



Food Establishment Inspection Report



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|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------|-------------------------------------------|
| Houston Department of Health and Human Services Environmental Health Division / Consumer Health Services Phone: 832.393.5100 Fax:832.393.5208 www.houstontx.gov | Establishment ALONTI DELI # 8 (Kitchen) | Acct # 942254 |
| | Address 9 GREENWAY PLAZA C-20 | Zip 77046 |
| | Owner PEPI CORPORATION | Type Insp Routine Inspection (001) |

| | | | | | | |
|----------------------------------------|----------------------------|------------------------------|------------------------------------|--|------------------------|-------|
| Date 05/04/2017 | Arrival 08:35 AM | Departure 09:45 AM | Telephone (713) 840-1132 | | District 403 | Score |
| Permit Expiration 11/04/2017 | Permit Type F,G | Certified Manager | | | | |

Food Temperatures / Unit Temperatures

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|-----------------------------------|------------|--------------------------------|------------|-----------------------------|------------|
| Chicken Salad / Cold-Hold Unit | 40.00 ° F | Tuna Salad / Cold-Hold Unit | 41.00 ° F | Deli Meat / Cold-Hold Unit | 37.00 ° F |
| Breakfast Sausage / Hot-Hold Unit | 126.00 ° F | Eggs / Hot-Hold Unit | 140.00 ° F | Potatoes / Hot-Hold Unit | 148.00 ° F |
| Lasagna / Hot-Hold Unit | 124.00 ° F | Chicken Salad / Walk-In Cooler | 41.00 ° F | Tuna Salad / Walk-In Cooler | 38.00 ° F |
| | | | | | |
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OBSERVATIONS AND CORRECTIVE ACTIONS

| Code | Items in violation to be corrected by the dates indicated or immediately. | Correct By |
|-----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| 20-21.01(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. Observed slime in ice machine. Ice not fit for human consumption. *Discard.(See Comments/Condemnation) New Violation. | 05/04/2017 |
| 20-21.02(a)(01) | General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (05°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. Internal temperature(s) measured on the following TCS foods; noted temperature(s) in degrees, Fahrenheit: -Breakfast sausage @ 126; Reheat to 165°F; Re-tested @ 167. Return to hot-holding & maintain 135°F minimum. -Lasagna @ 124 in hot holding unit; re-heat to 165°F; Re-tested @ 188°F. Return to hot-holding. *Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. Corrected On-Site. New Violation. | 05/04/2017 |
| 20-21.04(f)(02) | Reheating for hot holding. Steam tables / bainmaries / warmers / similar hot food holding facilities may not be used for the rapid reheating of time/temperature controlled for safety (TCS) foods. Prohibited hot food holding facility used for rapid reheating of time/temperature controlled for safety (TCS) food. Observed lasagna @ 124°F in hot-holding unit. Lasagna had been removed from cold storage and placed directly in hot-holding unit. *Rapidly reheat (TCS) food to 165°F or higher immediately before placing in hot holding unit. Corrected On-Site. New Violation. | 05/04/2017 |

COMMENTS

-COH Certified FSM= Michelle Heuser; #194278; 4/27/17

-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; 300#, approximately.

Total weight (in pounds) condemned: 300, approximately.

Reason for condemnation: Observed slime on ice bin interior components. Ice not fit for human consumption.

Date and Time of condemnation: 5/4/17 @9AM

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

Voluntarily destroyed by: (MICHELLE HEUSER)

2-21.15

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: 5/4/17 @ 9AM AM

Product or item quarantined: ICE MACHINE

Section # of food ordinance in violation: 20-21.15

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

Record applicable data: (ALCOHOL SWAB SAMPLE)

-NOTE: UPON COMPLETION OF ICE MACHINE CLEANING/SERVICING:

1) Email photo of cleaning invoice to: george.dupuy@houstontx.gov

2) Contact inspector @ 281-896-9544

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 5/15/17 (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) *MH*

Date: 05/04/2017

Sanitarian (Signature) George Dupuy (GXD) *GPD*

Date: 05/04/2017

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Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax: 832.393.5208
<http://www.houstontx.gov/health/food>

Establishment ALONTI DELI # 8 (Kitchen)

Acct # 942254

Address 9 GREENWAY PLAZA C-20

Zip 77046

Owner PEPI CORPORATION

Type Insp Routine Inspection (001)

Date
05/04/2017

Arrival
08:35 AM

Departure
09:45 AM

Telephone
(713) 840-1132

District
403

Permit Expiration
11/04/2017

Permit Type
F,G

Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

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|-----------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| 20-21.05(e) | Ice dispensing. Ice dispensing utensils shall be stored on a clean surface or in the ice with the dispensing utensil's handle extended out of the ice. Observed utensil without handle attached used to dispense ice/stored in ice. *Provide approved (utensils / equipment) to dispense ice for consumption. *Store ice dispensing utensil on a clean surface or in the ice with the handle extended out of the ice. New Violation. | 05/04/2017 |
| 20-21.11(c)(03) | Wiping cloths. Moist cloths used for cleaning nonfood-contact surfaces of equipment such as counters, dining table tops and shelves not clean / not rinsed frequently in one of the sanitizing solutions permitted in section 20-21.12(e)(02) through (06) of this code / used for no other purpose. These cloths shall be stored in the sanitizing solution between uses. *Store moist cloths used for cleaning nonfood-contact surfaces of (equipment / counters / dining table tops / shelves) in sanitizing solution between uses. Corrected On-Site. New Violation. | 05/04/2017 |
| 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 slime on interior components of ice bin. Machine not maintained so as to prevent contamination. (See Comments/Quarantine of equipment) New Violation. | 05/04/2017 |

Person in Charge (Signature) *MH*

Date: 05/04/2017

Sanitarian (Signature) George Dupuy (GXD) *GPD*

Date: 05/04/2017

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