



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 **PRONTO CUCININO (Establishment)**

Acct # **411265**

Address **791 TOWN & COUNTRY BLVD 23**

Zip **77024**

Owner **NINO'S RESTAURANT AND BAR, INC**

Type Insp Complaint
(003)

Date
07/19/2017

Arrival
02:00 PM

Departure
03:45 PM

Telephone
(713) 467-8646

District
302

Score
3

Permit Expiration
04/03/2018

Permit Type
F,G

Certified Manager
Luis Rojas - 214302 - 10/06/2021

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC / Cold-Hold Unit	35.00 ° F	WIF / Cold-Hold Unit	4.00 ° F	Pepperoni / Cold-Hold Unit	10.00 ° F
Chicken / Cold-Hold Unit	40.00 ° F	Mushroom / Cold-Hold Unit	35.00 ° F	Green Beans / Hot-Hold Unit	171.00 ° F
Spinach / Cold-Hold Unit	40.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(01)	General. At all times, including while being stored, prepared, displayed, served, received, or transported, food not protected from potential contamination by all agents, including dust, insects, rodents, toxic materials, cross-contamination, damaged or spoiled products, distressed merchandise, recalled products, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, draining, and overhead leakage or overhead drippage from condensation. Protect food from potential contamination by (dust / dirt / unclean equipment / utensils). Observed pork chops and fish uncovered in the WIC. New Violation.	07/19/2017
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". Provide date marks for prepared food held more than 24 hours or discard. Observed fish and candoloni with date marks. New Violation.	07/19/2017

COMMENTS

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: 07/19/17, 3:00 PM

Person in Charge (Signature) Ed Rojas

Date: 07/19/2017

Sanitarian (Signature) Wilbert Robinson (WXR1)

Date: 07/19/2017

PG1

A-1



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Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax: 832.393.5208
http://www.houstontx.gov/health/food

Establishment **PRONTO CUCININO (Establishment)**

Acct # **411265**

Address **791 TOWN & COUNTRY BLVD 23**

Zip **77024**

Owner **NINO'S RESTAURANT AND BAR, INC**

Type Insp Complaint
(003)

Date
07/19/2017

Arrival
02:00 PM

Departure
03:45 PM

Telephone
(713) 467-8646

District
302


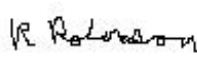
Permit Expiration
04/03/2018

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
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. Provide effective measures intended to eliminate the presence of (cockroaches) on the premises. German Cockroaches in all stages of life, were observed in the kitchen area, dishwashing area, and both sides of the floor on the front kitchen line. New Violation.	07/20/2017
20-21.24(b)(01)	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. Provide shielding / coating / shatter-resistant protection provided for artificial lighting located in: food is exposed / equipment washing / utensil washing lines area(s) / unwrapped single-service storage area(s) / single-use storage area(s) / equipment and utensil storage area(s). Observed unshielded bulbs at the dish washing aisle. Corrected On-Site. New Violation.	COS
20-21.25(b)(03)	Special ventilation. Ventilation hood systems and devices not sufficient in number / capacity to prevent grease / condensation from collecting on walls and ceilings. Make ventilation hood system sufficient in (number/capacity) to prevent (grease / condensation) from collecting on wall(s)/ ceiling(s). Provide sufficient ventilation hood system. Observed missing vent filters. New Violation.	07/26/2017
21-244(b)	Signs clearly stating that smoking is prohibited within not conspicuously posted at every entrance to a public place. Provide NO SMOKING signs for all entrances and in the interior of the establishment. New Violation.	07/25/2017

Person in Charge (Signature) Ed Rojas 	Date: 07/19/2017
Sanitarian (Signature) Wilbert Robinson (WXR1) 	Date: 07/19/2017
Received By Ed Rojas	



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 HARVEST EXPRESS (ESTABLISHMENT)	Acct # 425492
	Address 5000 WESTHEIMER RD 602-A	Zip 77056
	Owner YB FOOD, INC.	Type Insp Routine Inspection (001)

Date 07/20/2017	Arrival 01:30 PM	Departure 03:00 PM	Telephone (832) 991-8988		District 201	Score 5
Permit Expiration 04/09/2018	Permit Type F,G	Certified Manager Rafael Munguia, NO FMSC - -				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Lamb Pizza / Prep Cooler	70.00 ° F	Cheesecake / Cold-Display Unit	55.00 ° F	Chicken / Hot-Hold Unit	145.00 ° F
Rice / Hot-Hold Unit	140.00 ° F	Beans / Hot-Hold Unit	143.00 ° F	Sauce / Hot-Hold Unit	147.00 ° F
Lamb / Hot-Hold Unit	158.00 ° F	Beef / Hot-Hold Unit	155.00 ° F	Rice / Reach-in-Cooler	40.00 ° F
Beans / Reach-in-Cooler	40.00 ° F	Lamb / Reach-in-Cooler	40.00 ° F	Salmon / Cold-Hold Unit	39.00 ° F
Beef Patty / Cold-Hold Unit	40.00 ° F	Veggies/Fruits / Refrigerator	40.00 ° F	Veggies / Prep Cooler	63.00 ° 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. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment. Food (lamb pizza and cheesecakes)not safe for human consumption. CONDEMN. Corrected On-Site. New Violation.	COS
20-21.01(a)	General. Food not obtained from sources that comply with all laws relating to food and food labeling as defined in TFER 228.78 and 228.79. Observed fruit cups and pastries for self-service without manufacture labels. PROVIDE labels in compliance with laws relating to food labeling. Repeat Violation.	07/20/2017
20-21.03(b)(09)	Refrigerated storage. Cold storage of foods. Time/temperature controlled for safety (TCS) food not maintained at 41°F (5°C) in cold storage. 1) Observed veggies, sauces, cheese and other potentially hazardous food on prep cooler above 41°F for less than 4 hours according to person in charge Rafael Munguia. RAPIDLY COOL and maintain at 41°F (5°C) in cold storage. 2) Observed lamb pizza in prep cooler and cheese cake in cold-hold display unit at 70°F and 55°F for more than 4 hours. DISCARD. Corrected On-Site. New Violation.	07/20/2017

COMMENTS

FOOD SERVICE MANAGER REQUIRED— A certified manager must be present and on duty [Section 20.53(a)] at all times in each food establishment and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged). Please call 832.393.5100 to schedule an appointment for the Food Service Manager's Certification class or for more information please visit: <http://www.houstontx.gov/health/food/foodmanagers.html>.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (Prep Cooler and cold-hold unit) 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: 07/20/17, 02:30 PM

Product or item quarantined: Prep cooler and cold-hold display unit.

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: Not maintaining ambient temperature of 41°F and below.

Record applicable data: Ambient temperature of 64°F and 55°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: Lamb pizza (5 lbs.) and cheesecakes (4 lbs.)

Total weight (in pounds) condemned: 9 lbs.

Reason for condemnation: Internal temperature of 70°F for more than 4 hours for pizza and 55°F for more than 4 hours for cheesecake.

Date and Time of condemnation: 7/20/17 at 2:20 PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: Pouring Clorox over food.

Voluntarily destroyed by: Rafael

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 07/26/17 (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: 07/20/2017

Sanitarian (Signature) Belinda Montemayor (bxm1)

Date: 07/20/2017

PG1

A-1



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Houston Department of Health and Human Services
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<http://www.houstontx.gov/health/food>

Establishment HARVEST EXPRESS (ESTABLISHMENT)

Acct # 425492

Address 5000 WESTHEIMER RD 602-A

Zip 77056

Owner YB FOOD, INC.

Type Insp Routine Inspection
(001)

Date
07/20/2017

Arrival
01:30 PM

Departure
03:00 PM

Telephone
(832) 991-8988

District
201

Permit Expiration
04/09/2018

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)(01)	Refrigerated storage. Refrigeration facilities. The sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of the mechanically refrigerated unit and designed to be easily readable. 1) Observed opened packaged of cheese without date marks. Provide date marks for prepared food held more than 24 hours or discard. 2) Provide a numerically scaled accurate indicating thermometer located in the warmest part of the refrigerated unit (PROVIDE FOR ALL UNITS STORING POTENTIALLY HAZARDOUS FOOD) ENSURE thermometers are placed in front of unit (near doors). New Violation.	07/20/2017
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. 1) Observed prep table not maintaining ambient temperature of 41°F and below. MAY USE ice baths for items stored in prep cooler for today. REPAIR UNIT IMMEDIATELY and notify inspector once repaired. **Note: Please ensure all internal temperatures are maintaining at 41°F and below. 2) Observed cold-hold display unit not maintaining ambient temperature of 41°F and below. QUARANTINED. Do not store potentially hazardous food until unit is repaired. NOTIFY inspector at 281-978-0307 when unit is repaired and before use. New Violation.	07/20/2017
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. Observed moist cloth in back of kitchen prep table not stored in sanitizer bucket. Store moist cloths used for cleaning nonfood-contact surfaces of (equipment / counters / dining table tops / shelves) in sanitizing solution between uses. New Violation.	07/20/2017
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 test kit or other device used to measure parts per million or milligrams per liter of chemical sanitization solution (provide Quat/QAC QR test strips for 3-compartment sink sanitizer and sanitizer used for sanitizer buckets. Note: Observed chlorine test strips. New Violation.	07/20/2017
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. Obtain a Food Service Manager's Certification issued by the department. Re-inspections will be performed until certifications are obtained and shown to inspector. Repeat Violation.	07/20/2017

Person in Charge (Signature)



Date: 07/20/2017

Sanitarian (Signature) Belinda Montemayor (bxm1)



Date: 07/20/2017

Received By

PG2

A-2



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 **HORNS OF AFRICA (ESTABLISHMENT)**

Acct # **430139**

Address **5930 RENWICK D**

Zip **77081**

Owner **GUDER, LLC**

Type Insp **Routine Inspection (001)**

Date
07/21/2017

Arrival
01:50 PM

Departure
03:00 PM

Telephone
(713) 838-1111

District
201

Score
2

Permit Expiration
02/28/2018

Permit Type
F,G

Certified Manager
Daniel, No FMSC - -

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beans / Walk-In Cooler	43.00 ° F	Beef / Walk-In Cooler	43.00 ° F	Ambient/Milk / Refrigerator	39.00 ° F
Rice / Walk-In Cooler	43.00 ° F	Noodles / Walk-In Cooler	43.00 ° F	Veggies / Prep Area	42.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Observed walk-in-cooler at (44-45)*F. PLEASE PROVIDE ICE BATHS to all potentially hazardous product in walk-in-cooler. REPAIR and ensure unit is maintaining internal temperature of PHF at 41°F and below. Note: thermostat was at 43 at time of arrival and moved to 35 but still did not change ambient temperature. New Violation.	07/21/2017
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. 1) Observed 3 live roaches near/in mop sink room and a few dead roaches on floor of establishment. Pest control invoices were observed for 7/8 and 7/18. Please ensure all dead roaches are removed and areas cleaned as needed daily. Provide pest control treatment as many times needed to help eliminate roaches in establishment. 2) Observed gaps/holes around pipes in mop sink room close/seal all openings to walls/attic in order to prevent the entrance of insects/rodents into establishment. 3) Observed missing baseboard (under 3-compartment sink). REPLACE to close large opening at wall/floor intersection. 2) New Violation.	07/21/2017

COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (walk-in-cooler) 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: 07/21/17, 03:10 PM

Product or item quarantined: walk-in-cooler

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: not maintaining 41°F and below

Record applicable data: (44-45)*F

**Place all food on ice in walk-in-cooler until repaired.

Person in Charge (Signature)

Date: 07/21/2017

Sanitarian (Signature) Belinda Montemayor (bxm1)

Date: 07/21/2017



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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 **HORNS OF AFRICA (ESTABLISHMENT)**

Acct # **430139**

Address **5930 RENWICK D**

Zip **77081**

Owner **GUDER, LLC**

Type Insp **Routine Inspection (001)**

Date
07/21/2017

Arrival
01:50 PM

Departure
03:00 PM

Telephone
(713) 838-1111

District
201

Permit Expiration
02/28/2018

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
20-53(f)	Food employee failed to successfully complete a food handler training course within 60 days of employment. 1) Obtain a Food Service Manager's Certification issued by the department. 2) All food handlers must successfully complete a food handler training course within 60 days of employment. Repeat Violation.	07/21/2017

Person in Charge (Signature)

Date: 07/21/2017

Sanitarian (Signature) Belinda Montemayor (bxm1)

Date: 07/21/2017

Received By



Food Establishment Inspection Report



Houston Department of Health and Human Services
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Phone: 832.393.5100 Fax:832.393.5208
www.houstontx.gov

Establishment **JACK IN THE BOX #3695 (Kitchen)**

Acct # **413221**

Address **12777 EAST FWY**

Zip **77015**

Owner **TLG RESTAURANTS, LTD.**

Type Insp Complaint
(003)

Date
07/20/2017

Arrival
03:25 PM

Departure
04:50 PM

Telephone
(713) 450-2403

District
405

Score
3

Permit Expiration
08/25/2017

Permit Type
F,D,G

Certified Manager
laisha Edwards - 211718 - 05/07/2019

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Walk-In Cooler	40.00 ° F	Eggs / Walk-In Cooler	39.00 ° F	Eggroll / Walk-In Cooler	38.00 ° F
Milk / Cold-Hold Unit	30.00 ° F	Hamburgers / Cold-Hold Unit	43.00 ° F	Eggs / Cold-Hold Unit	42.00 ° F
Cheese / Cold-Hold Unit	43.00 ° F	Beef / Hot-Hold Unit	163.00 ° F	Chicken / Hot-Hold Unit	149.00 ° F
Rice / Hot-Hold Unit	180.00 ° 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. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment. Food not safe for human consumption. (see comments section, food discarded, pink slime and dirt build-up in the ice machine) Corrected On-Site. New Violation.	07/20/2017
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. Provide a scoop with a handle for the bulk container of rice. 2. Store ice dispensing utensil on a clean surface or in the ice with the handle extended out of the ice. New Violation.	07/21/2017
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. Clean and sanitize the ice machine to be free of pink slime and dirt build-up. Corrected On-Site. New Violation.	07/20/2017

COMMENTS

COMPLAINT INVESTIATION: I DID NOT OBSERVE ANY ROACHES IN THE ESTABLISHMENT. THE PEST CONTROL TREATED THE FACILITY 6-22-17.

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 1 @ 150 lbs.

Total weight (in pounds) condemned: 150 lbs.

Reason for condemnation: pink slime and dirt in the ice machine

Date and Time of condemnation: 7-20-17 @ 4:05 PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: ice melted in the 3 compartment sink

Voluntarily destroyed by: laisha

Person in Charge (Signature) laisha Edwards

Date: 07/20/2017

Sanitarian (Signature) Remonda Robinson (RLR1)

Date: 07/20/2017



Food Establishment Inspection Report



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<http://www.houstontx.gov/health/food>

Establishment **JACK IN THE BOX #3695 (Kitchen)**

Acct # **413221**

Address **12777 EAST FWY**

Zip **77015**

Owner **TLG RESTAURANTS, LTD.**

Type Insp **Complaint (003)**

Date
07/20/2017

Arrival
03:25 PM

Departure
04:50 PM

Telephone
(713) 450-2403

District
405

Permit Expiration
08/25/2017

Permit Type
F,D,G

Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Clean the tiles around the A/C vents to be free of dust build-up. New Violation.	07/24/2017

Person in Charge (Signature) laisha Edwards

Date: 07/20/2017

Sanitarian (Signature) Remonda Robinson (RLR1)

Date: 07/20/2017

Received By laisha Edwards



Food Establishment Inspection Report



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Establishment **STARFISH (ESTABLISHMENT)**

Acct # **429902**

Address **191 HEIGHTS BLVD**

Zip **77007**

Owner **CHERRY PIE HOSPITALITY**

Type Insp **Routine Inspection (001)**

Date
07/21/2017

Arrival
02:55 PM

Departure
04:10 PM

Telephone

District
301

Score
4

Permit Expiration
01/30/2018

Permit Type
F,G

Certified Manager
Antony Niel Mancilla - 213778 - 05/31/2021

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Potatoes / Cold-Hold Unit	41.00 ° F	Cauliflower / Cold-Hold Unit	50.00 ° F	Diced tomatoes / Cold-Hold Unit	40.00 ° F
Kitchen line RIC / Cold-Hold Unit	39.00 ° F	Cheese / Cold-Hold Unit	40.00 ° F	Lobster / Cold-Hold Unit	41.00 ° F
WIC / Cold-Hold Unit	44.00 ° F	RIF / Cold-Hold Unit	30.00 ° F	Shrimp / Cold-Hold Unit	38.00 ° F
Cured Salmon / Cold-Hold Unit	39.00 ° F	Feta / Cold-Hold Unit	38.00 ° F	Bleu Cheese / Cold-Hold Unit	44.00 ° F
Seafood WIC / Cold-Hold Unit	40.00 ° F	Bar RIC / Cold-Hold Unit	40.00 ° F	Bar RIC 2 / Cold-Hold Unit	39.00 ° 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. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment. Food (Moldy Strawberries) not safe for human consumption . Corrected On-Site. New Violation.	COS
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". Provide date marks for prepared food held more than 24 hours or discard. Observed Scarlet Runner Beans, Dates, Bacon, without date marks Corrected On-Site. New Violation.	COS
20-21.03(b)(09)	Refrigerated storage. Cold storage of foods. Time/temperature controlled for safety (TCS) food not maintained at 41°F (5°C) in cold storage. Maintain at 41°F (5°C) in cold storage. Observed cauliflower at 50 deg, on the kitchen line. Corrected On-Site. New Violation.	COS

COMMENTS

Person in Charge (Signature) Leonora Varvoutis

Leonora Varvoutis

Date: 07/21/2017

Sanitarian (Signature) Wilbert Robinson (WXR1)

W. Robinson

Date: 07/21/2017

PG1

A-1



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http://www.houstontx.gov/health/food

Establishment **STARFISH (ESTABLISHMENT)**

Acct # **429902**

Address **191 HEIGHTS BLVD**

Zip **77007**

Owner **CHERRY PIE HOSPITALITY**

Type Insp **Routine Inspection (001)**

Date
07/21/2017

Arrival
02:55 PM

Departure
04:10 PM

Telephone

District
301

Permit Expiration
01/30/2018

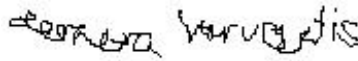
Permit Type
F,G

Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

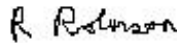
Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.04(j)	<p>Thawing time/temperature controlled for safety (TCS) food. Except as specified in item (05) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed in a refrigeration unit not exceeding 41°F (05°C) / completely submerged under potable running water of a temperature of 70°F (21°C) or below with sufficient water velocity to agitate and float off loose food particles into the overflow provided the temperature of the thawed portions of the food shall not remain above 41°F (05°C) for more than four hours including the time the food is exposed to the running water and the time needed for preparation for cooking or the time it takes under refrigeration to lower the food temperature to 41°F (05°C) / in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire uninterrupted cooking process takes place in the microwave oven / as part of the conventional cooking process / using any other safe procedure that thaws a portion of frozen ready to eat food that is prepared for immediate service in response to an individual consumer's order.</p> <p>Use one or more of the above procedures to properly thaw TCS food. Thawing TCS food at room temperature or in standing water is prohibited. Observed Shrimp thawing in pan with standing water. Corrected On-Site. New Violation.</p>	COS
20-21.11(a)(13)	<p>Cleaning frequency. Equipment, food-contact surfaces, and utensils not clean to sight and touch.</p> <p>Make equipment/food-contact surfaces/ utensils (Observed dark buildup in the bar soda gun nozzles) clean to sight and touch. New Violation.</p>	07/21/2017

Person in Charge (Signature) Leonora Varvoutis



Date: 07/21/2017

Sanitarian (Signature) Wilbert Robinson (WXR1)



Date: 07/21/2017

Received By Leonora Varvoutis



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 **JADE'S TEAHOUSE (ESTABLISHMENT)**

Acct # **426144**

Address **5475 WEST LOOP SOUTH 170**

Zip **77081**

Owner **ALI NAJAFI**

Type Insp **Routine Inspection (001)**

Date
07/20/2017

Arrival
12:15 PM

Departure
01:20 PM

Telephone

District
201

Score
4

Permit Expiration
07/24/2017

Permit Type
F,G

Certified Manager
Giang Nguyen, NO FMSC - -

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Franks / Refrigerator	40.00 ° F	Lettuce / Refrigerator	40.00 ° F	Cheese / Refrigerator	40.00 ° F
Poppy Pearls / Prep Cooler	38.00 ° F	Fruit / Prep Cooler	38.00 ° F	Ambient/Milk/Tea / Refrigerator	39.00 ° F
Ambient/Milk / Prep Cooler	38.00 ° F				

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. Refrigerated / ready to eat time/temperature controlled for safety (TCS) food/portion of time/temperature controlled for safety (TCS) food combined with additional ingredients / portions of food not retaining date marking of the earliest prepared / first-prepared ingredient. Observed cheese with date marks for several months. Discard food held for more than seven days after opening / preparation date. Repeat Violation.	07/20/2017
20-21.03(a)(02)	General. Container of food not stored in the manner that protects food from splash and other contamination. Observed opened tin can of marinara sauce in refrigerator. CONDEMN. ENSURE all food in opened tin cans are transferred to approved metal/plastic containers. New Violation.	07/20/2017
20-21.04(i)	Temperature measuring device, food. No temperature measuring device provided to assure attainment / maintenance of proper internal / holding refrigerated temperature of time/temperature controlled for safety (TCS) food. Provide temperature measuring device accurate to $\pm 2^{\circ}\text{F}$ (for cold temperatures). New Violation.	07/20/2017

COMMENTS

FOOD SERVICE MANAGER REQUIRED— A certified manager must be present and on duty [Section 20.53(a)] at all times in each food establishment and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged). Please call 832.393.5100 to schedule an appointment for the Food Service Manager's Certification class or for more information please visit: <http://www.houstontx.gov/health/food/foodmanagers.html>.

FOOD HANDLERS: All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to www.houstonconsumer.org or call 832.393.5100 for more information.

Person in Charge (Signature)

Date: 07/20/2017

Sanitarian (Signature) Belinda Montemayor (bxm1)

Date: 07/20/2017

PG1

A-1



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
<http://www.houstontx.gov/health/food>

Establishment **JADE'S TEAHOUSE (ESTABLISHMENT)**

Acct # **426144**

Address **5475 WEST LOOP SOUTH 170**

Zip **77081**

Owner **ALI NAJAFI**

Type Insp **Routine Inspection (001)**

Date 07/20/2017	Arrival 12:15 PM	Departure 01:20 PM	Telephone		District 201
Permit Expiration 07/24/2017	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
20-21.11(c)(03)	<p>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.</p> <p>Store moist cloths used for cleaning nonfood-contact surfaces of (equipment / counters / dining table tops / shelves) in sanitizing solution between uses. Repeat Violation.</p>	07/20/2017
20-21.15(f)	<p>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.</p> <p>Observed pink slime in ice machine. CLEAN and maintain to prevent the contamination of ice. New Violation.</p>	07/20/2017
20-21.19(g)	<p>Hand-washing signage. Sign / icon / poster that notifies food employees to wash their hands not provided at all hand-washing sinks used by food employees / not clearly visible to food employees.</p> <p>1) Discontinue the use of common towels at hand washing sink. 2) Post hand washing (sign / icon / poster) at all hand washing sinks used by food employees. Repeat Violation.</p>	07/20/2017
20-21.21(b)	<p>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.</p> <p>Observed openings/gaps around pipes leading to attic (near restroom). CLOSE/SEAL all openings with insulation foam or other effective method to prevent the entrance of insects/rodents into establishment. New Violation.</p>	07/20/2017
20-53(a)	<p>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.</p> <p>Obtain a Food Service Manager's Certification issued by the department. Repeat Violation.</p>	07/20/2017

Person in Charge (Signature) 	Date: 07/20/2017
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Sanitarian (Signature) Belinda Montemayor (bxm1) 	Date: 07/20/2017
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Received By	
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