



## 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 TIME FOR THAI  
Address 930 MAIN ST TUNNEL 240 D  
Owner NAK FAMILY TEXAS V, LLC

Acct # 428832

Zip 77002

Type Insp  
Consultative Visit -  
Sanitarian (004)

Date  
02/28/2017

Arrival  
08:55 AM

Departure  
09:10 AM

Telephone

(281) 683-2425

District  
401

Score

Permit Expiration  
08/17/2017

Permit Type  
F,G

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

20-21.21(a)

Controlling pests, generally. Effective measures intended to eliminate the presence of rodents / flies / cockroaches / other insects on the premises not utilized.

02/28/2017

Observed large accumulation of roaches in the food establishment. Maintain effective pest control measures to ensure the elimination of pests, specifically roaches, within establishment. Repeat Violation.

### COMMENTS

Manager contacted me the previous evening, 2/27/17, to inform me that pest control is spraying and asked me to come by and inspect them the following morning. Upon arriving at the food establishment at roughly before 9 o'clock, a large accumulation of roaches were seen crawling on the floor and on the walls, including the food preparation areas, near the serving line (wall), utensil washing area and around the mop-bucket area. Also, an accumulation of dead roaches were present. At this time, the food establishment is not open and will remain closed until further notice from a health officer.

Person in Charge (Signature)

Date:

Sanitarian (Signature) Madison Jeter (MKJ1)

Date: 02/28/2017



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Establishment UDIPI CAFE & CHAAT HOUSE (TOTAL ESTABLISHMENT)  
Address 5959 HILLCROFT A  
Owner MATRUCHAYA RESTAURANT, INC.

Acct # 402914

Zip 77036

Type Insp  
Consultative Visit -  
Sanitarian (004)

Date  
02/28/2017

Arrival  
02:25 PM

Departure  
03:10 PM

Telephone  
(713) 334-5555

District  
204

Score

Permit Expiration  
12/27/2017

Permit Type  
F,G

Certified Manager

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Paneer-fresh cheese / Cold-Hold Unit	64.00 ° F	Tomatoes / Cold-Hold Unit	63.00 ° F	Unit / Cold-Hold Unit	63.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code

Items in violation to be corrected by the dates indicated or immediately.

Correct By

Materials; general. All equipment and utensils not maintained in good repair.

20-21.10(a)

Measured internal temperature of potentially hazardous food (paneer-fresh cheese, tomatoes) not held at 41° F. (5°C) or below while being stored. Actual measured temperature 64° F., 63° F. and ambient temperature of cold-hold unit measured at 63° F. See general comments QUARANTINE EQUIPMENT ITEM IMPOSED. Repair or replace cold-hold unit to maintain internal food temperatures at 41° F. or below. New Violation.

02/28/2017

20-21.21(a)

Controlling pests, generally. Premises not kept in such condition as to prevent the harborage or feeding of insects or rodents.

Provide effective measures intended to eliminate the presence of cockroaches on the premises. Observed cockroaches on cold-hold-unit and stove. New Violation.

02/28/2017

## COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (COLD-HOLD-UNIT) 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: 02/28/17, 02:30 PM

Product or item quarantined: Cold-Hold-Unit

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: Cold-Hold-Unit not maintained in good repair.

Record applicable data: Measured internal temperature of potentially hazardous food (paneer-fresh cheese, tomatoes) not held at 41° F. (5°C) or below while being stored. Actual measured temperature 64° F., 63° F. and ambient temperature of cold-hold unit measured at 63° F.

To schedule QUARANTINE LIFT call Health Inspector Syed on 713-806-6102

Person in Charge (Signature)

*TM*

Date: 02/28/2017

Date: 02/28/2017





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Establishment JENNY'S CHINESE RESTAURANT (Total Establishment)  
Address 2939 WALNUT BEND  
Owner RUI CI, INC

Acct # 428531

Zip 77042

Type Insp Routine  
Inspection (001)

Date  
03/01/2017

Arrival  
01:00 PM

Departure  
01:45 PM

Telephone  
(713) 783-9440

District  
207

Score

Permit Expiration  
06/29/2017

Permit Type  
F,G

Certified Manager

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Refrigerator	40.00 ° F	Pork / Refrigerator	40.00 ° F	Chicken / Refrigerator	41.00 ° F
Shrimp / Cold-Hold Unit	41.00 ° F	Chicken / Cold-Hold Unit	41.00 ° F	Rice / Hot-Hold Unit	177.00 ° F
Soup / Hot-Hold Unit	165.00 ° F				

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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	03/01/2017
	Post "NO SMOKING" sign or symbol inside establishment. New Violation.	
20-21.18(d)	Toilet fixtures. Toilet room not provided with at least one covered waste receptacle.	03/01/2017
	Make toilet room door to be self-closing and provide a covered trash can in toilet room. New Violation.	
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents / flies / cockroaches / other insects on the premises not utilized.	03/01/2017
	Observed roaches in establishment. Take effective measures intended to minimize the presence roaches. (Manager provided proof of pest control service performed on 3/1/17) New Violation.	
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.	03/01/2017
	Repair damaged ceiling tiles in kitchen. New Violation.	

## COMMENTS

Person in Charge (Signature)

*Joe Ruan*

Date: 03/01/2017

Sanitarian (Signature) Abeid Fells (AMF1)

*AL*

Date: 03/01/2017



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**Houston Department of Health and Human Services**  
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**www.houstontx.gov**

Establishment **HUARACHES LA VILLA (ESTABLISHMENT)**  
 Address **828 SHARPSTOWN MALL FC-05**  
 Owner **OLIVIA HUERTA-GARCIA**

Acct # **426906**  
 Zip **77036**  
 Type Insp Routine  
 Inspection (001)

Date  
 03/01/2017

Arrival  
 05:25 PM

Departure  
 07:15 PM

Telephone  
 (832) 647-0257

District  
 204

Score

Permit Expiration  
 09/30/2017

Permit Type  
 F,G

Certified Manager

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese / Cold-Hold Unit	47.00 ° F	Cheese / Cold-Hold Unit	46.00 ° F	Lettuce / Cold-Hold Unit	50.00 ° F
Beef / Cold-Hold Unit	50.00 ° F	Pork / Cold-Hold Unit	50.00 ° F	Chicken / Cold-Hold Unit	55.00 ° F
Beef / Cold-Hold Unit	56.00 ° F	Cheese / Cold-Hold Unit	53.00 ° F	Rice / Prep Area	82.00 ° F
Salsa / Prep Area	96.00 ° F	Unit / Reach-In Cooler	39.00 ° F	Ham / Reach-In Cooler	39.00 ° F
Pork / Reach-In Cooler	41.00 ° F	Beef / Reach-In Cooler	40.00 ° F	Chicken / Reach-In Cooler	43.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II.  Food service / food processing establishment not in compliance with Article II, Food Ordinance. Observed live cockroaches everywhere in food preparation area. See general comments TC. New Violation.	03/01/2017
20-21.02(a)(01)	General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41° F (5°C) or below or 135°F (57°C) or above at all times, except as otherwise provided in this article or unless a packaged product is so labeled as exempted and approved by the appropriate state or federal health authority.  Measured internal temperature of potentially hazardous food (beef, pork, chicken, cheese) not held at 41° F. (5°C) or below while being stored since morning (10 am). Actual measured temperature in range of 51° F. - 56° F., 50° F., 55° F., 53° F. See general comments FOOD CONDEMNATION. New Violation.	03/01/2017
20-21.05(f)(01)	Dispensing utensils not stored with the handle extended out from the food.  Observed ice scoop handle touching ice. Store dispensing utensils (ice scoop) with the handle extended out from the food. See general comments FOOD CONDEMNATION. New Violation.	03/01/2017

## COMMENTS

FSMC: Olivia Huerta # 204498 Exp: 03/28/19

FSMC failed to provide current pest control service invoice.

TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 03/01/17, 05:45 PM

To schedule TC LIFT call Health Inspector Syed on 713-806-6102

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 1lb, beef 4lb, pork 1lb, chicken 1lb, cheese 2lb.

Total weight (in pounds) condemned: 9lb

Reason for condemnation: Observed ice scoop handle touching ice. Measured internal temperature of potentially hazardous food (beef, pork, chicken, cheese) not held at 41° F. (5°C) or below while being stored since morning (10 am). Actual measured temperature in range of 51° F. - 56° F., 50° F., 55° F., 53° F.

Date and Time of condemnation: 03/01/17 and 05:30 PM

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

Voluntarily destroyed by: Olivia Huerta

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 03/01/17 (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: 03/01/2017

Sanitarian (Signature) Rahmatullah Syed (RXS1)

Date: 03/01/2017





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Establishment PASTA LOMONTE'S (Kitchen)  
Address 14510 GRISBY  
Owner PASTA LOMONTES, INC.

Acct # 914037  
Zip 77079  
Type Insp Routine  
Inspection (001)

Date  
02/27/2017

Arrival  
04:20 PM

Departure  
05:10 PM

Telephone  
(281) 496-0030

District  
205

Score

Permit Expiration  
08/18/2017

Permit Type  
F,G

Certified Manager

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
sausage / Walk-In Cooler	38.00 ° F	Fish / Walk-In Cooler	36.00 ° F	Chicken / Walk-In Cooler	39.00 ° F
calamari / Walk-In Cooler	40.00 ° F	chicken breast / Refrigerator	40.00 ° F	Milk / Cold-Hold Unit	39.00 ° F
Cheese / Cold-Hold Unit	41.00 ° F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code

Items in violation to be corrected by the dates indicated or immediately.

Correct By

20-21.15(f)

Ice manufacture. Ice not made from water meeting the requirements of this section / not made in an approved ice-making machine or plant / not located, installed, operated, cleaned, and maintained so as to prevent contamination of the ice.

02/27/2017

Observed black mildew in the ice machine. Clean/ maintain ice making machine to prevent contamination of the ice. New Violation.

### COMMENTS

FOOD HANDLERS: 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: 02/27/2017

Sanitarian (Signature) Essien Isong (EJI1)

Date: 02/27/2017



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www.houstontx.gov

Establishment PUPUSA BALEDIA RESTAURANTE  
(ESTABLISHMENT)

Address 7303 BISSONNET

Owner ELIZABETH S. BUSTILLO

Acct # 428070

Zip 77074

Type Insp Routine  
Inspection (001)

Date  
02/27/2017

Arrival  
05:35 PM

Departure  
06:50 PM

Telephone  
(713) 773-2720

District  
203

Score

Permit Expiration  
04/22/2017

Permit Type  
F,G

Certified Manager

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Refrigerator	40.00 ° F	Beans / Refrigerator	40.00 ° F	Cheese / Refrigerator	40.00 ° F
Salsa / Refrigerator	41.00 ° F	Beans / Hot-Hold Unit	170.00 ° F	Salsa / Hot-Hold Unit	165.00 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code

Items in violation to be corrected by the dates indicated or immediately.

Correct By

20-19(b)

Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II.

02/27/2017

Food service / food processing establishment not in compliance with Article II, Food Ordinance. (20-21.16) New Violation.

20-21.16

Sewage / liquid waste, not disposed of by a public sewage system or by a sewage disposal system constructed and operated according to all applicable laws.

02/27/2017

Observed sewage back-up from kitchen drains to kitchen floors. Provide proper drainage to prevent sewage from back-up. New Violation.

20-53(g)

Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee.

02/27/2017

Maintain on premises a certificate of completion of the food handler course for each food employee. New Violation.

### COMMENTS

-Observed sewage back-up on to kitchen floors.

TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 2/27/2017 6:00 pm

Person in Charge (Signature)

Date: 02/27/2017

Sanitarian (Signature) Raymond Caballero (RXC2)

Date: 02/27/2017

PG1

A-1