnation:1:30PM 08/19/2016

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

Person in Charge (Signature)	Date:
Sanitarian (Signature) Yen Vu (YXV)	Date: 08/19/2016

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 <h2 style="text-align: center;">Food Establishment Inspection Report</h2> 					
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 LUCKY HOUSE (Total Establishment) Address 10123 HAMMERLY Owner XING WONG, INC		Acct # 424404 Zip 77080 Type Insp Complaint (003)	
Date 08/19/2016	Arrival 12:55 PM	Departure 01:55 PM	Telephone (713) 973-6981	District 307	
Permit Expiration 08/01/2017	Permit Type F,D,G	Certified Manager			
OBSERVATIONS AND CORRECTIVE ACTIONS					
Code	Items in violation to be corrected by the dates indicated or immediately.				Correct By
20-21.25(b)(3)	Ventilation filters not cleaned at sufficient frequencies to prevent accumulations. Ventilation filters not cleaned at sufficient frequencies to prevent accumulations. Clean and maintain filter and vent hood to be free of grease and dust accumulation. New Violation.				08/19/2016
Person in Charge (Signature)				Date:	
Person in Charge (Signature)				Date:	

PG2

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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 LA GUERRERO MEAT MARKET (TOTAL ESTABLISHMENT)	Acct # 424013
	Address 4420 N SHEPHERD	Zip 77018
	Owner HURTADO FLORES ENTERPRISES LLC	Type Insp Routine Inspection (001)

Date 08/17/2016	Arrival 09:00 AM	Departure 10:20 AM	Telephone	District 304	Score
Permit Expiration 05/05/2017	Permit Type F,G	Certified Manager			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Refrigeration / Walk-In Cooler	36.00 ° F	Pork / Walk-In Cooler	39.00 ° F	Cheese / Walk-In Cooler	38.00 ° F
Potatoes / Hot-Hold Unit	165.00 ° F	Chicken / Hot-Hold Unit	165.00 ° F	Eggs / Hot-Hold Unit	142.00 ° F
Carnitas / Hot-Hold Unit	178.00 ° F	Barbacoa / Hot-Hold Unit	145.00 ° F	Refrigeration / Cold-Hold Unit	51.00 ° F
Cheese / Cold-Hold Unit	53.00 ° F	Eggs / Cold-Hold Unit	58.00 ° F	Refrigeration / Display Cooler	50.00 ° F
Ham / Display Cooler	36.00 ° F	Ham / Display Cooler	35.00 ° F	Cheese / Display Cooler	36.00 ° 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. 1. Food not in sound condition; Observed bags of rice to contain weevils and food stored at improper temperature. *Condemned 2. Food (ice bags) not in compliance with laws related to food labeling; Provide manufacturer's information for store bagged bags of ice. Corrected On-Site. New Violation.	08/17/2016
20-21.2(a)(1)	Food not protected from potential contamination by dust / dirt / unclean equipment / utensils / coughs / sneezes / insects / rodents / flooding / drainage / drippage from condensation / overhead leakage / unnecessary handling / toxic materials / damaged / Keep all food items covered/wrapped to protect from potential contamination; Observed cut produce in walk-in-cooler. New Violation.	08/17/2016
20-21.3(a)(7)	Bulk packaged food: stored in food warehouse less than 6 inches from walls / stored on the floor / stored on unapproved racks / stored in a manner that does not permit cleaning of the storage area / stored in a manner that does not protect the foods from Provide bulk storage container with lid, label and scoop for open bags of dry goods, etc.; Observed bulk bags greasy and some bags open. New Violation.	08/17/2016
20-21.3(b)(9)	Potentially hazardous food not maintained at 41°F (5°C) in cold storage. Potentially hazardous foods (cheese, eggs) not maintained at 41°F in cold storage. *Condemned Corrected On-Site. New Violation.	COS

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 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: 23lbs of rice, less than 1lb of cheese and 1/2 dozen eggs

Total weight (in pounds) condemned: 23.5lbs and 1/2 dozen eggs

Reason for condemnation: Improper temperatures

Date and Time of condemnation: 8/17/16

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (discarded in trash and cracked eggs)

Voluntarily destroyed by: (Susana Lule, FSM)

Person in Charge (Signature)

Date:

Sanitarian (Signature) Rosalind LaFleur (RJL1)

Date: 08/17/2016

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 LA GUERRERO MEAT MARKET (TOTAL ESTABLISHMENT)

Acct # 424013

Address 4420 N SHEPHERD

Zip 77018

Owner HURTADO FLORES ENTERPRISES LLC

Type Insp Routine Inspection (001)

Date
08/17/2016

Arrival
09:00 AM

Departure
10:20 AM

Telephone

District
304

Permit Expiration
05/05/2017

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
20-21.10(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. Maintain food storage equipment to be in good repair; Observed prep cooler at 51°F - Do not use for the storage of potentially hazardous foods until 41°F and below is maintained. New Violation.	08/17/2016
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 maintain the following: 1. inside ovens of debris 2. microwaves of food debris New Violation.	08/17/2016
20-21.11(a)(2)	Kitchenware / food-contact surfaces of equipment not washed, rinsed and sanitized: after each use / following interruption of operations during which time contamination may have occurred. Observed dried food debris on meat slicer - Ensure equipment is washed, rinsed, sanitized after each use. New Violation.	08/17/2016
20-21.12(g)	No test kit or other device provided/used to measure parts per million or milligrams per liter of chemical sanitization solution. Replace water damaged test strips to measure sanitizer at 3 compartment sink. *50-100ppm of chlorine sanitizer Corrected On-Site. New Violation.	08/17/2016
20-21.12(d)(4)	No / improper sanitizing method of equipment / utensils in third compartment of sink. Observed food debris in sanitize sink; Ensure cleaned equipment/utensils after washing are rinsed BEFORE placing in sanitizing solution - Reset sanitize sink. Corrected On-Site. New Violation.	COS
20-21.14(b)(1)	Cleaned and sanitized utensils / equipment not stored: at least 6 inches above the floor in a clean / dry location / stored in a manner to protect from contamination. Ensure equipment (griddle) is stored a minimum of 6 inches above the floor on approved shelving. New Violation.	08/17/2016
20-21.17(a)	Plumbing not sized / installed / maintained properly. Maintain plumbing to be in good repair; Observed valve closed to hot water at hand sink (meat dept.) and leak from valve/hose connection - Repair. New Violation.	08/17/2016
20-21.19(c)	No sanitary towels / hand-drying device conveniently located near each hand-washing sink or group of two adjacent sinks. Refill paper towel dispenser at hand sink in employee/public use restroom. New Violation.	08/17/2016
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/eliminate the presence of roaches on premises. New Violation.	08/17/2016

20-21.22(a)	Condition of premises affording the harborage / feeding of insects / rodents; Observed greasy boxes (chicharrones and cooking oil) stored in prep area. New Violation.	08/17/2016
Person in Charge (Signature)		Date:
Person in Charge (Signature)		Date:

PG2

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 <h2 style="text-align: center;">Food Establishment Inspection Report</h2> 					
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 GUERRERO MEAT MARKET (TOTAL ESTABLISHMENT)		Acct # 424013	
		Address 4420 N SHEPHERD		Zip 77018	
		Owner HURTADO FLORES ENTERPRISES LLC		Type Insp Routine Inspection (001)	
Date 08/17/2016	Arrival 09:00 AM	Departure 10:20 AM	Telephone	District 304	
Permit Expiration 05/05/2017	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
20-21.22(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 in vestibule area, employee/public use restroom and meat dept. to be free of standing water and other debris. New Violation.				08/17/2016
Person in Charge (Signature)					Date:
Person in Charge (Signature)					Date:

PG3

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