



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 **HYDERABAD HOUSE (KITCHEN)**

Acct # **424573**

Address **14838 A PARK ROW**

Zip **77084**

Owner **SAI VENKATESHA SYNDICATE , LLC**

Type Insp **Routine Inspection (001)**

Date
02/27/2018

Arrival
11:10 AM

Departure
12:55 PM

Telephone
(713) 714-7124

District
307

Score
5.00

Permit Expiration
08/07/2018

Permit Type
F,G

Certified Manager
Sudhee Reddy Sankepally - 199428 - 03/29/2020

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Unit / Reach In Cooler	39.00 ° F	Milk / Refrigerator	40.00 ° F	Unit / Walk-In Cooler	41.00 ° F
Chicken / Walk-In Cooler	41.00 ° F	Onion Sauce / Walk-In Cooler	41.00 ° F	Cauliflower / Walk-In Cooler	41.00 ° F
Chili Corn / Buffet Hot Hold Unit	135.00 ° F	Curry Chicken / Buffet Hot Hold Unit	147.00 ° F	Vegetable Rice / Buffet Hot Hold Unit	136.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.. To prevent possible contamination food (chicken, cauliflower - walk in cooler) stored in refrigerated units must be covered EXCEPT for foods being cooled down to proper temperature. Repeat Violation.	02/27/2018
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". Date mark all cooked potentially hazardous food (chicken, onion sauce, cauliflower - walk in cooler) held over 24 hours in a refrigerated unit with the open preparation and disposition date. Cooked food may only be kept for 7 days in a refrigerated unit at a temperature of 41 degrees or below. On the 7th day all remaining cooked food not sold or consumed must be discarded. New Violation.	02/27/2018
20-21.03(a)(06)	General. Bulk food removed from original container not stored in a container identifying the food by common name. Label bulk food containers (chili powder, spicy seeds, sugar, flour) by common name, storage shelf. New Violation.	02/27/2018

COMMENTS

Note: Accompanied with manager (Sudhee Sankepally) during the inspection.

Person in Charge (Signature) Sudhee Reddy Sankepally

SANK

Date: 02/27/2018

Sanitarian (Signature) Zenobia Walker (ZYW1)

ZYW

Date: 02/27/2018

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20-21.05(f)	Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing. Container used to dispense sugar from bulk food container prohibited, storage shelf. Remove! To prevent possible contamination provide a utensil or scoop with a handle to dispense sugar from bulk food container. Corrected On-Site. New Violation.	02/27/2018
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. Male employee preparing food without wearing hair restraint, cook line. Prohibited! Employees must wear a cap or hair net at all times when handling food and utensils. Corrected On-Site. New Violation.	02/27/2018
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Repair/Replace inoperative prep reach in cooler, cook line. Note: Prep Reach In Cooler was removed from cook line and taken outside because of roaches. New Violation.	02/27/2018
20-21.10(a)	Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use. 1. Foil paper used as shelf lining on storage cart and back of stove prohibited. Remove! 2. White cloth towel under cutting boards, prep table, prohibited. Remove and use a nonabsorbent easily cleanable material (rubber mat). New Violation.	02/27/2018
20-21.11(a)(06)	Cleaning frequency. Food-contact surfaces of grills, griddles, and similar cooking devices and the cavities and door seals of microwave ovens not cleaned at least once a day; except that this shall not apply to hot oil cooking and hot oil filtering equipment if it is cleaned as specified in subsection (f) of this section. The food-contact surfaces of all cooking equipment shall be kept free of crusted grease deposits and other accumulated soil. Clean and sanitize microwave to remove food particles and stains. New Violation.	02/27/2018
20-21.11(a)(13)	Cleaning frequency. Equipment, food-contact surfaces, and utensils not clean to sight and touch. Clean and sanitize all cooking equipment (stove, fryers, grills) to remove grease accumulations, cook line. - Picture Repeat Violation.	02/27/2018

Person in Charge (Signature) <i>Sudhee Reddy Sankepally</i> <i>SANKE</i>		Date: 02/27/2018
Sanitarian (Signature) <i>Zenobia Walker (ZYW1)</i> <i>ZYW</i>		Date: 02/27/2018
Received By Sudhee Reddy Sankepally		

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20-21.14(a)	Handling. Cleaned and sanitized equipment and utensils not handled in a way that protects them from contamination. Spoons, knives, and forks shall be touched only by their handles. Cups, glasses, bowls, and plates shall be handled without contact with inside surfaces or with surfaces that contact the user's mouth. Soiled tableware shall be removed from consumer eating and drinking areas and handled so that clean tableware is not contaminated. To prevent possible contamination provide a utensil holder for utensils (forks, knives, spoons) and store utensils inverted with the handles extended out to the consumer not in tray, buffet customer self serve table. Remove! Repeat Violation.	02/27/2018
20-21.18(d)	Toilet fixtures. Toilet room not provided with at least one covered waste receptacle. Toilet fixtures. Toilet room (men & ladies) not provided with at least one covered waste receptacle. Provide! Repeat Violation.	02/27/2018
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 to eliminate the presence of roach activity. Observed roaches crawling inside of inoperative prep reach in cooler, cook line and dead roach inside of bulk food container with packages of rice, storage shelf. - Pictures Repeat Violation.	02/27/2018
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. To prevent the possible entrance of pest back door without screen must remain closed at all times. - Picture - Corrected On Site 2. To prevent the possible entrance of pest seal open gap between the bottom of patio exit door and floor. New Violation.	02/27/2018
20-21.22(a)	Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be kept clean. Clean and sanitize floor to remove food particles and grease, cook line. New Violation.	02/27/2018
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Clean and sanitize walls throughout kitchen, prep area, dish washing area to remove grease and food stains. Repeat Violation.	02/27/2018
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. Replace burned out light bulbs under vent hood. New Violation.	02/27/2018
20-21.24(a)	General. At least 10 foot candles (110 lux) of light not provided at a distance of 30 inches (75 cm) above the floor in walk-in refrigeration units / dry food storage areas / other areas and rooms during periods of cleaning. Replace burned out fluorescent lights storage area and walk in cooler. New Violation.	02/27/2018

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Sanitarian (Signature)  Zenobia Walker (ZYW1)	Date: 02/27/2018
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	<h2 style="margin: 0;">Food Establishment Inspection Report</h2>	
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20-21.25(b)(03)

Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation.

02/27/2018

Clean and sanitize filters and vent hood to remove grease accumulations. New Violation.

SANKE

Person in Charge (Signature) Sudhee Reddy Sankepally

Date: 02/27/2018

ZYW

Sanitarian (Signature) Zenobia Walker (ZYW1)

Date: 02/27/2018

Received By Sudhee Reddy Sankepally

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