

07/09/2018

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

Establishment COLLINA'S ITALIAN CAFE (TOTAL **ESTABLISHMENT)**

Acct # 208447

(001)

Address 502 W 19TH

Zip **77008**

www.houstontx.gov

Owner COLLINA'S ITALIAN CAFE HEIGHTS

District Score **5.00** 303

Type Insp Routine Inspection

Date 10/18/2017 Arrival 02:40 PM Departure 04:15 PM Permit Expiration Permit Type

F.G

Certified Manager

Telephone (713) 869-0492

Israel Mendoza - 212269 - 07/25/2021

Food Temperatures / Unit Temperatures								
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp			
Mozzarella cheese / reach-in cooler	59.00 ° F	Lasagna / reach-in cooler	57.00 ° F	Philly steak / reach-in cooler	57.00 ° F			
Cooked chicken / reach-in cooler	57.00 ° F	Sliced tomatoes / Cold-Hold Unit	60.00 ° F	Cooked pasta / Walk-In Cooler	41.00 ° F			
Cooked spinach / Walk-In Cooler	42.00 ° F	Lasagna / Walk-In Cooler	41.00 ° F	Pizza-sausage / Cold-Hold Unit	41.00 ° F			
cooked pasta / reach-in cooler	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 (sliced tomatoes/cooked chicken/mozzarella cheese/lasagna/Philly steak) not safe for human consumption. Condemned about 5lbs of temperature control for safety foods, held at temperatures above 41*F, for more than 4	10/18/2017
	hours. New Violation.	
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".	10/18/2017
	Observed several cooked/prepared foods in walk-in cooler, without date marking. Provide date marks for prepared food held more than 24 hours. New Violation.	
20.24.0F(f)(04)	Dispensing utensils not stored in water at least 135°F (57°C) / water container is not cleaned as often as necessary.	10/18/2017
20-21.05(f)(04)	Dispensing utensils shall be stored in water at least 135°F (57°C) New Violation.	10/10/2017

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 10/28/17 (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.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (reach-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: 10/18/17, 03:15PM

Product or item quarantined: reach-in cooler

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: not capable of maintaining/holding food at 41*F or below.

Record applicable data: (58*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: mozzarella cheese-5; lasagna-3; cooked chicken-4; Philly steak-1; sliced tomatoes-2

Total weight (in pounds) condemned: 15

Reason for condemnation: held at temperatures above 41*F for more than 4 hours

Date and Time of condemnation: 10/18/17; 03:15PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (thrown in trash container)

Voluntarily destroyed by: (Israel Mendoza)	
Person in Charge (Signature) Israel Mendoza	Date: 10/18/2017
Sanitarian (Signature) Lateef Isiaka (LXI)	Date: 10/18/2017

PG1



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 COLLINA'S ITALIAN CAFE (TOTAL ESTABLISHMENT)

Address 502 W 19TH

Owner COLLINA'S ITALIAN CAFE HEIGHTS

Type Insp Routine Inspection (001)

Date 10/18/2017		Departure 04:15 PM	Telephone (713) 869-0492	District 303
Permit Expiration 07/09/2018	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
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Existing equipment-reach-in cooler: not in good repair and capable of maintaining food at 41*F or below. REPAIR EQUIPMENT QUARANTINE, Do not use equipment until quarantine has been lifted by health officer. New Violation.	10/18/2017
20-21.11(a)(02)	Cleaning frequency. Kitchenware and food-contact surfaces of equipment not washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred. Observed food debris and rust on Can-opener blade. Wash, rinse and sanitize kitchenware (Can-opener/Holder) after each use. New Violation.	10/18/2017
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 nonfood-contact surfaces of equipment (name) as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. 1. Under inside back upright freezer 2. Front dairy glass door reach-in cooler vent cover. New Violation.	10/18/2017
20-21.21(b)	Openings. Openings to the outside not effectively protected against the entrance of rodents. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). 1. Seal gaps/holes in ceilings all around kitchen areas. 2. Seal hole under back receiving door. New Violation.	10/20/2017
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean. Observed light cover on top of opened food cold-hold unit, covered with dust/dirt. Make light fixtures attached to (ceilings) kept clean. New Violation.	10/18/2017
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Clean ventilation hood filters at sufficient frequencies to prevent accumulations of grease. New Violation.	10/18/2017

Person in Charge (Signature) Israel Mendoza

Date: 10/18/2017

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 10/18/2017

PG2

Received By Israel Mendoza

A-2





Establishment SHANGHAI INN (TOTAL SITES) Acct # 916972 **Houston Department of Health and Human Services** Environmental Health Division / Consumer Health Services Address 14155 NORTHWEST FWY Zip **77040** Phone: 832.393.5100 Fax:832.393.5208 Type Insp Reinspection (002) www.houstontx.gov Owner W & C CORPORATION

Date 10/18/2017	Arrival 03:55 PM	Departure 04:20 PM	Telephone (713) 462-6101		Score 5.00
Permit Expiration 10/01/2018	Permit Type F,G		Certified Manager Sinh T. Huynh - 204285 - 09	9/15/2020	

Food Temperatures / Unit Temperatures							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp		

	OBSERVATIONS AND CORRECTIVE ACTIONS	
Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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. CLOSURE STILL IN EFFECT! (Roaches) - Establishment Must Remain Closed Until Inspector Lifts The Closure. New Violation.	10/18/2017
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 sides of woks to remove grease accumulations. New Violation.	10/18/2017
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. Observed with manager (Sinh T. Huynh) dead and live roaches on floor, cook line. Remove! New Violation.	10/18/2017
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 and sanitize floor under woks to remove grease. New Violation.	10/18/2017

COMMENTS

Note: Reinspection done on a page 2 (copy given to Mr. Huynh). Owner & Manager (Sinh T. Huynh) refused to sign page 2.

- Mr. Huynh request to speak with inspector's supervisor.
 Inspector gave Mr. Huynh supervisor's name and number.
- Inspector will return Thursday, October 19, 2017 between the hours of 7:00 AM & 10:00 AM.
- Pest Control Receipt (Classy Pest Control Company, 10/17/17)
- REINSPECTION FEE \$122.99

Person in Charge (Signature) Sinh T. Huynh	Date:
Sanitarian (Signature) Zenobia Walker (ZYW1)	Date: 10/18/2017

PG1 A-1





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 GC'S SEAFOOD GRILLE (ESTABLISHMENT) Acct # 428274 Address 9795 BEECHNUT A Zip **77036** Owner MANUEL T. XUM Type Insp Routine Inspection

Date 10/19/2017	Arrival 12:50 PM	Departure 02:45 PM	Telephone (713) 981-7410	District 204	Score 5.00
Permit Expiration 05/01/2018	Permit Type F,G		Certified Manager		

Food Temperatures / Unit Temperatures							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp		
Lettuce / Cold-Hold Unit	45.00 ° F	Tomatoes / Cold-Hold Unit	31.00 ° F	Cheese / Cold-Hold Unit	38.00 ° F		
Chicken / Cold-Hold Unit	107.00 ° F	Chicken / Reach-In Cooler	40.00 ° F	Shrimp / Reach-In Cooler	38.00 ° F		
Chicken / Chest Freezer	41.00 ° F	Shrimp / Chest Freezer	47.00 ° F	Fish / Chest Freezer	46.00 ° F		
Chicken / Reach-In Cooler	52.00 ° F	Rice / Reach-In Cooler	52.00 ° F	Unit / Reach-In Cooler storing raw shell eggs	55.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS						
Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By				
20-21.01(b)(04)	Special Requirements. Eggs. Only clean and sound shell eggs, with shell intact and without cracks or checks / pasteurized liquid / frozen /dry eggs / pasteurized dry egg products shall be used, except that hard boiled, peeled eggs, commercially prepared and packaged, may be used and and may not exceed the restricted egg tolerances for U.S. Consumer Grade B as specified in TFER 228.63(c). Observed cracked (missing upper part of shell) egg stored in reach-in cooler. Discard shell eggs with cracks / checks / when shell is not intact. Corrected On-Site. New Violation.	10/19/2017				
20-21.01(b)(04)	Special Requirements. Eggs. Raw shell eggs received and not immediately placed in refrigerated equipment that maintains an ambient air temperature of 45°F (7°C) or less, except that shell eggs that have been specifically processed to destroy all viable Salmonella shall be exempt from this requirement. Measured ambient temperature of reach-in cooler 55F storing raw shell eggs. Move raw shell eggs to cooler measuring ambient temperature 45F or less. Corrected On-Site. New Violation.	10/19/2017				

COMMENTS

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.

Observed chicken measuring internal temperature 107F stored in cold-hold unit. Person-in charge (Manuel) replied he want to maintain chicken 135F. Moved chicken to grill to heat 165F for 15 seconds and maintain at 135F. Corrected-On-Site.

Observed rice measuring internal temperature 52F. Person-in charge (Manuel) replied rice stored in reach-in cooler since 10/18/2017 and it is a trash.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 10/27/17 (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.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (REACH-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: 10/19/17, 02:10 PM

Product or item guarantined: Reach-In Cooler

Section # of food ordinance in violation: 20-21.10 (a)

Reason for quarantine: Reach-In cooler not maintained in good repair.

Record applicable data: Measured internal temperature of chicken 52F, rice 52F and ambient temperature of reach-in cooler 55F.

Schedule QUARANTINE LIFT calling Health Inspector Syed on 713-806-6102.

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.



Date: 10/19/2017

Date: 10/19/2017

Sanitarian (Signature) Rahmatullah Syed (RXS1)





Food Establishment Inspection Report



Houston Department of Health and Human Services Environmental Health Division / Consumer Health Services			Establishment GC'S SEAFOOD GRILLE (ESTABLISHMENT) Acct # 428		274		
hone: 832.393.5 ttp://www.houst				Address 9795 BEECHNU	UT A	Zip 77036	
•				Owner MANUEL T. XUN	1	Type Insp R (001)	outine Inspectio
Date Arrival Departure 10/19/2017 12:50 PM 02:45 PM				Telephone (713) 981-7410		Distr 204	rict
Permit Expiration Permit Type F,G				Certified Manager			
		(DBSERVATIO	ONS AND CORRECTIV	/E ACTIONS		
Code		Items	in violation to b	e corrected by the dates i	ndicated or immediately.		Correct B
20-21.03(a)(01)	General. Raw / stored in uncov			original containers / pack	ages being stored in und	clean containers / bei	ng 10/19/201
2				tties (cold-hold unit), and deing stored. Repeat Violati		chest freezer). Cover	
20-21.04(j)	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. Observed packaged ground beef stored at room temperature for thawing. 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. Corrected On-Site. Repeat Violation.					s e od al 10/19/20 ² ws	
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Measured internal temperature of chicken 52F, rice 52F and ambient temperature of reach-in cooler 55F. Move chicken to cooler measuring ambient temperature 415F or less. Keep reach-in cooler maintained in good repair measuring ambient temperature 41F or less. See general comments QUARANTINE EQUIPMENT ITEM IMPOSED. New Violation.						10/19/201
20-21.11(a)(10)	Cleaning frequency. Dishwashing machines, the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified in section 20-21.12(b) of this code not cleaned before use;						
	Observed uncle	ean three com	partment sink. (Clean three compartment	sınk. New Violation.		
20.24.44/6\/02\	clean / not rinse	ed frequently in	n one of the sar		d in section 20-21.12(e)(0	02) through (06) of th	is 10/19/20 ⁴
clean / not rinsed frequently in one of the sanitizing solutions permitted in section 20-21.12(e)(02) through (06) of code / used for no other purpose. These cloths shall be stored in the sanitizing solution between uses. 20-21.11(c)(02) Observed moist clothes used for wiping food-contact surfaces of prep table in front of hand washing sink and pre surface of cold-hold unit in prep area not stored in the sanitizing solution between uses. Store moist cloths used food spills on food-contact surfaces of equipment) (prep table) in sanitizing solution between uses. New Violation							

Person in Charge (Signature) Xum Tabriz Manuel

5 None

Date: 10/19/2017



Date: 10/19/2017

Received By Xum Tabriz Manuel

PG2 A-2



Food Establishment Inspection Report



Houston Departn Environmental H				Establishment GC'S SEAF (ESTABLISHMENT)	OOD GRILLE	Acct # 428274		
Phone: 832.393.5	100 Fax: 832.39	3.5208	saitii Gei vices	Address 9795 BEECHNUT	A	Zip 77036		
http://www.houstontx.gov/health/food				Owner MANUEL T. XUM		Type Insp Rou (001)	tine Inspection	
Pate 0/19/2017		Arrival 12:50 PM	Departure 02:45 PM	Telephone (713) 981-7410		District 204		
ermit Expiration 5/01/2018		Permit Type F,G		Certified Manager				
		(OBSERVATIO	NS AND CORRECTIVE	ACTIONS			
Code		Items	in violation to be	e corrected by the dates inc	dicated or immediately.		Correct	
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. Observed accumulated food particles on surface in freezer. Clean nonfood-contact surfaces of equipment (freezer) as often as necessary to keep the equipment free of accumulation of food particles. New Violation.					10/19/20		
20-21.14(d)	Prohibited storage area. Food equipment / utensils / laundered linens / single-service and single-use articles shall not be stored in locker rooms / toilet rooms / vestibules / garbage rooms / mechanical rooms / under sewer lines that are not shielded to intercept potential drips / under open stairwells / under other sources of contamination is prohibited except that laundered linens and single-service and single-use articles that are packaged or in a facility such as a cabinet may be stored in a locker room. Observed utensils stored in vestibule. Discontinue storing articles in vestibule. Discontinue storing articles in vestibule. Corrected On-Site. New Violation.					10/19/20		
20-21.18(d)	Toilet fixtures. Toilet room not provided with at least one covered waste receptacle. Observed uncovered waste receptacle in toilet room. Provide at least one covered waste receptacle in toilet room. Repeat Violation.					10/19/20		
20-21.19(g)	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. Observed not posted hand washing (sign / icon / poster) at hand washing sinks near three compartment sink and cashier station used by food employees. Post hand washing (sign / icon / poster) at all hand washing sinks used by food employees. New Violation.						10/19/20	
20-21.21(a)(03)	presence within permit holder by specified under	n the physical f y using approp section 20-21	facility and its co oriate methods of 1.27 of this code	f insects, rodents, and other ontents and on the contiguo of pest control, such as trap a, if pests are found.	us land or property under to ping devices or other mear	he control of the ns of pest control a	s 10/19/20	
,	and floor surfact droppings. Use	ce near chest f appropriate m	reezer). Person	restibule and live two cockro n-in charge (Manuel) replied control to eliminate the pres	he saw rodents two month	s ago. Remove		

Person in Charge (Signature) Xum Tabriz Manuel

HANDLERS. Repeat Violation.



Food employee failed to successfully complete a food handler training course within 60 days of employment.

Person-in charge (Manuel) replied food employee (Miguel) employed for last 90 days. All food handlers must successfully complete a food handler training course within 60 days of employment. See general comments FOOD

comments REINSPECTION REQUIRED. New Violation.

Date: 10/19/2017

10/20/2017

Sanitarian (Signature) Rahmatullah Syed (RXS1)



Date: 10/19/2017

Received By Xum Tabriz Manuel

20-53(f)

PG3 A-3



Received By Xum Tabriz Manuel

Food Establishment Inspection Report



Houston Department of Health and Human Services Environmental Health Division / Consumer Health Services			Establishment GC'S SEAFO (ESTABLISHMENT)	OOD GRILLE	Acct # 428274		
Phone: 832.3	93.5100 Fax: 832.39 oustontx.gov/health	3.5208	icaitii oci vioco	Address 9795 BEECHNUT	A	Zip 77036	
,				Owner MANUEL T. XUM		Type Insp Routin (001)	ne Inspection
Date Arrival Departure 10/19/2017 12:50 PM 02:45 PM			Telephone (713) 981-7410		District 204		
Permit Expiration Permit Type F,G			Certified Manager				
			OBSERVATIO	ONS AND CORRECTIVE	ACTIONS		
Code	de Items in violation to be corrected by the dates indicated or immediately.					Correct By	
Owning / operating / causing to be operated a food preparation area without the food service manager having in his possession a Food Service Manager's Certification issued by the department. 20-53(b) Observed person-in charge (Manuel) operating a food preparation area without being certified as food service manager. Obtain a Food Service Manager's Certification issued by the department. See general comments FOOD SERVICE MANAGER REQUIRED. Repeat Violation.						10/19/2017	
Person in Cha	Person in Charge (Signature) Xum Tabriz Manuel Date: 10/19/2017						
Sanitarian (S	i ignature) Rahmatull	ah Syed (RX	s ₁₎	5	ı	Date: 10/19/2017	

PG4 A-4



www.houstontx.gov

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

Address 632 W 19TH ST

Acct # **425589**Zip **77008**

-

Owner SOUHTERN GOODS LLC

Establishment SOUTHERN GOODS (Establishment)

Type Insp Routine Inspection (001)

Departure 06:35 PM Telephone (713) 409-4888 Date Arrival District Score 05:10 PM 10/17/2017 303 4.00 Certified Manager Permit Expiration Permit Type 08/13/2018 F.G John Woodward - 189930 - 04/03/2019

Food Temperatures / Unit Temperatures							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp		
Grits / Walk-In Cooler	39.00 ° F	Cooked potato / Walk-In Cooler	40.00 ° F	Red fish / reach-in cooler	38.00 ° F		
Chicken / reach-in cooler	39.00 ° F	Shrimp ball / reach-in cooler	39.00 ° F	Hamburgers / reach-in cooler	37.00 ° 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). Provide covers/covering materials for foods in hot-hold and cold-hold units, when not in-use. New Violation.	10/17/2017				

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: ice; 1000

Total weight (in pounds) condemned: 1000

Reason for condemnation: contaminated by slime and brown biofilm

Date and Time of condemnation: 10/17/17; 05:45PM

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

Voluntarily destroyed by: (John Woodward)

Person in Charge (Signature) Luis Gonzales

Date: 10/17/2017

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 10/17/2017

i1

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 SOUTHERN GOODS (Establishment)	Acct # 425589
Address 632 W 19TH ST	Zip 77008
	Type Insp Routine Inspection (001)

Date Arrival 10/17/2017 Departure 05:10 PM Telephone (713) 409-4888 District District (713) 409-4888	
--	--

08/13/2018	F,G	Certified Manager			
	OBSERVATIO	ONS AND CORRECTIVE ACTIONS			
Code	Items in violation to b	e corrected by the dates indicated or immediately.		Correct By	
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. Employee complete absence of scalp hair (Dishwasher) shall wear an effective hair restraint while handling (foods / utensils). Repeat Violation.				
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 (name) as often as necessary to keep the equipment free of accumulation of dust/dirt. 1.Vent cover inside 2-door refrigerator in the kitchen. 2. Walk-in cooler condenser fan guard cover. 3.Ice-machine vent cover. New Violation.				
20-21.15(f)	lce 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 slime and brown biofilm in the chute and under ice maker. Clean / maintain ice making machine to prevent contamination of the ice. Condemned approximately 1000lbs of ice. New Violation.				
20-21.19(g)	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. Post hand washing (sign / icon / poster) at all hand washing sinks used by food employees. KITCHEN AND BAR AREAS New Violation.			10/17/2017	
20-21.20(a)(02)	Containers. Containers used in food preparation / utensil-washing areas not kept covered after they are filled. Provide lid for garbage container in food preparation / utensil-washing area once it becomes full of trash. New Violation.			10/17/2017	
20-21.21(b)	Openings. Openings to the outside not effectively protected against the entrance of rodents. (b) Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). 1. Seal hole/space/gap under back receiving/exit door. 2. Seal holes/gaps in ceilings all around kitchen areas. Repeat Violation.			10/18/2017	
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean. Observed air-conditional filter cover, on top of three compartment sinks, covered with dust/dirt. Make vent covers attached to (walls) kept clean. New Violation.				
Person in Charge (Signature) Luis Gonzales Date: 10/17/2017					
Sanitarian (Signature) Lateef Isiaka (LXI) Date: 10/17/2017					
Received By Luis	s Gonzales				
		PG2		A-2	





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 SOUTHERN GOODS (Establishment)

Acct # 425589

Zip 77008

Type Insp Routine Inspection (001)

Date 10/17/2017	Arrival 05:10 PM	Departure 06:35 PM	Telephone (713) 409-4888	District 303
Permit Expiration 08/13/2018	Permit Type F,G		Certified Manager	

	OBSERVATIONS AND CORRECTIVE ACTIONS						
Code	Items in violation to be corrected by the dates indicated or immediately.	Items in violation to be corrected by the dates indicated or immediately.					
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean. Observed unclean light covers in kitchen area. Make light fixtures attached to (ceilings) kept clean. New Violation.						
20-21.24(a)	General. At least 20 foot-candles (220 lux) of light not provided at a distance of 30 inches (75 mm) above the floor in areas used for hand-washing / utensil-washing / equipment and utensil storage / in toilet rooms. Provide at least 20 foot-candles (220 lux) of light 30 inches (75 mm) from the floor where food is provided to consumer inside reach-in-cooler(2-door refrigerator unit). New Violation.						
20-21.24(a)	General. At least 50 foot-candles (540 lux) of light not provided at a surface where a food employee may be working with food / with utensils / with equipment such as knives / slicers / grinders / saws where employee safety is a factor. Provide at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized. REPLACE ALL BURNED OUT LIGHT BULBS UNDER VENTILATION HOOD. New Violation.						
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Clean ventilation hood filters at sufficient frequencies to prevent accumulations of grease and dust. New Violation.						
20-53(g)	Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee. Maintain on premises a certificate of completion of the food handler course for each food employee. New Violation.						
Person in Charge	(Signature) Luis Gonzales Lamystada ature) Lateef Isiaka (LXI)	Date: 10/17/2017					
, ,							
Received By Luis	S GUIIZAIES						

PG3 A-3



www.houstontx.gov

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

Address 812 MAXEY RD

Owner MARIA GRANADOS

Establishment PUPUSERIA MALDONADO (Kitchen)

Acct # **401444**Zip **77013**

(001)

Type Insp Routine Inspection

Date Arrival Departure Telephone District Score 03:15 PM (713) 455-7705 10/18/2017 04:50 PM 405 5.00 Permit Expiration Permit Type Certified Manager 09/01/2018 Elida Martinez - 216573 - 01/26/2022 F.G

Food Temperatures / Unit Temperatures								
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp			
Rice / Cold-Hold Unit	42.00 ° F	Beef / Cold-Hold Unit	40.00 ° F	Pork / Cold-Hold Unit	41.00 ° F			
Soup / Cold-Hold Unit	80.00 ° F	Cheese / Cold-Hold Unit	36.00 ° F	Milk / Cold-Hold Unit	36.00 ° F			
Rice / Hot-Hold Unit	152.00 ° F	Soup / Hot-Hold Unit	162.00 ° F	Cheese / On ice	43.00 ° F			
Cheese / On ice	48.00 ° F	Pork / On ice	31.00 ° F	Pico de gallo / On ice	33.00 ° F			

Correct By 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, slime in the ice machine and food contaminated by contaminated ice from the ice machine) Corrected On-Site. New Violation. 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. Observed food being stored in "thank you" carry-out bags, discontinue this practice. Store food in food approved/food grade containers or bags. New Violation.		OBSERVATIONS AND CORRECTIVE ACTIONS			
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, slime in the ice machine and food contaminated by contaminated ice from the ice machine) Corrected On-Site. New Violation. 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. Observed food being stored in "thank you" carry-out bags, discontinue this practice. Store food in food	Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By		
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. 10/19/2017 Observed food being stored in "thank you" carry-out bags, discontinue this practice. Store food in food	20-21.01(a)	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, slime in the ice machine and food			
	20-21.02(a)(01)	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. Observed food being stored in "thank you" carry-out bags, discontinue this practice. Store food in food	10/19/2017		

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: soup 1 @ 3 lbs., ice 1 @ 100 lbs., soup 1 @ 15 lbs., cheese 3 lbs.

Total weight (in pounds) condemned: 121 lbs.

Reason for condemnation: slime in the ice machine and food contaminated by contaminated ice from the ice machine, at improper temperature over 4 hours

Date and Time of condemnation: 10-18-17 @ 3:55 PM, 4:15 PM, and 5:10 PM

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

Voluntarily destroyed by: Eric

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 10-27-17 (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.

PROCEDURE FOR REPAIR & RESTORATION OF DAMAGE DUE TO FLOODING. If this food establishment will only be repairing damage caused by flooding, submission of a narrative describing what will be done is required and is sufficient for Health review. The narrative must include all work to be done in all food areas. It should describe the materials removed and the materials that will be used for replacement. Replacement materials should be the same or similar to the original materials. Ceiling repairs should be included and should specify gypsum board, vinyl faced ceiling tile, or other approved materials. Finish color specification should be included for walls and ceilings. Any equipment replaced should be the same type, i.e. a refrigerator for a refrigerator, a stove for a stove, etc. The narrative should include a statement that any new equipment will be commercial grade equipment. If any equipment will be cleaned and sanitized, the narrative should include the procedure for cleaning and sanitizing the equipment.

Please submit your narrative to the Houston Health Department (HHD) Plan Review Section at the Houston Permitting Center (HPC) located at 1002

Washington Avenue (77002). The review can be done as a walk-in without an appointment. You will need to go through 1-Stop as an S-9 permit for Health review.

If any remodeling beyond repair and restoration will be included in the scope of the repair work, a complete set of plans and specifications must be submitted. This will potentially include reviews by departments in addition to Health, i.e. Electrical, HVAC, Plumbing, etc.

Person in Charge (Signature) Eric

Date: 10/18/2017

Sanitarian (Signature) Remonda Robinson (RLR1)

Date: 10/18/2017

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 PUPUSERIA MALDONADO (Kitchen)

Address 812 MAXEY RD

Zip 77013

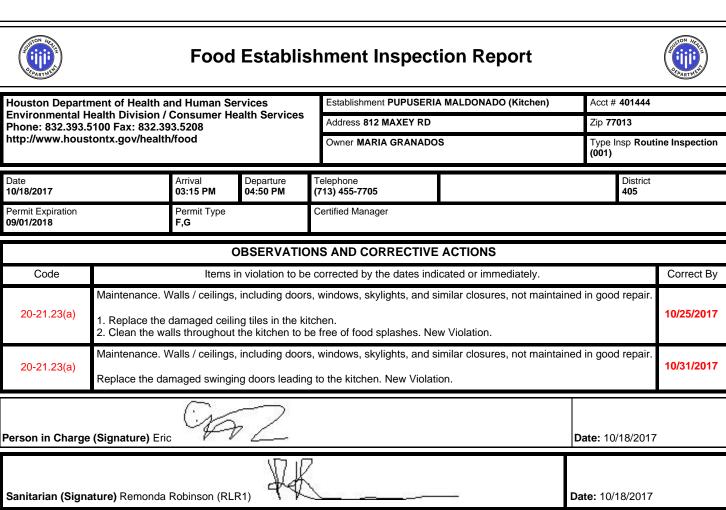
Owner MARIA GRANADOS

Type Insp Routine Inspection (001)

Date 10/18/2017	Arrival 03:15 PM	Departure 04:50 PM	Telephone (713) 455-7705		District 405	
Permit Expiration 09/01/2018	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			
20-21.02(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. (soup quick chilled to 41 F, cheese quick chilled to 41 F). Corrected On-Site. Repeat Violation.				
20.24.02/b//02/c	Refrigerated storage. Rapid cooling temperatures. Time/temperature controlled for safety (TCS) food not cooled from 135°F (57°C) to 70°F (21°C) within 2 hours.				
20-21.03(b)(02)a	Food shall be rapidly cooled down in shallow containers in an ice bath or in the freezer (from 135 F to 70 F within the first 2 hours, then from 70 F to 41 F within the next 4 hours). Corrected On-Site. New Violation.	10/18/2017			
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.				
20-21.11(a)(07)	Clean nonfood-contact surfaces of equipment (shelves, counters, prep tables, inside of unused reach-in-cooler) as often as necessary to keep the equipment free of accumulation of dust, dirt, and food particles. Repeat Violation.	10/21/2017			
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 black dirt and slime and maintain clean. Corrected On-Site. New Violation.				
	Toilet fixtures. Toilet room not provided with at least one covered waste receptacle.				
20-21.18(d)	Observed men's restroom without a covered trash can. Provide at least one covered waste receptacle in toilet room. New Violation.				
20-21.19(c)	Hand-washing sink supplies. When disposable towels are used, easily cleanable waste receptacles not conveniently located near the hand-washing facilities.				
	Provide paper towels at the hand-washing sink in the kitchen, behind the counter, and in the men's restroom. New Violation.	10/18/2017 New			
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.				
	Seal the gap around the back door. New Violation.				

	PG2		A-2
Received By Eric			
Sanitarian (Signa	ature) Remonda Robinson (RLR1)	Date: 10/18/2017	
Person in Charge	(Signature) Eric	Date: 10/18/2017	
20-21.21(a)	and other insects on the premises not utilized. Provide effective measures intended to eliminate the presence of cockroaches on the On-Site. New Violation.		10/20/2017



Received By Eric

PG3 A-3



Food Establishment Inspection Report



Houston Department of Hea	Ith and Humar	n Services	Establishment PECAN CREEK GRILL (Kitchen) Acc			ct # 416751	
Environmental Health Division / Consumer Health Services			Address 1510 ELDRIDGE PKWY 100 Zi			ip 77077	
Phone: 832.393.5100 Fax:83 www.houstontx.gov	32.393.5208		Owner B1 RESTAUR	ANT GROUP, LLC	Type San	e Insp Consultati itarian (004)	ve Visit -
Date 10/16/2017	Arrival 01:50 PM	Departure 02:25 PM	Telephone (281) 759-3663			District 205	Score 1.00
Permit Expiration 02/02/2018	Permit Type F,G		Certified Manager				
		Food	Temperatures / Unit	t Temperatures			
Item/Location	Tem	np	Item/Location	Temp	ltem/L	ocation	Temp
		OBSERV	ATIONS AND CORF	RECTIVE ACTIONS			
Code	Ite	ems in violation	n to be corrected by the	dates indicated or imme	ediately.		Correct By
			COMMENT	s			<u>-</u>
DOG PATIO VARIANCE/EXE	MPTION INSP	ECTION - Do	g patio variance approv	ed.			
Person in Charge (Signature	e)				I	Date:	
Sanitarian (Signature) Joshua Dufresne (JXD)					Date: 10/16/2017		

PG1





Establishment PAPPASITO'S CANTINA (Total Acct # 916953 **Houston Department of Health and Human Services Establishment) Environmental Health Division / Consumer Health Services** Phone: 832.393.5100 Fax:832.393.5208 Address 13070 NORTHWEST FWY Zip **77040** www.houstontx.gov Owner PAPPAS RESTAURANT MANAGEMENT, INC. Type Insp Routine Inspection (001)Date 07/14/2017 Arrival 05:30 PM Telephone (713) 462-0245 District 307 Departure 06:30 PM Score **1.00** Certified Manager Permit Expiration Permit Type 08/30/2017 Kenneth Hill -**Food Temperatures / Unit Temperatures** Item/Location Item/Location Item/Location Temp Temp Temp Fish / Refrigerator 40.00 ° F Cheese / Hot-Hold Unit 145.00 ° F Beef / Hot-Hold Unit 136.00 ° F Chicken / Hot-Hold Unit 165.00 ° F Fish / Walk-In Cooler 38.00 ° F Pork / Walk-In Cooler 38.00 ° F Rice / Hot-Hold Unit 176.00 ° F Refried Beans / Hot-Hold Unit 165.00 ° F Cheese / Refrigerator Guacamole / Cold-Hold Unit Potatoes / Hot-Hold Unit Shrimp / Refrigerator 37.00 ° F 36.00 ° F 165.00 ° F Shrimp / Walk-In Cooler 38.00 ° F Fish / Walk-In Cooler 36.00 ° F **OBSERVATIONS AND CORRECTIVE ACTIONS** Code Items in violation to be corrected by the dates indicated or immediately. Correct By Hand-washing sink supplies. Supply of hand-cleansing liquid / powder / bar soap not available at each hand-washing sink or group of two adjacent hand-washing sinks. 20-21.19(c) cos

Code Items in violation to be corrected by the dates indicated or immediately.

Correct By

Hand-washing sink supplies. Supply of hand-cleansing liquid / powder / bar soap not available at each hand-washing sink or group of two adjacent hand-washing sinks.

Provide paper towels at hand washing sink near walk-in cooler. Corrected On-Site. New Violation.

COS

COS

Provide paper towels at hand washing sink near walk-in cooler. Corrected On-Site. New Violation.

COMMENTS

Date: 07/14/2017

PG1 A-