



## 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 **SLEEPY'S PO BOYS (ESTABLISHMENT)**  
 Address **9591 S MAIN**  
 Owner **SLEEPY'S PO BOYS, LLC**

Acct # **425898**  
 Zip **77025**  
 Type Insp **Complaint (003)**

Date 11/01/2016	Arrival 01:30 PM	Departure 03:00 PM	Telephone (713) 662-3054	District 104	Score
Permit Expiration 03/31/2017	Permit Type F,G	Certified Manager			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Air temp / Walk-In Cooler	41.00 ° F	Unit / Cold-Hold Unit	39.00 ° F	Unit / Reach in cooler	40.00 ° F
Chicken / Walk-In Cooler	42.00 ° F	Rice / Walk-In Cooler	43.00 ° F	Cheese / Reach in cooler	41.00 ° F
Rice / Reach in cooler	41.00 ° F	Chicken / Reach in cooler	41.00 ° F	Shrimp / Walk-In Cooler	41.00 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
	Potentially hazardous foods being improperly thawed in water.	
20-21.4(j) (2)	Potentially hazardous food (raw shrimp) being improperly thawed in water. Thaw in cold running water and prepare as soon as it is thawed or remove to cooler and keep at 41°F or less. Corrected On-Site. New Violation.	<b>COS</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.	<b>11/01/2016</b>
	Replace broken/rust freezer lids in the kitchen and storage. New Violation.	
20-21.17(a)	Plumbing not sized / installed / maintained properly.	<b>11/01/2016</b>
	Observed leaking drain pipe under the soda fountain at cashier station. Repair to prevent water on the floor. New Violation.	
20-21.18(c)	Toilet room with no tight fitting / self-closing / solid doors.	<b>11/01/2016</b>
	Make women's toilet room door to be self-closing. New Violation.	
20-21.21(a)	Effective measures intended to minimize the presence of rodents / flies / cockroaches / other insects on the premises not utilized.	<b>11/01/2016</b>
	Observed live and dead roaches of floor in the kitchen, storage and walk in cooler. Eliminate the presence of roach on the premises. New Violation.	
20-21.23(a)	Wall / Ceiling not maintained in good repair.	<b>11/01/2016</b>
	Replace missing wall tiles above the walk in cooler. New Violation.	

### COMMENTS

Complaint ID 792692

**REINSPECTION REQUIRED**--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 11/11/2016. 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.

**Person in Charge (Signature)**

**Date:**

**Sanitarian (Signature)** Yen Vu (YXV)

**Date:** 11/01/2016



## 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 **SLEEPY'S PO BOYS (ESTABLISHMENT)**  
 Address **9591 S MAIN**  
 Owner **SLEEPY'S PO BOYS, LLC**

Acct # **425898**  
 Zip **77025**  
 Type Insp  
**Complaint (003)**

Date 11/01/2016	Arrival 01:30 PM	Departure 03:00 PM	Telephone (713) 662-3054	District 104
Permit Expiration 03/31/2017	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.  Remove litters/garbage in the storage. New Violation.	
20-53(g)	Food service manager and food handler requirements. Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee.  The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Go to <a href="http://www.houstonconsumer.org">www.houstonconsumer.org</a> or call 832.393.5100 for more information. New Violation.	11/01/2016

Person in Charge (Signature)

Date:

Person in Charge (Signature)

Date:



## Food Establishment Inspection Report



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**www.houstontx.gov**

Establishment **CHURCHS CHICKEN #1548 (ESTABLISHMENT)**  
 Address **3207 OLD SPANISH TRAIL**  
 Owner **PARALLEL LINE, LLC**

Acct # **423386**  
 Zip **77021**  
 Type Insp **Complaint (003)**

Date 11/04/2016	Arrival 01:00 PM	Departure 02:05 PM	Telephone (713) 748-8779	District 103	Score
Permit Expiration 01/29/2017	Permit Type F,G	Certified Manager			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Air temp / Walk-In Cooler	41.00 ° F	Chicken / Walk-In Cooler	41.00 ° F	Chicken / Walk-In Cooler	40.00 ° F
Chicken / Hot-Hold Unit	145.00 ° F	Unit / Freezer	0.00 ° F	Potatoes / Hot-Hold Unit	145.00 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
	No test kit or other device provided/used to measure parts per million or milligrams per liter of chemical sanitization solution.	
20-21.12(g)	Observed no test kit or other device provided/used to measure parts per million or milligrams per liter of chemical sanitization solution. Provide test kit for measuring sanitizing solution in dish washing sink. New Violation.	11/04/2016
	Ice making machine / plant not: located / installed / operated / maintained to prevent contamination of the ice.	
20-21.15(f)	Observed the ice machine lid was broken. It needs to be repaired. New Violation.	11/04/2016
	Effective measures intended to minimize the presence of rodents / flies / cockroaches / other insects on the premises not utilized.	
20-21.21(a)	Observed live & dead roaches and gnats at soda fountain and ice machine area. Eliminate the presence of roach and gnat on the premises. New Violation.	11/04/2016
	Vent covers attached to walls / ceilings not: easily cleanable / maintained in good repair / kept clean.	
20-21.23(g)	Clean and maintain vent covers attached to the ceiling above casher station to be free of dust. New Violation.	11/04/2016

### COMMENTS

Complaint ID 792703

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 11/14/16. 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.

**Person in Charge (Signature)**

**Date:**

**Sanitarian (Signature)** Yen Vu (YXV)

**Date:** 11/04/2016

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## Food Establishment Inspection Report



**Houston Department of Health and Human Services**  
**Environmental Health Division / Consumer Health Services**  
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**www.houstontx.gov**

Establishment **SCHLOTZSKY'S (ESTABLISHMENT)**  
 Address **9746 KATY FWY 700**  
 Owner **AVA-HOUSTON 1, LLC**

Acct # **421343**  
 Zip **77055**  
 Type Insp  
**Routine**  
**Inspection (001)**

Date <b>11/05/2016</b>	Arrival <b>10:45 AM</b>	Departure <b>12:50 PM</b>	Telephone <b>(713) 461-9975</b>	District <b>302</b>	Score
Permit Expiration <b>03/30/2017</b>	Permit Type <b>F,G</b>	Certified Manager			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Turkey / Walk-In Cooler	37.00 ° F	Chicken / Walk-In Cooler	40.00 ° F	Pasta / Walk-In Cooler	36.00 ° F
Roast Beef / Walk-In Cooler	39.00 ° F	Cheese / Walk-In Cooler	40.00 ° F	Ham / Refrigerator	43.00 ° F
Chicken / Refrigerator	42.00 ° F	Cheese / Refrigerator	40.00 ° F	Roast Beef / Refrigerator	43.00 ° F
Ham / Refrigerator	40.00 ° F	Chicken / Refrigerator	40.00 ° F	Cheese / Refrigerator	40.00 ° F
Soup / Hot-Hold Unit	172.00 ° F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
	Container of food not stored a minimum of 6 inches above the floor.	
20-21.3(a) (2)	Container of food (cheese and frosting located in the walk-in cooler) not stored a minimum of 6 inches above the floor. Store 6 inches above floor surface. Corrected On-Site. New Violation.	COS
	Raw / prepared food removed from original containers / packages: being stored in unclean containers / being stored in uncovered containers..	
20-21.3(a) (1)	Food (located in meat and cheese refrigeration unit) removed from original (containers / packages) being stored in uncovered containers. Cover all food in refrigeration units to protect against contamination. Corrected On-Site. New Violation.	COS
	Food on display not protected from consumer contamination.	
20-21.5(h)	Observed uncovered container of cut lemons on self-service drink counter. Provide a cover for container of lemons to protect against contamination. Corrected On-Site. New Violation.	COS
	Multiuse equipment / utensils not designed / constructed with safe materials / repaired with safe materials / corrosion resistant / nonabsorbent / smooth / easily cleanable / durable / maintained in good repair.	
20-21.10(a)	Observed cloth towel used under cutting board. Discontinue the use of cloth towels under the cutting board and use an easily cleanable, non-absorbent material. Corrected On-Site. New Violation.	COS

### COMMENTS

**FOOD SERVICE MANAGER REQUIRED**— A certified manager must be present and on duty [Section 20.53(a)] at all times in each food establishment and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged). Please call 832.393.5100 to schedule an appointment for the Food Service Manager's Certification class or for more information please visit: <http://www.houstontx.gov/health/food/foodmanagers.html>.

Person in Charge (Signature)

Date: 11/05/2016

Sanitarian (Signature) DonMonique Thompson (DXJ1)

Date: 11/05/2016



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

Establishment **SCHLOTZSKY'S (ESTABLISHMENT)**  
 Address **9746 KATY FWY 700**  
 Owner **AVA-HOUSTON 1, LLC**

Acct # **421343**  
 Zip **77055**  
 Type Insp  
**Routine**  
**Inspection (001)**

Date 11/05/2016	Arrival 10:45 AM	Departure 12:50 PM	Telephone (713) 461-9975	District 302
Permit Expiration 03/30/2017	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(c)(3)	Moist cloths used for cleaning nonfood-contact surfaces of equipment counters / dining table tops / shelves: not clean / being used improperly / not stored in sanitizing solution between uses. Observed moist cloths used for cleaning nonfood-contact surfaces of (equipment / counters / shelves) not stored in sanitizing solution between uses. Corrected On-Site. New Violation.	COS
20-21.19(c)	No sanitary towels / hand-drying device conveniently located near each hand-washing sink or group of two adjacent sinks. No (towels disposable/ continuous towel system/ hand-drying device) near each hand-washing sink or group of two adjacent sinks. Provide a supply of towels or alternate approved hand drying device at all hand-washing sinks at all times. Corrected On-Site. New Violation.	COS
20-21.21(a)	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. Presence of (flies and roaches) not controlled within the establishment under control of permit holder. Provide professional pest control service to minimize the presence of flies/roaches and retain the pest control inspection report for your records. New Violation.	11/07/2016
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). Observed (2) missing light shields and (1) cracked light shield in the kitchen prep area. Replace light shields. New Violation.	11/11/2016
20-53(a)	Food service manager and food handler requirements. Owing / Operating / Causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department. Observed person-in-charge (Guadalupe San Miguel) operating a food establishment without having in possession a City of Houston Food Service Manager's Certification. A City of Houston Food Service Manager must be on duty at all times during food service. New Violation.	11/05/2016
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. "NO SMOKING" signs or the international "NO SMOKING" symbol not clearly and conspicuously posted in the establishment and at every entrance to a public place where smoking is prohibited. New Violation.	11/07/2016

Person in Charge (Signature) _____  Person in Charge (Signature) _____	Date: 11/05/2016  Date: 11/05/2016
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[www.houstontx.gov](http://www.houstontx.gov)

Establishment **ZERO SANDWICHES #11 (TOTAL ESTABLISHMENT)**  
 Address **373 GREENS**  
 Owner **HUSSEIN KHALIL**

Acct # **221038**  
 Zip **77060**  
 Type Insp  
 Routine  
 Inspection (001)

Date 11/01/2016	Arrival 09:25 AM	Departure 11:55 AM	Telephone (281) 876-1689	District 406	Score
Permit Expiration 04/13/2017	Permit Type F,G	Certified Manager			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
salami / Cold-Hold Unit	44.00 ° F	meatballs / Cold-Hold Unit	45.00 ° F	Turkey / Walk-In Cooler	44.00 ° F
Beef / Refrigerator	44.00 ° F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
	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.	
20-21.1(a)	Food (flour) not safe for human consumption. Observed rodent droppings inside bulk flour container. Correction discard flour Corrected On-Site. New Violation. Repeat Violation.	11/01/2016
20-21.4(m)	Food establishment engaging in reduced oxygen packaging method not providing HACCP plan containing information specified.	
(2) b	Observed food establishment engaging in reduced oxygen packing method without HACCP. Correction discontinue packaging meat until a reduce oxygen plan for meat is provided to the inspector New Violation. Repeat Violation.	11/01/2016
20-21.10	Equipment / utensils / single service articles impairing odors / color / taste of food / contributing to the contamination of food.	
(a)	Observed single-use aluminum pan are being used more than once. Correction discard single-use aluminum pans after one use. New Violation. Repeat Violation.	11/01/2016
20-21.11	Equipment/food-contact surfaces/utensils not clean to sight and touch.	
(a)(13)	Observed soda fountain nozzles unclean. Correction clean soda fountain nozzles Corrected On-Site. New Violation. Repeat Violation.	11/01/2016
20-21.11	Food-contact surfaces of cooking equipment not kept free of crusted grease deposits / accumulated soil.	
(a)(6)	Observed crusted burnt food debris on conveyor rack inside toaster oven. Correction clean conveyor rack New Violation Repeat Violation.	11/01/2016

### 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: FLOUR 50 POUNDS

Total weight (in pounds) condemned: 50 POUNDS

Reason for condemnation: RODENT DROPPINGS INSIDE BULK FLOUR

Date and Time of condemnation: 11/1/2016 10:30 AM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (POURED IN TRASH)

Voluntarily destroyed by: (HUSSEIN KHALIL)

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (REDUCE OXYGEN PACKAGING MACHINE) 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: 11/1/16, 11:00 AM

Product or item quarantined: REDUCED OXYGEN PACKAGING MACHINE

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: INTERNAL TEMPERATURE 53°F

Record applicable data: (temperature)53°F

All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to [www.houstonconsumer.org](http://www.houstonconsumer.org) or call 832.393.5100  for more information.

**Person in Charge (Signature)**

**Date:**

**Sanitarian (Signature)** Karen Yokooji (KMY1)

**Date:** 11/01/2016

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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 **ZERO SANDWICHES #11 (TOTAL ESTABLISHMENT)** Acct # **221038**  
 Address **373 GREENS** Zip **77060**  
 Owner **HUSSEIN KHALIL**

Type Insp  
**Routine**  
 Inspection (001)

Date 11/01/2016	Arrival 09:25 AM	Departure 11:55 AM	Telephone (281) 876-1689	District 406
Permit Expiration 04/13/2017	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
	Food-contact surfaces of cooking equipment not kept free of crusted grease deposits / accumulated soil.	
20-21.11(a)(6)	Observed food debris from the blade of the knives near the handle. Correction clean the knives blades at the base New Repeat Violation.	11/01/2016
	Toilet facilities / vestibules not: kept clean / in good repair / free of objectionable odors.	
20-21.18(c)	Observed objectionable odor in Men restroom. Correction clean restroom of objectionable odor New Violation. Repeat Violation.	11/01/2016
	No waste receptacle located near hand-washing facilities for disposable towels.	
20-21.19(c)	No (towels disposable/ continuous towel system/ hand-drying device) near each hand-washing sink or group of two adjacent sinks. Provide a supply of towels or alternate approved hand drying device at all hand-washing sinks at all times. New Violation. Repeat Violation.	11/01/2016
20-21.19(c)	No waste receptacle located near hand-washing facilities for disposable towels.	
	No waste receptacle located near hand-washing facilities for disposable towels. CORRECT IMMEDIATELY Repeat Violation.	11/01/2016
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: Correction fill in gaps along the floor at back door. New Violation. Repeat Violation.	11/01/2016
	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)	Permit holder not routinely inspecting premises for evidence of (rodents). Observed rodent droppings inside bulk flour, inside plastic utensil holding container and on the floor under bulk ingredient containers. Correction increase pest control to eliminate rodents New Violation. Repeat Violation.	11/01/2016
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.	
	Observed rodent dropping on the floor under bulk ingredients. Correction clean floor of rodent droppings New Violation Repeat Violation.	11/01/2016
	Wall / Ceiling not kept clean.	
20-21.23(a)	(Ceiling) not maintained in (kept clean). Observed dust on ceiling above toaster oven. Correction clean ceiling above toaster oven New Violation. Repeat Violation.	11/01/2016

Person in Charge (Signature)

Date:

Person in Charge (Signature)

Date:





## Food Establishment Inspection Report



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**Phone: 832.393.5100** **Fax: 832.393.5208**  
**www.houstontx.gov**

Establishment **LUBY'S #29 - 0203 (ESTABLISHMENT)**  
 Address **2400 S MACGREGOR**  
 Owner **LUBY'S FUDDRUCKERS RESTAURANTS, LLC**

Acct # **970232**  
 Zip **77021**  
 Type Insp  
**Complaint (003)**

Date <b>11/06/2016</b>	Arrival <b>09:55 AM</b>	Departure <b>12:25 PM</b>	Telephone <b>(713) 747-1913</b>	District <b>103</b>	Score
Permit Expiration <b>02/27/2017</b>	Permit Type <b>F,G</b>	Certified Manager			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Potatoes / Walk-In Cooler	50.00 ° F	Cheese / Walk-In Cooler	41.00 ° F	Fish / Walk-In Cooler	39.00 ° F
Unit / Walk-In Cooler	39.00 ° F	Fish / Walk-In Cooler	40.00 ° F	Beef / Walk-In Cooler	36.00 ° F
Chicken / Walk-In Cooler	31.00 ° F	Cheese / Pastry Walk-In-Cooler	40.00 ° F	Lettuce / Pastry Walk-In-Cooler	39.00 ° F
Cheese / Pastry Walk-In-Cooler	39.00 ° F	Pasta / Service line	40.00 ° F	Chicken / Hot-Hold Unit	135.00 ° F
Brisket / Hot-Hold Unit	135.00 ° F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.1</b> <b>(a)</b>	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 (potatoes, pasta) not safe for human consumption. Measured internal temperature of potentially hazardous food (potatoes, pasta) not held at 41° F. (5°C) or below while being stored over night. Actual measured temperature 50° F, 47° F. See comments. New Violation.	<b>11/06/2016</b>
<b>20-21.3</b> <b>(a)(2)</b>	Container of food not stored in the manner that protects food from splash and other contamination.  Container of food (salt in storage, pasta, mashed potatoes in walk-in-cooler, fish in butcher walk-in-cooler and bread on rack, olive in salad walk-in-cooler) not stored covered. Store food covered properly to prevent from contamination. New Violation.	<b>11/06/2016</b>
<b>20-21.18</b> <b>(d)</b>	Toilet room not provided with at least one covered waste receptacle  Men toilet room not provided with at least one covered waste receptacle. New Violation.	<b>11/06/2016</b>
<b>20-21.20</b> <b>(a)(3)</b>	(Garbage / Receptacles / Waste handling units for refuse / Recyclables / Returnables) with no drain plug in place.  No drain plug in place for dumpster. Replace missing drain plug. New Violation.	<b>11/06/2016</b>

### COMMENTS

Complaint ID: 792729

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

Items & weights (in pounds)condemned: Potatoes 9, Pasta 20

Total weight (in pounds) condemned: 29

Reason for condemnation: Measured internal temperature of potentially hazardous food (potatoes, pasta) not held at 41° F. (5°C) or below while being stored over night. Actual measured temperature 50° F, 47° F.

Date and Time of condemnation: 11/06/16 and 10.30am

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

Voluntarily destroyed by: Angela Crawford



All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to [www.houstonconsumer.org](http://www.houstonconsumer.org) or call 832.393.5100 for more information.

**Person in Charge (Signature)**

**Date:**

**Sanitarian (Signature)** Rahmatullah Syed (RXS1)

**Date:** 11/06/2016

 <h2 style="margin: 0;">Food Establishment Inspection Report</h2> 					
<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> Phone: 832.393.5100 Fax: 832.393.5208 <a href="http://www.houstontx.gov/health/food">http://www.houstontx.gov/health/food</a>		Establishment LUBY'S #29 - 0203 (ESTABLISHMENT) Address 2400 S MACGREGOR Owner LUBY'S FUDDRUCKERS RESTAURANTS, LLC		Acct # 970232 Zip 77021 Type Insp Complaint (003)	
Date 11/06/2016	Arrival 09:55 AM	Departure 12:25 PM	Telephone (713) 747-1913	District 103	
Permit Expiration 02/27/2017	Permit Type F,G	Certified Manager			
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					
Code	Items in violation to be corrected by the dates indicated or immediately.				Correct By
	Food service manager and food handler requirements. Owning / Operating / Causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department.				
20-53(a)	Observed person-in-charge (Angela Crawford) operating a food establishment without City of Houston Food Service Manager's Certification. Food personnel in possession of a current accredited national or State of Texas food safety card/certificate must obtain the City of Houston Food Service Manager's Certification. Complete an application at the DHHS office; submit the certificate for confirmation of reciprocity and photo identification. If approved, pay the required fee. New Violation.				11/07/2016
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](http://www.houstontx.gov)

Establishment **BONE DADDYS HOUSE OF SMOKE (ESTABLISHMENT)**  
 Address **17381 TOMBALL PKWY**  
 Owner **BONE DADDY'S WILLOWBROOK, LLP**

Acct # **423531**  
 Zip **77064**  
 Type Insp  
**Routine**  
 Inspection (001)

Date 11/03/2016	Arrival 10:10 AM	Departure 10:45 AM	Telephone	District 306	Score
Permit Expiration 06/10/2017	Permit Type F,G	Certified Manager			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ham / Warmer	135.00 ° F	Sausages / Warmer	142.00 ° F	Unit / Draw Reach In Coolers	40.00 ° F
Beef Patties / Draw Reach In Cooler	38.00 ° F	Ribs / Draw Reach In Cooler	41.00 ° F	Chicken / Draw Reach In Cooler	41.00 ° F
Unit / Walk-In Cooler	40.00 ° F	Unit / Walk-In Cooler	39.00 ° F	Chicken / Walk-In Cooler	41.00 ° F
Pork / Walk-In Cooler	41.00 ° F	Potato Salad / Walk-In Cooler	39.00 ° F	Baked Beans / Walk-In Cooler	41.00 ° F
String Beans / Walk-In Cooler	38.00 ° F	Potato Salad / Reach In Cooler	39.00 ° F	Unit / Reach In Cooler	34.00 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
	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".	
20-21.3(b)(10)b	Date mark all cooked potentially hazardous food (baked beans, string beans - 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.	11/03/2016
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 reach in cooler, waiter/waitress area. New Violation.	11/03/2016
20-21.4(j)(4)	Potentially hazardous foods not being thawed as part of the conventional cooking process.  Potentially hazardous foods not being thawed as part of the conventional cooking process/improperly thawed in water. Observed a package of green chilli submerged in water in 3 compartment sink thawing. Prohibited! Thaw frozen food under potable running water in 3 compartment sink or in a refrigerated unit at a temperature of 41 degrees or below. New Violation.	11/03/2016

### COMMENTS

All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. 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 the week of 11/7/2016. 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.  
 - REINSPECTION FEE \$121.73

**Person in Charge (Signature)**

**Date:**

**Sanitarian (Signature)** Zenobia Walker (ZYW1)

**Date:** 11/03/2016



## 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 **BONE DADDYS HOUSE OF SMOKE (ESTABLISHMENT)**  
 Address 17381 TOMBALL PKWY  
 Owner **BONE DADDY'S WILLOWBROOK, LLP**

Acct # 423531  
 Zip 77064  
 Type Insp  
 Routine  
 Inspection (001)

Date 11/03/2016	Arrival 10:10 AM	Departure 10:45 AM	Telephone	District 306
Permit Expiration 06/10/2017	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
	Food employee with partial or complete absence of scalp hair not wearing an effective hair restraint while handling foods / utensils.	
20-21.8(f)	Observed male employee handling food without wearing hair restraint (cap or hair net), cook line. Prohibited! Employees handling food must wear a cap or hair net at all times. Corrected On-Site. New Violation.	11/03/2016
	Employee consuming food in unapproved area.	
20-21.9(a)	Observed male employee eating on cook line. Prohibited! Employees may only drink on cook line from a closed nonspillable beverage container but NO EATING. New Violation.	11/03/2016
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.	11/03/2016
	Repair/Replace inoperative reach in cooler or remove from premises, cook line. New Violation.	
20-21.24(a)	Not providing at least 10 foot-candles (110 lux) a distance of 30 inches (75 cm) above the floor: walk-in-refrigeration / dry storage area(s) / other area(s) during periods of cleaning.	11/03/2016
	Replace missing light bulb, walk in freezer. New Violation.	
20-21.24(a)	Not providing at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized .	11/03/2016
	Replace burned out fluorescent lights, cook line. New Violation.	
20-21.25(b)(3)	Ventilation filters not cleaned at sufficient frequencies to prevent accumulations.	11/03/2016
	Clean and sanitize filters and vent hood above grill to remove grease accumulations. New Violation.	
20-53(a)	Food service manager and food handler requirements. Owning / Operating / Causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department.	11/03/2016
	No Certified Manager On Duty (Oswaldo Enrique). Prohibited! A certified manager must be on duty physically inside establishment during all hours of business operations and the preparations of food before establishment is open for business operations and have in his/her possession a Food Manager's Certificate from The City of Houston Health Department to present to inspector upon request. Call (832) 393-5100 to schedule class appointment. FINAL FINAL NOTICE! Repeat Violation.	

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](http://www.houstontx.gov)

Establishment **TEXAS SUPER STOP (ESTABLISHMENT)**  
 Address **4921 NORTH FWY**  
 Owner **EXTREME BUSINESS, INC.**

Acct # **991124**  
 Zip **77022**  
 Type Insp  
 Routine  
 Inspection (001)

Date 11/03/2016	Arrival 02:55 PM	Departure 03:20 PM	Telephone (713) 691-7730	District 305	Score
Permit Expiration 12/04/2016	Permit Type F,D	Certified Manager			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
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### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.1(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.	11/03/2016
Foods (rice) not free from (filth / contamination) by (weevils). CONDEMNED. Corrected On-Site. New Violation.		
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 /	11/03/2016
Observed rice contaminated with weevils on shelves of store room. CONDEMNED. Maintain food shelves and remove any food not maintained in good condition from consumer reach. Corrected On-Site. New Violation.		
20-21.3(a) (2)	Container of food not stored a minimum of 6 inches above the floor.	11/03/2016
Container of food (cheese) not stored a minimum of 6 inches above the floor in walk-in-cooler. Store all food a minimum of 6 inches above floor surface. Repeat Violation.		
20-21.11 (a)(13)	Equipment/food-contact surfaces/utensils not clean to sight and touch.	11/04/2016
Observed unclean ice dispenser tray. CLEAN AND SANITIZE to remove all slime and mold growing on tray. Repeat Violation.		

### COMMENTS

**FOOD SERVICE MANAGER REQUIRED**— A certified manager must be present and on duty [Section 20.53(a)] at all times in each food establishment and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged). Please call 832.393.5100 to schedule an appointment for the Food Service Manager's Certification class or for more information please visit: <http://www.houstontx.gov/health/food/foodmanagers.html>.

All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to [www.houstonconsumer.org](http://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: Rice (7 lbs.)

Total weight (in pounds) condemned: 7 lbs.

Reason for condemnation: Contaminated with weevils

Date and Time of condemnation: 11/3/16 at 3:00 PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: Manager discarding in trash.

Voluntarily destroyed by: Syed Ali

**REINSPECTION REQUIRED**--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 11/23/16 (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.

**Person in Charge (Signature)**

**Date:** 11/03/2016

Sanitarian (Signature) Belinda Montemayor (bxm1)



Date: 11/03/2016

PG1

A-1



## 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 **TEXAS SUPER STOP (ESTABLISHMENT)**  
 Address **4921 NORTH FWY**  
 Owner **EXTREME BUSINESS, INC.**

Acct # **991124**  
 Zip **77022**  
 Type Insp  
**Routine Inspection (001)**

Date 11/03/2016	Arrival 02:55 PM	Departure 03:20 PM	Telephone (713) 691-7730	District 305
Permit Expiration 12/04/2016	Permit Type F,D	Certified Manager		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
	Ice making machine / plant not: located / installed / operated / maintained to prevent contamination of the ice.	
20-21.15(f)	Ice not protected by making (machine / plant) for ice to be (located / installed / operated / maintained) to prevent contamination of the ice. Observed rusty nails holding interior lid into place. REMOVE NAILS and provide rust free screws or other acceptable material to prevent the contamination of ice. REMOVE ICE. CLEAN ICE MACHINE and notify inspector before use. New Violation.	11/11/2016
20-21.20(b)(3)	(Garbage / Refuse containers / Dumpsters / Compactor systems / Waste handling units) for (returnables / recyclables) systems located outside not: kept clean / maintained in good repair.	11/11/2016
	Observed excessive trash on ground around dumpster. CLEAN and maintain to prevent accumulations. New Violation.	
	Wall / Ceiling not kept clean.	
20-21.23(a)	1) Observed excessive dust on walls and ceiling of walk-in-cooler (around and on cooling units). CLEAN and maintain. 2) Observed excessive dust on fans/vent covers of cooling units. CLEAN and maintain. Repeat Violation.	11/04/2016
20-21.24(a)	Not providing at least 10 foot-candles (110 lux) a distance of 30 inches (75 cm) above the floor: walk-in-refrigeration / dry storage area(s) / other area(s) during periods of cleaning.	11/11/2016
	Not providing at least 10 foot-candles (110 lux) a distance of 30 inches (75 cm) above the floor: walk-in-refrigeration / dry storage area(s) / other area(s) during periods of cleaning. Provide sufficient lighting in walk-in-cooler. New Violation.	
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).	11/11/2016
	Observed 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). Provide shields/covering to light bulbs above nacho self-service area and above ice machine area. New Violation.	
	Food service manager and food handler requirements. Owning / Operating / Causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department.	
20-53(a)	1) Observed person-in-charge (Syed Ali) (owning / operating) a food establishment without having in his possession a Food Service Manager's Certification. OBTAIN City of Houston Food Service Manager's Certification by calling 832-393-5100 and scheduling class. Please provide copies or proof of certification to have upon request by inspector. 2) Obtain Food Handler's Certification to all employees handling open food (cheese/ice). New Violation.	11/03/2016

Person in Charge (Signature)

Date: 11/03/2016

Person in Charge (Signature)

Date: 11/03/2016