



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 D & J BURGER BAR (Kitchen)	Acct # 915345
	Address 7809 LEY RD	Zip 77028
	Owner D & J WONG	Type Insp Routine Inspection (001)

Date 05/15/2017	Arrival 10:45 AM	Departure 11:40 AM	Telephone (713) 635-3063	District 405	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
Cheese / Cold-Hold Unit	41.00 ° F	Cut tomatoes / Cold-Hold Unit	40.00 ° F	Cut onions / Cold-Hold Unit	44.00 ° F
Beef / Cold-Hold Unit	46.00 ° 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. Food not safe for human consumption. (see comments section, food discarded, food at improper temperature overnight) Corrected On-Site. New Violation.	05/15/2017
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. 1. Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. (food discarded) 2. Observed employee handling cut tomatoes and cut lettuce with bare hands. Utilize deli tissue, spatula, tongs, or single-use gloves. Corrected On-Site. Repeat Violation.	05/15/2017
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Repair the right side of the cooler to maintain food at an internal temperature of 41 F or below. Quarantine, do not store TCS, time/temperature for control safety, foods in the cooler. When the cooler has been properly repaired contact the inspector at: 713-502-1104 or the supervisor at: 832-393-4445 or 832-393-5100. New Violation.	05/16/2017

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: beef patties 1 @ 23 lbs.

Total weight (in pounds) condemned: 23 lbs.

Reason for condemnation: at improper temperature overnight

Date and Time of condemnation: 5-15-17 @ 11:45 AM

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

Voluntarily destroyed by: Juvenda Wong

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (NAME) 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: 5-15-17, 11:40 AM

Product or item quarantined: right side of cooler

Section # of food ordinance in violation: 20-21.10



Reason for quarantine: not cooling properly

Record applicable data:

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 5-25-17 (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: 05/15/2017
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Sanitarian (Signature) Remonda Robinson (RLR1) 	Date: 05/15/2017
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OBSERVATIONS AND CORRECTIVE ACTIONS				
Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By		
20-21.11(a)(07)	Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. Clean nonfood-contact surfaces of equipment (shelves, counters, tables) as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, and dead roaches. New Violation.	05/19/2017		
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. Take effective measures to eliminate the presence of roaches. New Violation.	05/16/2017		
20-21.22(a)	Floor construction. Floors / floor coverings of all food preparation / food storage / utensil-washing areas / walk-in refrigerating units / dressing rooms / locker rooms / toilet rooms not maintained in good repair. Floors and floor coverings not clean. Clean the floor under and behind all pieces of equipment to be free of dirt build up and dead roaches. New Violation.	05/19/2017		
Person in Charge (Signature) 		Date: 05/15/2017		
Sanitarian (Signature) Remonda Robinson (RLR1) 		Date: 05/15/2017		