



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 **LA CRAWFISH (KITCHEN)**

Acct # **420736**

Address **3957 RICHMOND**

Zip **77027**

Owner **K&C FOOD GROUP, LLC**

Type Insp Reinspection
(002)

Date
03/15/2018

Arrival
01:05 PM

Departure
03:00 PM

Telephone

District
403

Score
5.00

Permit Expiration
10/30/2018

Permit Type
F,G

Certified Manager
Jae Kwon - 215856 - 12/14/2021

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Walk-In Cooler	41.00 ° F	Beef / Walk-In Cooler	41.00 ° F	Sausage / Walk-In Cooler	41.00 ° F
Sausage / Hot-Hold Unit	161.00 ° F	Potatoes / Hot-Hold Unit	160.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II. Food service / food processing establishment not in compliance with Article II, Food Ordinance. (Live insect activity observed) (See Comments/Temporary Closure) New Violation.	03/15/2018
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 open/uncovered containers of food in walk-in refrigerator. *Cover containers to prevent contamination while being stored. Repeat Violation.	03/15/2018

COMMENTS

NOTE:

-Soda dispensing unit quarantined during inspection on 3/5/18 has been disconnected/no longer used. Scheduled for removal on 3/21.
 -Replace batter on kitchen paper towel dispenser

TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 2:45PM

NOTE: Schedule emergency pest control service. Upon service completion & thorough post clean-up contact inspector for follow-up reinspection @ 281-896-9544

Person in Charge (Signature) Miguel Meza

Date: 03/15/2018

Sanitarian (Signature) George Dupuy (GXD)

Date: 03/15/2018

PG1

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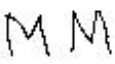
Owner **K&C FOOD GROUP, LLC**

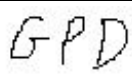
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Date 03/15/2018	Arrival 01:05 PM	Departure 03:00 PM	Telephone	District 403
Permit Expiration 10/30/2018	Permit Type F,G	Certified Manager		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.04(j)	Thawing time/temperature controlled for safety (TCS) food. Except as specified in item (05) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed in a refrigeration unit not exceeding 41°F (05°C) / completely submerged under potable running water of a temperature of 70°F (21°C) or below with sufficient water velocity to agitate and float off loose food particles into the overflow provided the temperature of the thawed portions of the food shall not remain above 41°F (05°C) for more than four hours including the time the food is exposed to the running water and the time needed for preparation for cooking or the time it takes under refrigeration to lower the food temperature to 41°F (05°C) / in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire uninterrupted cooking process takes place in the microwave oven / as part of the conventional cooking process / using any other safe procedure that thaws a portion of frozen ready to eat food that is prepared for immediate service in response to an individual consumer's order. Observed chicken and shrimp thawing in standing water in walk-in refrigerator. (Discontinue Practice) *Use one or more of the above procedures to properly thaw TCS food. Thawing TCS food at room temperature or in standing water is prohibited New Violation.	03/15/2018
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. Observed cardboard used as shelf liner in walk-in refrigerator. (Discontinue Practice) *Materials used in construction of utensil / food-contact surfaces of equipment and single-use articles shall allow migration of deleterious substances under normal use condition. Repeat Violation.	03/15/2018
20-21.14(c)(01)	Single-service articles. Single-service and single-use articles not stored at least six inches (15 cm) above the floor on dollies / pallets / racks / skids designed as specified under section 20-21.03(a)2b of this code / not kept in closed cartons that protect them from contamination, except for automatic fire protection sprinkler heads that may be required by law. Observed various single service articles stored on floor near rear door. *Store single (service/use) articles at least 6 inches (15cm) above the floor on: dolly / pallet / rack / skid / stored in closed cartons to protect from contamination. Repeat Violation.	03/19/2018
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. Observed live cockroaches on dining room walls. (Temporary Closure enforce; See Comments) *Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. Repeat Violation.	03/15/2018

 Person in Charge (Signature) Miguel Meza	Date: 03/15/2018
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 Sanitarian (Signature) George Dupuy (GXD)	Date: 03/15/2018
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Received By Miguel Meza	
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