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 SUBWAY #24552 (ESTABLISHMENT)
Acct # 212037
Address 1101 HOLMAN
Zip 77004
Owner VKC I LP
Type Insp Routine Inspection (001)

Date 02/27/2018
Arrival 09:10 AM
Departure 11:05 AM
Telephone (713) 528-9688
District 101
Score 3.00

Permit Expiration 04/03/2018
Permit Type F,G
Certified Manager Carmen Mercado - 210989 - 06/11/2021

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey / Walk-In Cooler</td>
<td>46.00°F</td>
<td>Ham / Walk-In Cooler</td>
<td>46.00°F</td>
<td>Beef / Walk-In Cooler</td>
<td>46.00°F</td>
</tr>
<tr>
<td>meatball (beef) / Walk-In Cooler</td>
<td>46.00°F</td>
<td>Cheese / Walk-In Cooler</td>
<td>49.00°F</td>
<td>Tuna salad / Cold-Hold Unit</td>
<td>46.00°F</td>
</tr>
<tr>
<td>Chicken / Cold-Hold Unit</td>
<td>47.00°F</td>
<td>Beef / Cold-Hold Unit</td>
<td>51.00°F</td>
<td>Ham / Cold-Hold Unit</td>
<td>46.00°F</td>
</tr>
<tr>
<td>Cheese / Cold-Hold Unit</td>
<td>49.00°F</td>
<td>Turkey / Cold-Hold Unit</td>
<td>47.00°F</td>
<td>Meatball (beef) / Hot-Hold Unit</td>
<td>150.00°F</td>
</tr>
<tr>
<td>Soup / Hot-Hold Unit</td>
<td>134.00°F</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Code</th>
<th>Items in violation to be corrected by the dates indicated or immediately.</th>
</tr>
</thead>
<tbody>
<tr>
<td>20-21.02(a)(01)</td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td>Observed TCS food [turkey(46°F), ham(46°F), beef(46°F), meatball-beef(46°F), cheese(49°F), chicken(47°F), turkey(47°F), tuna salad(46°F), beef(51°F)] stored outside of time and temperature as a public health control.</td>
</tr>
<tr>
<td></td>
<td>*Maintain TCS foods at 41°F (5°C) or below or at 135°F (57°C) or above.</td>
</tr>
<tr>
<td></td>
<td>**COS: Off temperature less than 4 hours (see comment section). Rapid chilled in reach-in freezer (ham, meatball-beef, cheese, chicken, turkey, tuna salad, beef) to 41°F or below (observed turkey at 41°F). Corrected On-Site. New Violation.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Code</th>
<th>Items in violation to be corrected by the dates indicated or immediately.</th>
</tr>
</thead>
<tbody>
<tr>
<td>20-21.10(a)</td>
<td>Materials; general. All equipment and utensils not maintained in good repair.</td>
</tr>
<tr>
<td></td>
<td>Observed walk-in cooler not functioning to maintain temperatures capable of consistently holding TCS foods at 41°F or below.</td>
</tr>
<tr>
<td></td>
<td>*Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification. New Violation.</td>
</tr>
<tr>
<td></td>
<td>02/28/2018</td>
</tr>
</tbody>
</table>

COMMENTS

Observed:
* Water temperature @ 3-C sink: 122°F.
* Sanitizer @ 3-C sink: Quaternary ammonia @ 200 ppm.
* Food employees wearing hair restraints and gloves.
* Food Handler Certificates: Yes.

**PIC (Carmen Mercado) recorded WIC(walk-in cooler) temperature (logged 2/27/18 at 30°F, 6:30am) from display gauge next to outside of door.

**TCS food temperatures had not been logged.

**PIC stated that TCS food was placed on service line refrigerated table at 7:00am.

**Temperature log entries show temperature readings (WIC, TCS food) between 30°F - 35°F range for 2/26/18 and all of previous week.

Observed equipment (refrigerated display case) not maintaining temperatures capable of holding/storing TCS food at 41°F or below.
Observed walk-in cooler supply air not maintained/adjusted to adequately store TCS food at required temperatures (observed supply air at 41°F).

**In order to maintain temperatures required for TCS food holding/storage, clean and maintain air flow components and organize product/items/food so that proper air flow over and around them is achieved.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the item (walk-in cooler) not to be used by causing same to be tagged.

This item 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: 2/27/18, 9:45am.

Product or item quarantined: walk-in cooler.

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

Reason for quarantine: Not functioning to maintain temperatures capable of consistently holding TCS foods at 41°F or below.
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: SUBWAY #24552 (ESTABLISHMENT)
Acct #: 212037
Address: 1101 HOLMAN
Zip: 77004
Owner: VKC I LP
Type Insp: Routine Inspection (001)

Date: 02/27/2018
Arrival: 09:10 AM
Departure: 11:05 AM
Telephone: (713) 528-9688
District: 101
Permit Expiration: 04/03/2018
Permit Type: F,G
Certified Manager: 

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Code</th>
<th>Items in violation to be corrected by the dates indicated or immediately.</th>
<th>Correct By</th>
</tr>
</thead>
<tbody>
<tr>
<td>20-36(a)</td>
<td>Operating a food service establishment without posting the valid Food Dealer's Permit in public view.</td>
<td>03/02/2018</td>
</tr>
<tr>
<td></td>
<td>Observed establishment operating without the valid Food Dealer's Permit posted on premises.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>*Post the valid Food Dealer's Permit in public view. New Violation.</td>
<td></td>
</tr>
<tr>
<td>21-244(a)</td>
<td>&quot;NO SMOKING&quot; signs or the international &quot;NO SMOKING&quot; symbol not clearly and conspicuously posted in a public place where smoking is prohibited</td>
<td>03/06/2018</td>
</tr>
<tr>
<td></td>
<td>Observed establishment operating without &quot;NO SMOKING&quot; signage.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>*Post a 'NO SMOKING' sign or symbol at every entrance to establishment. New Violation.</td>
<td></td>
</tr>
</tbody>
</table>

Person in Charge (Signature) Carmen Mercado  Date: 02/27/2018
Sanitarian (Signature) Kevin Mihalik (kpm1)  Date: 02/27/2018

Received By Carmen Mercado