



# 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 **EMPIRE CAFE (TOTAL ESTABLISHMENT)**

Acct # **220915**

Address **1732 WESTHEIMER RD**

Zip **77098**

Owner **EMPIRE RESTAURANT L.P.**

Type Insp **Routine Inspection (001)**

Date  
**04/11/2017**

Arrival  
**08:45 AM**

Departure  
**10:15 AM**

Telephone  
**(713) 528-5282**

District  
**403**

Score

Permit Expiration  
**11/18/2017**

Permit Type  
**F,D,G**

Certified Manager

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken Salad / Cold-Hold Unit	36.00 ° F	Chicken / Cold-Hold Unit	40.00 ° F	Ham / Cold-Hold Unit	41.00 ° F
Deli Meat / Cold-Hold Unit	39.00 ° F	Chorizo / Cold-Hold Unit	36.00 ° F	Pasta / Cold-Hold Unit	37.00 ° F
Chicken / Refrigerator	41.00 ° F	Potatoes / Refrigerator	41.00 ° F	Sausage / Walk-In Cooler	40.00 ° F
Butter / Walk-In Cooler	42.00 ° F	Chicken Salad / 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
20-21.01(a)	General. Food not in sound condition / safe for human consumption / free from spoilage, filth, other contaminants / obtained from an approved source / in compliance with laws relating to food labeling.  Ice not fit for human consumption. (*Discard; See Comments/Condemnation) New Violation.	04/11/2017
20-21.04(c)(05)	Cooking time/temperature controlled for safety (TCS) foods. Permit holder failed to inform consumers of the significantly increased risk of consuming foods by way of a disclosure and reminder, as specified in items (06) and (07) of this subsection by using brochures / deli case or menu advisories / label statements / table tents / placards / other effective written means when animal food such as beef / eggs / fish / lamb / milk / pork / poultry / shellfish is served or sold raw / undercooked / without otherwise being processed to eliminate pathogens either in ready to eat form or as an ingredient in another ready to eat food (except as specified in items (03) and (08) of this subsection).  Observed establishment providing partial disclosure of hazards of consuming undercooked foods; disclosure lacking asterisk to "reminder." *Provide @ next printing to undercooked menu items; ie: Eggs Benedict, etc. (See Comments) Repeat Violation.	05/12/2017

## COMMENTS

-COH Certified FSM= Cesar Portillo; #206646;; 12/10/20

-20-21.4(c)(0):

Identification of the animal-derived foods in a menu or other listing by asterisking them to a footnote that states that the items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

-20-21.01:

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, APPROX. 200@

Total weight (in pounds) condemned: 200, APPROXIMATELY

Reason for condemnation: Slime observed on interior components of ice bin. Ice not fit for human consumption.

Date and Time of condemnation: 4/11/17 @ 9:30 AM

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

Voluntarily destroyed by: (CESAR PORTILLO)

-20-21.01 & 20-21.15

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (ICE 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: 4/11/17 @ 9:30 AM

Product or item quarantined: ICE MACHINE

Section # of food ordinance in violation: 20-21.01 & 20-21.15

Reason for quarantine: Slime observed on ice bin interior components. Machine not maintained so as to prevent contamination of the ice.

Record applicable data: (ALCOHOL SWAB SAMPLE)

-NOTE: UPON COMPLETION OF ICE MACHINE SERVICING:

1)EMAIL PHOTO OF CLEANING INVOICE OR WORK-ORDER TO:

GEORGE.DUPUY@HOUSTONTX.GOV

2)CONTACT INSPECTOR @ 281-896-9544

Person in Charge (Signature)

Date: 04/11/2017

Sanitarian (Signature) George Dupuy (GXD)

Date: 04/11/2017

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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.  Observed pink slime on interior components of ice bin. Machine not maintained so as to prevent contamination of the ice. *Clean / repair / maintain / locate ice making machine to prevent contamination of the ice. (See Comments/Quarantine of Equipment) New Violation.	04/11/2017
20-21.22(d)	Floor drains. Properly installed trapped floor drains not provided in floors that are water-flushed for cleaning / that receive discharges of water or other fluid waste from equipment / in areas where pressure spray methods for cleaning equipment are used. The floors shall be constructed only of sealed concrete, terrazzo, ceramic tile or similar materials, and shall be graded to drain.  Observed floor drain grate adjacent to refrigerated prep table on cooks line not secured/off-set @ juncture. (Repair/Replace)  *Provide floors with properly installed trap floor drains in areas receiving discharges of water and liquid waste from equipment. New Violation.	04/25/2017

Person in Charge (Signature)

Date: 04/11/2017

Sanitarian (Signature) George Dupuy (GXD)

Date: 04/11/2017

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