



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 HAVELI GRILL AND KABOB HOUSE (ESTABLISHMENT)	Acct # 425418
	Address 5901 HILLCROFT B6	Zip 77036
	Owner DANYEL JAWED	Type Insp Routine Inspection (001)

Date 12/15/2017	Arrival 05:05 PM	Departure 06:55 PM	Telephone (832) 740-4255		District 204	Score 5.00
Permit Expiration 04/15/2018	Permit Type F,G	Certified Manager Naser T Ahmad - 219304 - 06/16/2020				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Biryani (Rice) / Prep Area	146.00 ° F	Chicken / Display Reach-In Cooler	41.00 ° F	Chicken / Display Reach-In Cooler	40.00 ° F
Unit / Display Reach-In Cooler storing shell eggs	45.00 ° F	Potatoes / Room Temperature (Prep Area)	140.00 ° F	Chicken / Walk-In Cooler	40.00 ° F
Goat / Walk-In Cooler	41.00 ° F	Chicken / Walk-In Cooler	38.00 ° F	Chicken / Hot-Hold Unit	138.00 ° F
Rice / Hot-Hold Unit	140.00 ° F	Spinach / Hot-Hold Unit	135.00 ° F	Rice / Ice bath	51.00 ° F
Lettuce / Ice bath	52.00 ° F	Pasta / Ice bath	50.00 ° F	Beef / Prep Cooler	40.00 ° 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. Observed rusting in ice machine. Food (ice) not safe for human consumption. See comments FOOD CONDEMNATION. New Violation.	12/15/2017
20-21.02(a)(02)a	General. Time without temperature control. Except as specified under subitem d of this item, when time without temperature control is used as the public health control for a working supply of time/temperature controlled for safety (TCS) food before cooking, or for ready to eat time/temperature controlled for safety (TCS) food that is displayed or held for service written procedures not prepared in advance, maintained in the food establishment / not made available to the regulatory authority upon request. These written procedures shall specify methods of compliance with subitems b[01]-[03] or c[01]-[05] of this item; and methods of compliance with section 20-21.03(b)(02) of this code for food that is prepared, cooked, and refrigerated before time is used as a public health control. Observed Biryani (rice) stored at room temperature. Provide written procedures prepared in advance for foods cooked when time is used as a public health control. New Violation.	12/15/2017

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 12/22/17 (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 (ICE MACHINE) 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: 12/15/17, 06:40 PM

Product or item quarantined: Ice machine

Section # of food ordinance in violation: 20-21.15 (f)

Reason for quarantine: Ice machine un clean and not maintained in good repair.

Record applicable data: Observed rusting ice machine.

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 & 70lb

Total weight (in pounds) condemned: 70lb

Reason for condemnation: Observed rusting in ice machine. Food (ice) not safe for human consumption.

Date and Time of condemnation: 12/15/17, 06:45 PM

Voluntarily destroyed by: Naser T Ahmad


 Person in Charge (Signature) Naser T Ahmad

Date: 12/15/2017


 Sanitarian (Signature) Rahmatullah Syed (RXS1)

Date: 12/15/2017

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(ESTABLISHMENT)

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(001)Date
12/15/2017Arrival
05:05 PMDeparture
06:55 PMTelephone
(832) 740-4255District
204Permit Expiration
04/15/2018Permit 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)(03)	Refrigerated storage. Methods for rapid cooling. Approved methods for rapid cooling not utilized. Observed cooked potatoes stored at room temperature for cooling. Rapidly cool as specified by utilizing approved method. New Violation.	12/15/2017
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". Observed goat (meat) stored for more than 24 hours without date marking (walk-in cooler). Provide date marks for prepared food held more than 24 hours or discard. New Violation.	12/15/2017
20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.. Observed food containers stored uncovered in walk-in cooler and on prep cooler. Cover containers to prevent contamination while being stored. New Violation.	12/15/2017
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. Measured internal temperature of rice 51F, lettuce 52F, pasta 50F stored on ice bath. Maintain at 41°F (5°C) in cold storage. New Violation.	12/15/2017
20-21.10(a)	Materials; general. Equipment components such as doors, seals, hinges, fasteners, and kick plates not kept intact, tight, and adjusted in accordance with manufacturers' specifications. Observed one non-functional light under the vent hood. Keep equipment components in accordance with manufacturers' specification. New Violation.	12/15/2017
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. Store moist cloths used for cleaning nonfood-contact surfaces of table tops in sanitizing solution between uses. New Violation.	12/15/2017
20-21.14(b)(01)	Storage. Cleaned and sanitized utensils and movable equipment not stored at least six inches above the floor in a clean, dry location in a way that protects them from contamination by splash, dust, and other means. Store equipment) at least 6 inches above the floor when equipment are cleaned and sanitized to protect from cross contamination. New Violation.	12/15/2017

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.

12/15/2017

Observed rusting in ice machine. Clean, repair and maintain ice making machine to prevent contamination of the ice. See comments QUARANTINE EQUIPMENT ITEM IMPOSED. New Violation.


 Person in Charge (Signature) Naser T Ahmad

Date: 12/15/2017


 Sanitarian (Signature) Rahmatullah Syed (RXS1)

Date: 12/15/2017

Received By Naser T Ahmad

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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 cockroaches on shelving rack and dishwasher machine. Provide effective measures intended to eliminate the presence of cockroaches on the premises. Citation issued. New Violation.	12/15/2017
20-21.21(d)	Removing dead or trapped birds / insects / rodents / other pests. Dead or trapped birds / insects / rodents / other pests not removed from control devices and the premises at a frequency that prevents the accumulation or attraction of pests and minimizes exposure to decomposing remains. Remove dead cockroaches from premises (shelving rack, prep table and display reach-in cooler) at frequency that prevents the accumulation of pests. New Violation.	12/15/2017
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. Make vent covers attached to ceiling (near dishwasher machine and women toilet room) to be kept clean. New Violation.	12/15/2017


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