



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 JR'S BAR-B-Q (TOTAL ESTABLISHMENT)	Acct # 415770
	Address 102 MCCARTY ST	Zip 77029
	Owner JKJ GROUP , INC.	Type Insp Routine Inspection (001)

Date 05/16/2017	Arrival 01:30 PM	Departure 02:50 PM	Telephone (713) 674-2800	District 405	Score
Permit Expiration 08/25/2017	Permit Type F,G	Certified Manager			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cut lettuce / Cold-Hold Unit	51.00 ° F	Beef / Cold-Hold Unit	40.00 ° F	Chicken / Cold-Hold Unit	38.80 ° F
Chicken / Cold-Hold Unit	44.60 ° F	Cheese / Cold-Hold Unit	49.60 ° F	Chicken / Cold-Hold Unit	42.20 ° F
Ham / Cold-Hold Unit	42.20 ° F	Brisket / Cold-Hold Unit	44.90 ° F	Brisket / Hot-Hold Unit	162.00 ° F
Chopped beef / Hot-Hold Unit	120.00 ° 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, at improper temperature over 4 hours) Corrected On-Site. New Violation.	05/16/2017
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. Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. (brisket quick chilled to 41 F, chicken quick chilled to 40 F, cut lettuce quick chilled to 41 F) Corrected On-Site. New Violation.	05/16/2017

COMMENTS

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: 5-16-17, 2:22 PM

Product or item quarantined: 2-door prep cooler

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: not cooling properly

Record applicable data: 54 F

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

Items & weights (in pounds) condemned: cheese 2 @ 1 lbs., sour cream 1 @ 2 lbs., diced onions 1 @ 2 lbs., cut tomatoes 1 @ 3 lbs., potato salad 1 @ 4 lbs., cole slaw 1 @ 5 lbs.

Total weight (in pounds) condemned: 18 lbs.

Reason for condemnation: at improper temperature over 4 hours

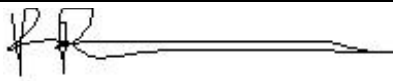
Date and Time of condemnation: 5-16-17 @ 3:05 PM

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

Voluntarily destroyed by: Neil

Person in Charge (Signature) 	Date: 05/16/2017
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Sanitarian (Signature) Remonda Robinson (RLR1)



Date: 05/16/2017



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Permit Expiration 08/25/2017	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
20-21.08(f)	<p>Hair restraint. While handling food or utensils, food employees not wearing effective hair restraints and clothing that covers body hair to prevent the contamination of food or food-contact surfaces. An effective hair restraint means any cap / hat / hair net made of fabric / cord / plastic / paper that effectively covers and holds hair in place. The use of effective hair restraints also applies to any exposed scalp or facial hair where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand-washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed.</p> <p>Provide and wear an effective hair restraint that covers body hair while handling food and utensils to prevent contamination. New Violation.</p>	05/17/2017
20-21.10(a)	<p>Materials; general. All equipment and utensils not maintained in good repair.</p> <p>Repair the 2-door prep cooler to maintain food at an internal temperature of 41 F or below. Quarantine, do not store TCS, time/temperature control for safety, food 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.</p>	05/17/2017
20-21.11(a)(07)	<p>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.</p> <p>Clean nonfood-contact surfaces of equipment (shelves and counters throughout the establishment) as often as necessary to keep the equipment free of accumulation of dust, dirt, and food particles. New Violation.</p>	05/19/2017
20-21.17(a)	<p>General. Plumbing not sized / installed / maintained according to applicable laws.</p> <p>Repair the plumbing to stop the leak at the hand-washing sink in the storage room behind the main cash register. New Violation.</p>	05/23/2017
20-21.21(b)	<p>Openings. Screens for windows / doors / skylights / transoms / intake and exhaust air ducts / other openings to the outside not tight-fitting and free of breaks. Screening materials shall not be less than sixteen mesh to the inch (16 mesh to 25.4 mm).</p> <p>1. Repair the damaged screen on the back screen door to prevent the entrance of insects and rodents. 2. Close the front door to prevent the entrance of insects and rodents. New Violation.</p>	05/23/2017
20-21.24(b)(01)	<p>Protective shielding. light bulbs not shielded / coated / otherwise shatter-resistant in areas where there is exposed food, clean equipment / utensils / linens / unwrapped single-service or single-use articles, except as specified in subitems a and b of this item Shielded / coated / otherwise shatter-resistant bulbs need not be provided in areas used only for storing food and single-service articles in unopened packages if the integrity of the packages cannot be affected by broken glass falling onto them and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</p> <p>Provide end caps for the bulbs in the dish wash area. New Violation.</p>	05/23/2017

Person in Charge (Signature) 	Date: 05/16/2017
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Sanitarian (Signature) Remonda Robinson (RLR1) 	Date: 05/16/2017
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