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: ZOE’S KITCHEN (KITCHEN)  Acct # 418342
Address: 4000 WASHINGTON AVE 101  Zip 77007
Owner: ZOE’S TEXAS, LLC
Type Insp: Routine Inspection (001)

Date 02/19/2018
Arrival 03:30 PM
Departure 05:00 PM
Telephone (713) 861-9637
District 301
Score 3.00

Permit Expiration 12/01/2018
Permit Type F,G
Certified Manager Andrew J Hettinger - 213900 - 01/16/2019

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Sliced turkey / Walk-In Cooler</td>
<td>39.00 ° F</td>
<td>Steak kabobs / Walk-In Cooler</td>
<td>40.00 ° F</td>
<td>Cooked potato / Walk-In Cooler</td>
<td>38.00 ° F</td>
</tr>
<tr>
<td>Butter / Walk-In Cooler</td>
<td>38.00 ° F</td>
<td>Yogurt / Walk-In Cooler</td>
<td>38.00 ° F</td>
<td>Sour-cream / Walk-In Cooler</td>
<td>38.00 ° F</td>
</tr>
<tr>
<td>Cut melon / reach-in cooler</td>
<td>40.00 ° F</td>
<td>Diced tomato / reach-in cooler</td>
<td>40.00 ° F</td>
<td>Hummus / Cold-Hold Unit</td>
<td>39.00 ° F</td>
</tr>
<tr>
<td>Rice / Hot-Hold Unit</td>
<td>190.00 ° F</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Code</th>
<th>Item in violation to be corrected by the dates indicated or immediately.</th>
<th>Correct By</th>
</tr>
</thead>
<tbody>
<tr>
<td>20-21.11(a)(02)</td>
<td>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.</td>
<td>02/19/2018</td>
</tr>
<tr>
<td></td>
<td>Observed food debris and dirt on Can-opener blade/Holder. Wash, rinse and sanitize kitchenware (Can-opener/Holder) after each use. New Violation.</td>
<td></td>
</tr>
<tr>
<td>20-21.11(a)(13)</td>
<td>Cleaning frequency. Equipment, food-contact surfaces, and utensils not clean to sight and touch.</td>
<td>02/19/2018</td>
</tr>
<tr>
<td></td>
<td>Observed black residues under/around SPRITE AND LEMONADE dispenser nozzles. Clean and sanitize all nozzles, under, and around nozzles, daily. New Violation.</td>
<td></td>
</tr>
<tr>
<td>20-21.15(f)</td>
<td>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.</td>
<td>02/19/2018</td>
</tr>
<tr>
<td></td>
<td>Observed yellow slime in the chute and under ice-maker. Clean / maintain / ice making machine to prevent contamination of the ice. Condemned about 500lbs of ice. Corrected On-Site. New Violation.</td>
<td></td>
</tr>
</tbody>
</table>

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- 500
- Total weight (in pounds) condemned: 500
- Reason for condemnation: contaminated by slime
- Date and Time of condemnation: 02/19/18; 04:00PM
- The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (describe)

Voluntarily destroyed by: (Andrew Hettinger)

Person in Charge (Signature) Andrew J Hettinger  Date: 02/19/2018
Sanitarian (Signature) Lateef Isiaka (LXI)  Date: 02/19/2018
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<td>20-21.19(b)</td>
<td>Hand-washing sink faucets. Hand-washing sink not equipped to provide water at a temperature of at least 100°F (38°C) through a mixing valve or combination faucet. Hand-washing sinks in facilities providing custodial care for preschool age children that are used only by the children may provide only cold running water. Provide hand washing sink with hot water of at least 100°F (38°C) through a mixing valve or combination faucet. Measured water at restrooms hand-washing sinks at 73°F. Corrected On-Site. New Violation.</td>
<td>02/19/2018</td>
</tr>
<tr>
<td>20-21.20(a)(03)</td>
<td>Containers. Containers stored outside the establishment / dumpsters / compactors / compactor systems / receptacles / waste handling units for refuse / recyclables / and returnables not provided with tight-fitting lids / doors / covers, not kept covered when not in actual use. In containers designed with drains, drain plugs shall be in place at all times, except during cleaning. Provide easily cleanable / tight fitting lids/ tight fitting covers) for outside (garbage/ receptacles/ waste handling units for refuse/ recyclables/ returnables). 2. Keep outside (garbage dumpster/ waste handling units for refuse / recyclables / returnables) covered when not in actual use. New Violation.</td>
<td>02/19/2018</td>
</tr>
<tr>
<td>20-21.21(b)</td>
<td>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). Seal gap/space between front entrance doors. New Violation.</td>
<td>02/20/2018</td>
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**Person in Charge (Signature)** Andrew J Hettinger  
Date: 02/19/2018

**Sanitarian (Signature)** Lateef Isiaka (LXI)  
Date: 02/19/2018

**Received By** Andrew J Hettinger