



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 **LAIKH HOUSE GOURMET CAFE (KITCHEN)**

Acct # **429158**

Address **1856 BARKER CYPRESS**

Zip **77084**

Owner **9 POUNDER LLC**

Type Insp Reinspection
(002)

Date
07/13/2017

Arrival
12:30 PM

Departure
02:30 PM

Telephone
(832) 459-2852

District
307

Score
5

Permit Expiration
10/05/2017

Permit Type
F,G

Certified Manager
- - 10/27/2018

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Unit / Prep Reach In Cooler	80.00 ° F	Unit / Reach In Cooler	40.00 ° F	Beef Meat Sauce / Refrigerator	41.00 ° F
Beef Patties / Refrigerator	41.00 ° F	Unit / Walk-In Cooler	40.00 ° F	Cheese / Walk-In Cooler	40.00 ° F
Ham / 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
20-02	Condemnation and disposition of contaminated food. Tagged food / equipment used/not held pursuant pending disposition. Tagged equipment (prep reach in cooler quarantined) used/not held pursuant pending disposition. Prohibited! Observed food stored in cooler. Remove! New Violation.	07/13/2017
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. ESTABLISHMENT CLOSED! Gnats flying around dish washing/prep area, cook line, coffee makers. New Violation.	07/13/2017
20-21.03(a)(02)	General. Container of food not stored a minimum of 6 inches above the floor. To prevent possible contamination store boxes of food 6 inches above the floor, walk in freezer and boxes of potatoes on the floor, dish washing/ prep area. Repeat Violation.	07/13/2017

COMMENTS

Note: Accompanied with employee (Alejandra Torres) during the inspection.

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: 7/13/2017, 12:30 PM.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or the week of 7/17/2017. 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.

- REINSPECTION FEE \$122.99

Person in Charge (Signature) Alejandra Torres - Food Handler Certificate

AT

Date: 07/13/2017

Sanitarian (Signature) Zenobia Walker (ZYW1)

ZYW1

Date: 07/13/2017

PG1

A-1



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Date 07/13/2017	Arrival 12:30 PM	Departure 02:30 PM	Telephone (832) 459-2852	District 307
Permit Expiration 10/05/2017	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
20-21.03(b)(10)b	Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date". Date mark all cooked potentially hazardous food (cauliflower, beef meat sauce - reach in cooler) held over 24 hours in a refrigerated unit with the open preparation and disposition date. Cooked food may only be kept for 7 days in a refrigerated unit at a temperature of 41 degrees or below. On the 7th day all remaining cooked food not sold or consumed must be discarded. Repeat Violation.	07/13/2017
20-21.08(f)	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. Female employees not wearing hair restraint while preparing food, cook line. Employees must wear a hair restraint at all times food prep/cook line (handling food/utensils), storage, and dish washing area. Repeat Violation.	07/13/2017
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. PREP REACH IN COOLER QUARANTINED STILL IN EFFECT! Observed cooler temperature at 80 degrees. Repair/Replace prep reach in cooler. DO NOT PUT ANY FOOD IN COOLER UNTIL: LEAVE EMPTY 1. REPAIRED/REPLACED 2. QUARANTINE HAS BEEN LIFTED BY INSPECTOR - CALL INSPECTOR (YUVONNE WALKER) AT (713) 502-2622 TO LIFT QUARANTINE. New Violation.	07/13/2017
20-21.11(a)(06)	Cleaning frequency. Food-contact surfaces of grills, griddles, and similar cooking devices and the cavities and door seals of microwave ovens not cleaned at least once a day; except that this shall not apply to hot oil cooking and hot oil filtering equipment if it is cleaned as specified in subsection (f) of this section. The food-contact surfaces of all cooking equipment shall be kept free of crusted grease deposits and other accumulated soil. Clean interior of microwave (top, sides, bottom) to remove food particles and stains. Repeat Violation.	07/13/2017
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 To Remove: 1. Prep Reach In Cooler & Cola Zero Reach In Cooler - food particles 2. Sides of Fryers, Grill, Stove - grease accumulations 3. Reach In Freezer Chest (storage room) - defrost to remove ice build up Repeat Violation.	07/13/2017
20-21.11(a)(13)	Cleaning frequency. Equipment, food-contact surfaces, and utensils not clean to sight and touch. Clean meat slicer to remove food particles. Repeat Violation.	07/13/2017

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ZYW1

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20-21.12(g)	Using chemicals for sanitization. When using chemicals for sanitization, a test kit or other device that accurately measures the concentration of the solution in parts per million or milligrams per liter not provided and used. Provide chlorine test strips for 3 compartment sink to test the concentration of sanitizing solution. New Violation.	07/13/2017
20-21.14(b)(03)	Storage. Facilities for the storage of knives, forks, and spoons shall be designed and used to present the handle to the employee or consumer. To prevent possible contamination store forks, knives, spoons inverted (handle extended out the consumer) in utensil holders, customer self serve counter. Repeat Violation.	07/13/2017
20-21.14(c)(05)	Single-service articles. Except as specified under subsection (c)(03) of this section, single-service articles that are intended for contact with the mouth of the user not furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser To prevent possible contamination provide an enclosed single service dispenser for coffee stirrers/straws or use individually wrapped coffee stirrers/straws, customer self serve counter. Repeat Violation.	07/13/2017
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 pink slimy residue on deflector shield of ice machine. Clean and sanitize deflector shield to remove slimy residue and maintain interior cleaned and sanitized at all times. New Violation.	07/13/2017
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. ESTABLISHMENT CLOSED! Observed gnats flying around 2 & 3 compartment sink/prep area, cook line, and coffee makers. Provide effective measures to eliminate the presence of gnats. ESTABLISHMENT MUST REMAIN CLOSED UNTIL: 1. ESTABLISHMENT HAS BEEN EXTERMINATED 2. CLOSURE HAS BEEN LIFTED BY INSPECTOR - CALL INSPECTOR (YUVONNE WALKER) AT (713) 502-2622 TO LIFT CLOSURE. New Violation.	07/13/2017
20-21.21(b)	Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means. To prevent the possible entrance of pest seal open gap between the bottom of all entrance/exit doors and floor (front & back door). Repeat Violation.	07/13/2017
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 floor in walk in cooler to remove stagnant water. New Violation.	07/13/2017

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ZYW1

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20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Clean and sanitize wall behind cooking equipment (fryers, stove, grill) to remove grease accumulations and wall behind meat slicer to remove food stains. Repeat Violation.	07/13/2017
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Clean and sanitize filters and vent hood to remove grease accumulations. New Violation.	07/13/2017
20-21.28(a)(04)	General. The traffic of unnecessary persons through the food preparation and utensil-washing areas is prohibited. Only food employees allowed in food prep, storage, and dish washing area. Observed a little boy sitting then lying across chairs in storage room. New Violation.	07/13/2017
20-53(a)	Owning / operating / causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department. No Certified Manager On Duty (Alejandra Torres - Food Handler Certificate). A certified manager must be on duty physically inside establishment during all hours of business operations over-seeing employees with a Food Handler Certificate and have in his/her possession a Food Manager's Certificate from The City of Houston Health Department to present to inspector upon request. Call (832) 393-5100 to schedule class appointment. Repeat Violation.	07/13/2017

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