



# 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 **UDIPI CAFE & CHAAT HOUSE (TOTAL ESTABLISHMENT)**

Acct # **402914**

Address **5959 HILLCROFT A**

Zip **77036**

Owner **MATRUCHAYA RESTAURANT, INC.**

Type Insp **Routine Inspection (001)**

Date  
**02/08/2018**

Arrival  
**02:50 PM**

Departure  
**04:55 PM**

Telephone  
**(713) 334-5555**

District  
**204**

Score  
**5.00**

Permit Expiration  
**12/27/2017**

Permit Type  
**F,G**

Certified Manager  
**--**

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Onion masala / Storage area	194.00 ° F	Watermelon / Reach-In Cooler	53.00 ° F	Unit / Reach-In Cooler	66.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.01(a)</b>	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 rasam (Indian soup) stored for more than 4 hours at room temperature. Food (rasam-Indian soup) not safe for human consumption. See comments FOOD CONDEMNATION. New Violation.	<b>02/08/2018</b>

## COMMENTS

Do not use cloth materials as a food-contact surface for vada (savory fried snack).

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (DISPLAY REACH-IN COOLER, DISHWASHER) 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: 02/08/18, 03:40 PM

Product or item quarantined: Display Reach-In Cooler (vegetable) and Dishwasher

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

Reason for quarantine: Display reach-in cooler (vegetable) and dishwasher not maintained in good repair.

Record applicable data: Measured internal temperature of watermelon 53F stored in display reach-in cooler (vegetable) and ambient temperature of display reach-in cooler (vegetable) 66F.

Measured dishwasher hot water in range of 89F to 105F.

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](http://www.houstonconsumer.org) or call 832.393.5100 for more information.

Observed package stored in cut cabbage and plate over uncovered food containers (prep cooler). Corrected-On-Site.

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

Items & weights (in pounds) condemned: Rasam (Indian Soup) & 25 lb

Total weight (in pounds) condemned: 25lb

Reason for condemnation: Observed rasam (Indian soup) stored for more than 4 hours at room temperature. Food (rasam-Indian soup) not safe for human consumption.

Date and Time of condemnation: 02/08/18, 03:30 PM

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

Voluntarily destroyed by: Moulik Pandiya

Observed food date marking missing disposition date. Provide disposition date.

Observed grease on floor and food mark vent hood walls. Person-in charge (Moulik Pandiya) replied they clean every day after buffet service.

**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>.

**REINSPECTION REQUIRED**--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 02/16/18 (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) Moulik Pandiya



Date: 02/08/2018

Sanitarian (Signature) Rahmatullah Syed (RXS1)



Date: 02/08/2018

PG1

A-1



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### OBSERVATIONS AND CORRECTIVE ACTIONS

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20-21.02(a)(02)a	<p>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.</p> <p>Observed vada (savory fried snack) and sambhar (lentil-based vegetable stew) stored at room temperature. Provide written procedures prepared in advance for foods cooked when time is used as a public health control. New Violation.</p>	02/08/2018
20-21.03(b)(11)	<p>Refrigerated storage. Disposition of ready to eat foods. Not discarding Time/temperature controlled for safety (TCS) , ready to eat food where either temperature or time combination has exceeded.</p> <p>Observed rasam (Indian soup) stored for more than 4 hours at room temperature. Discard ready to eat time controlled for safety (TCS) foods after the time combination has been exceeded. Corrected On-Site. New Violation.</p>	COS
20-21.03(b)(03)	<p>Refrigerated storage. Methods for rapid cooling. Approved methods for rapid cooling not utilized.</p> <p>Observed onion masala stored at room temperature for cooling. Rapidly cool as specified by utilizing approved method. New Violation.</p>	02/08/2018
20-21.03(a)(01)	<p>General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers..</p> <p>Cover containers (Mysore masala) to prevent contamination while being stored. New Violation.</p>	02/08/2018
20-21.05(f)	<p>Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing.</p> <p>Observed containers and bowl in food used as dispensing utensil. Provide suitable dispensing utensils for employees during phase of preparation. New Violation.</p>	02/08/2018


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.

COS

Provide and wear an effective hair restraint that covers body hair while handling utensils to prevent contamination. Corrected On-Site. New Violation.

Person in Charge (Signature) Moulik Pandiya



Date: 02/08/2018

Sanitarian (Signature) Rahmatullah Syed (RXS1)



Date: 02/08/2018

Received By Moulik Pandiya

PG2

A-2



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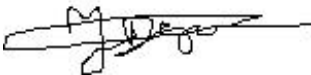

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20-21.10(a)	Materials; general. Equipment components such as doors, seals, hinges, fasteners, and kick plates not kept intact, tight, and adjusted in accordance with manufacturers' specifications.  Replace torn prep cooler gasket. New Violation.	02/08/2018
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair.  Measured internal temperature of watermelon 53F stored in display reach-in cooler (vegetable) and ambient temperature of display reach-in cooler (vegetable) 66F. Maintain display reach-in cooler (vegetable) ambient temperature 41F or less. Measured dishwasher hot water in range of 89F to 105F. Provide dishwasher hot water 110F. See comments QUARANTINE EQUIPMENT ITEM IMPOSED.  Observed water on shelf surface in prep cooler. Maintain prep cooler in good repair. New Violation.	02/08/2018
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 (chest freezer, walk-in freezer) as often as necessary to keep the equipment free of accumulation of food particles and condensation. New Violation.	02/08/2018
20-21.17(a)	General. Plumbing not sized / installed / maintained according to applicable laws.  Observed pipe leaking under the three compartment sink. Properly maintain plumbing. New Violation.	02/09/2018
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.  Observed dead cockroaches near reach-in cooler, prep cooler, hallway (to toilet room) and men toilet room. Remove dead cockroaches from premises at frequency that prevents the accumulation of pests. New Violation.	02/08/2018
20-36(a)	Operating a food service establishment with an expired Food Dealer's Permit.  Renew the expired Food Dealer's permit then post the original in public view. New Violation.	02/08/2018

20-53(b)	<p>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.</p> <p>Observed person-in charge (Moulik Pandiya) operating a food establishment without a Food Service Manager's Certification issued by the department. Obtain a Food Service Manager's Certification issued by the department. Online registration is available at <a href="http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx">http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx</a></p> <p>See comments FOOD SERVICE MANAGER REQUIRED. New Violation.</p>	02/08/2018
20-53(f)	<p>Food employee failed to successfully complete a food handler training course within 60 days of employment.</p> <p>All food handlers must successfully complete a food handler training course within 60 days of employment. on line registration is available at <a href="http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx">http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx</a></p> <p>See comments FOOD HANDLERS. New Violation.</p>	02/08/2018
Person in Charge (Signature) Moulik Pandiya 		Date: 02/08/2018
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Received By Moulik Pandiya		