


 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 OLIVE GARDEN # 1166 (ESTABLISHMENT) Address 7525 W FM 1960 Owner OLIVE GARDEN OF TEXAS, LLC	Acct # 427113 Zip 77070 Type Insp Routine Inspection (001)																														
Date 03/19/2018	Arrival 08:00 AM	Departure 09:55 AM	Telephone (281) 890-0784																														
Permit Expiration 11/02/2018	Permit Type F,G	Certified Manager Oscar Daniel Gabaldon - 222865 - 07/14/2019																															
		District 306	Score 4.00																														
Food Temperatures / Unit Temperatures																																	
<table border="0" style="width: 100%;"> <tr> <td style="width: 33%;">Item/Location</td> <td style="width: 16%;">Temp</td> <td style="width: 33%;">Item/Location</td> <td style="width: 16%;">Temp</td> <td style="width: 33%;">Item/Location</td> <td style="width: 16%;">Temp</td> </tr> <tr> <td>Stuffed mushroom / Walk-In Cooler</td> <td>35.00 ° F</td> <td>Cooked lasagna / Walk-In Cooler</td> <td>42.60 ° F</td> <td>Uncooked lasagna / Walk-In Cooler</td> <td>36.00 ° F</td> </tr> <tr> <td>Chicken / Walk-In Cooler</td> <td>34.00 ° F</td> <td>Butter / Walk-In Cooler</td> <td>36.00 ° F</td> <td>Ground beef / Walk-In Cooler</td> <td>36.00 ° F</td> </tr> <tr> <td>Spaghetti / reach-in cooler</td> <td>40.00 ° F</td> <td>Cooked fettuccini / reach-in cooler</td> <td>39.00 ° F</td> <td>Hamburgers / reach-in cooler</td> <td>40.00 ° F</td> </tr> <tr> <td>Cooked chicken / Cold-Hold Unit</td> <td>41.00 ° F</td> <td></td> <td></td> <td></td> <td></td> </tr> </table>	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Stuffed mushroom / Walk-In Cooler	35.00 ° F	Cooked lasagna / Walk-In Cooler	42.60 ° F	Uncooked lasagna / Walk-In Cooler	36.00 ° F	Chicken / Walk-In Cooler	34.00 ° F	Butter / Walk-In Cooler	36.00 ° F	Ground beef / Walk-In Cooler	36.00 ° F	Spaghetti / reach-in cooler	40.00 ° F	Cooked fettuccini / reach-in cooler	39.00 ° F	Hamburgers / reach-in cooler	40.00 ° F	Cooked chicken / Cold-Hold Unit	41.00 ° F							
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OBSERVATIONS AND CORRECTIVE ACTIONS																																	
Code	Items in violation to be corrected by the dates indicated or immediately.		Correct By																														
20-20(c)	Inspections; reports. Previous inspection report not posted on an inside wall of the establishment. Post the most recent inspection report on an inside wall of the establishment. New Violation.		03/19/2018																														
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. Provide missing handle for cold-hold unit/reach-in cooler for salad preparation. New Violation.		03/20/2018																														
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 (both walk-in coolers condensers fan guard covers/top of double deck oven) as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. New Violation.		03/19/2018																														
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-3000 Total weight (in pounds) condemned: 3000 Reason for condemnation: contaminated by slime and black residues Date and Time of condemnation: 03/19/18; 08:45AM The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (emptied out) Voluntarily destroyed by: (Herman)																																	
Person in Charge (Signature) Oscar Daniel Gabaldon		Date: 03/19/2018																															
Sanitarian (Signature) Lateef Isiaka (LXI)		Date: 03/19/2018																															

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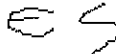
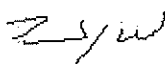
 Food Establishment Inspection Report 			
Houston Department of Health and Human Services Environmental Health Division / Consumer Health Services Phone: 832.393.5100 Fax: 832.393.5208 http://www.houstontx.gov/health/food		Establishment OLIVE GARDEN # 1166 (ESTABLISHMENT) Address 7525 W FM 1960 Owner OLIVE GARDEN OF TEXAS, LLC	Acct # 427113 Zip 77070 Type Insp Routine Inspection (001)
Date 03/19/2018	Arrival 08:00 AM	Departure 09:55 AM	Telephone (281) 890-0784
Permit Expiration 11/02/2018	Permit Type F,G	Certified Manager	
		District 306	
OBSERVATIONS AND CORRECTIVE ACTIONS			
Code	Items in violation to be corrected by the dates indicated or immediately.		Correct By

 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 HOT WINGS/WEST KING (Total Establishment) Address 2575 S DAIRY ASHFORD B Owner MENG SHENG 88, LLC		Acct # 424690 Zip 77077 Type Insp Routine Inspection (001)	
Date 03/19/2018	Arrival 11:30 AM	Departure 12:35 PM	Telephone (281) 596-9480	District 205	Score 4.00
Permit Expiration 08/22/2018	Permit Type F,G	Certified Manager --			
Food Temperatures / Unit Temperatures					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / reach in cooler	39.00 ° F	Chicken / reach in cooler	37.00 ° F	shrimp / reach in cooler	38.00 ° F
chicken stripes / reach in cooler	39.00 ° F	duck / Refrigerator	36.00 ° F	chicken wings / Refrigerator	38.00 ° F
egg drop soup / Hot-Hold Unit	149.00 ° F	sour soup / Hot-Hold Unit	156.00 ° F	Rice / Hot-Hold Unit	152.00 ° F
OBSERVATIONS AND CORRECTIVE ACTIONS					
Code	Items in violation to be corrected by the dates indicated or immediately.				Correct By
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
20-21.19(a)	Provide and wear an effective hair restraint that covers body hair while handling (food / utensils) to prevent contamination. Corrected On-Site. New Violation. Hand-washing sink installation. Hand-washing sink not accessible to employees at all times.				03/19/2018
COMMENTS					
REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 04/09/18 (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. 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 .					
Person in Charge (Signature) WEI LI			Date: 03/19/2018		
Sanitarian (Signature) Essien Isong (EJ11)			Date: 03/19/2018		

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 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 HOT WINGS/WEST KING (Total Establishment) Address 2575 S DAIRY ASHFORD B Owner MENG SHENG 88, LLC		Acct # 424690 Zip 77077 Type Insp Routine Inspection (001)	
Date 03/19/2018	Arrival 11:30 AM	Departure 12:35 PM	Telephone (281) 596-9480	District 205	
Permit Expiration 08/22/2018	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
20-21.19(a)	Hand-washing sink installation. Sink used for food preparation / washing equipment / washing utensils used for hand-washing.				03/19/2018
20-21.19(c)	Discontinue using hand washing sink for any purpose other than hand washing. New Violation.				03/19/2018

 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 SIMPLY GREEK (ESTABLISHMENT) Address 1900 BLALOCK RD R Owner SEVI TAHLIAMBOURIS		Acct # 426883 Zip 77080 Type Insp Routine Inspection (001)	
Date 03/19/2018	Arrival 02:05 PM	Departure 03:20 PM	Telephone (713) 614-7181	District 307	Score 1.00
Permit Expiration 09/25/2018	Permit Type F,G	Certified Manager Eleftherios Stamatakis - 210979 - 10/03/2020			
Food Temperatures / Unit Temperatures					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Unit / Prep Reach In Coolers	40.00 ° F	Spinach Rice / Prep Reach In Cooler	40.00 ° F	Unit / Reach In Cooler	40.00 ° F
Chicken / Refrigerator	36.00 ° F	Sausage / Refrigerator	40.00 ° F	Chicken / Hot-Hold Unit	137.00 ° F
OBSERVATIONS AND CORRECTIVE ACTIONS					
Code	Items in violation to be corrected by the dates indicated or immediately.				Correct By
20-21.03(b)(01)	Refrigerated storage. Refrigeration facilities. Each mechanically refrigerated facility storing time/temperature controlled for safety (TCS) food shall be provided with numerically scaled indicating thermometer, accurate to 3°F if scaled in Fahrenheit only. . Recording thermometers, accurate to 3°F if scaled in Fahrenheit only, may be used in lieu of indicating thermometers. Thermometers that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ±(1.05°C) in the intended range of use.				03/19/2018
20-21.23(a)	Provide a regular indicating thermometer to prep reach in cooler, cook line. New Violation. Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean.				03/19/2018
20-21.24(a)	Clean and sanitize wall behind 3 compartment sink and prep table to remove food stains. New Violation. 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.				03/19/2018
	Replace burned out fluorescent lights, cook line. New Violation.				
COMMENTS					
COMPLAINT UNCONFIRMED: - NO ROACH ON TABLE OR UNDER TABLE, DINING AREA. - RESTAURANT NOT FOGGY. - NO TRASH CAN EXTREMELY CLOSE TO DINING TABLES. - Pest Control Receipt (Long Point Pest Control Company), 2/15/18.					
Person in Charge (Signature) Eleftherios Stamatakis <div style="text-align: center; margin-top: 10px;">  </div>				Date: 03/19/2018	
Sanitarian (Signature) Zenobia Walker (ZYW1) <div style="text-align: center; margin-top: 10px;">  </div>				Date: 03/19/2018	
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<b style="font-size: 1.2em;">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 QUAN BINH MINH (TOTAL ESTABLISHMENT) Address 11201 BELLAIRE BLVD A-12 Owner THERESA MINH THUY T NGUYEN		Acct # 411490 Zip 77072-2542 Type Insp Routine Inspection (001)
Date 03/21/2018	Arrival 05:05 PM	Departure 06:15 PM	Telephone (281) 564-0065	District 206	Score 5.00
Permit Expiration 01/02/2019		Permit Type F,G	Certified Manager Lanh T. Pham - 217924 - 07/10/2020		
Food Temperatures / Unit Temperatures					
Item/Location Milk / Walk-In Cooler	Temp 41.00 ° F	Item/Location Eggs / Walk-In Cooler	Temp 41.00 ° F	Item/Location	Temp
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.				03/21/2018
20-21.01 (b)(06)	Food service / food processing establishment not in compliance with Article II, Food Ordinance. (Roach infestation) New Violation. Special Requirements. Manufactured food. All food manufactured, processed, or packaged in commercial food processing establishments or commissaries not labeled according to all applicable laws as defined in TFER 228.78 and 228.79.				03/21/2018
20-21.02 (b)(03)b	Label items according to all applicable laws. New Violation. Cross contamination not prevented by storing the food in packages, containers, or wrappings except as specified under section 20-21.03(a) of this code.				03/21/2018
Discontinue the use of "Thank You" bags as food storage bags. Provide proper containers for foods to prevent contamination. New Violation.					
COMMENTS					
-Observed heavy roach activity by three compartment sink.					
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: 3/21/2018, 5:45PM					
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 or call 832.393.5100 for more information.					
Person in Charge (Signature) Lanh T. Pham <div style="text-align: center; margin-top: 10px;"> </div>				Date: 03/21/2018	
Sanitarian (Signature) Raymond Caballero (RXC2) <div style="text-align: center; margin-top: 10px;"> </div>				Date: 03/21/2018	
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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 QUAN BINH MINH (TOTAL ESTABLISHMENT) Address 11201 BELLAIRE BLVD A-12 Owner THERESA MINH THUY T NGUYEN		Acct # 411490 Zip 77072-2542 Type Insp Routine Inspection (001)
Date 03/21/2018	Arrival 05:05 PM	Departure 06:15 PM	Telephone (281) 564-0065	District 206	
Permit Expiration 01/02/2019		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
20-21.02 (a)(02)b(02)	General. When time without temperature control is used as the public health control up to a maximum of four hours: food was not marked or otherwise identified to indicate the time that is four hours past the point in time when the food was removed from temperature control.				03/21/2018

 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 JANG GUEM TOFU HOUSE (KITCHEN) Address 9896 BELLAIRE BLVD J Owner DAE HYUNG PARK		Acct # 418529 Zip 77036 Type Insp Routine Inspection (001)	
Date 03/23/2018	Arrival 02:55 PM	Departure 04:20 PM	Telephone (713) 773-2229	District 204	Score 3.00
Permit Expiration 11/10/2018	Permit Type F,G	Certified Manager Daehyung Park - 182744 - 06/17/2018			
Food Temperatures / Unit Temperatures					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Tofu / Room	184.00 ° F	Pork / Walk-In Cooler	44.00 ° F	Unit / Walk-In Cooler	43.00 ° F
Beef / Walk-In Cooler	44.00 ° F	Lettuce / In-Line Refrigerator	33.00 ° F	Seed sprouts / In-Line Refrigerator	33.00 ° F
Unit / In-Line Refrigerator	40.00 ° F	Beef / In-Line Refrigerator	42.00 ° F	Oyster / In-Line Refrigerator	41.00 ° F
Tofu / In-Line Refrigerator	40.00 ° F	Potatoes / In-Line Refrigerator	41.00 ° F	Unit / In-Line Refrigerator	40.00 ° F
OBSERVATIONS AND CORRECTIVE ACTIONS					
Code	Items in violation to be corrected by the dates indicated or immediately.				Correct By
20-21.02(a)(01)	General. At all times, including while being stored, prepared, displayed, served, received, or transported, food not protected from potential contamination by all agents, including dust, insects, rodents, toxic materials, cross-contamination, damaged or spoiled products, distressed merchandise, recalled products, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, draining, and overhead leakage or overhead drippage from condensation.				03/23/2018
20-21.03(b)(03)	Observed cockroaches in flour. Protect food from potential contamination by insects. See comments FOOD CONDEMNATION. New Violation. Refrigerated storage. Methods for rapid cooling. Person in charge not ensuring that employees are using proper methods to rapidly cool Time/temperature controlled for safety (TCS) foods.				COS
20-21.05(f)	Observed tofu stored at room temperature for cooling. Ensure that employees are using proper methods to rapidly cool time/temperature controlled for safety (TCS) foods. Corrected On-Site. New Violation. Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing.				03/23/2018
	Observed bowl in food used as dispensing utensil. Provide suitable dispensing utensils for employees during phase of preparation. New Violation.				
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: Flour & 2lb					
Total weight (in pounds) condemned: 2lb					
Reason for condemnation: Observed cockroaches in flour.					
Date and Time of condemnation: 03/23/2018 and 3:00 PM					
The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: Discarded					
Voluntarily destroyed by: Anthony					
Maintain ambient temperature 41F or less of in-line refrigerator (storing oyster).					
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 or call 832.393.5100 for more information.					
REINSPECTION REQUIRED --Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 03/23/18 (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) Daehyung Park				Date: 03/23/2018	
Sanitarian (Signature) Rahmatullah Syed (RXS1)				Date: 03/23/2018	





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Food Establishment Inspection Report

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 DE NHU Y (ESTABLISHMENT) Address 13255 BELLAIRE BLVD Owner DE NHU Y, LLC		Acct # 430727 Zip 77083 Type Insp Routine Inspection (001)
Date 03/01/2018	Arrival 09:45 AM	Departure 11:10 AM	Telephone (281) 988-5299	District 206	Score 4.00
Permit Expiration 05/19/2018	Permit Type F,G	Certified Manager --			
Food Temperatures / Unit Temperatures					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Unit / Cold-Hold Unit	38.00 ° F	Unit / Refrigerator	41.00 ° F	Beef / Cold-Hold Unit	41.00 ° F
Pork / Cold-Hold Unit	41.00 ° F	Eggs / Cold-Hold Unit	41.00 ° F		
OBSERVATIONS AND CORRECTIVE ACTIONS					
Code	Items in violation to be corrected by the dates indicated or immediately.				Correct By
	General. Bulk food removed from original container not stored in a container identifying the food by common name.				
20-21.03(a)(06)	Observed bulk food (salt, sugar, MSG) removed from original container not stored in a container identifying the food by common name. Provide labels. Repeat Violation.				03/01/2018
	General. Container of food not stored a minimum of 6 inches above the floor.				
20-21.03(a)(02)	Observed bag of rice and onion stored on the floor in storage. Store all foods 6 inches above the floor at all times to protect from contamination Repeat Violation.				03/01/2018
	Materials; general. Canvas cloths. With the exception of approved easily cleanable belts on equipment used for the conveying or shaping and conveying of bakery products in the precooked stage and napkins used when serving bread and rolls, use of canvas cloths or other cloth materials as food-contact surfaces is prohibited.				
20-21.10(a)(06)	Do not use canvas cloth / other cloth materials as a food-contact surface. Observed food(vegetable) is covered by wet towel. New Violation.				03/01/2018
COMMENTS					
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 re-inspection will be performed on or shortly after 03/10/18. 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) Tram Pham				Date: 03/01/2018	
Sanitarian (Signature) Yen Vu (YXV)				Date: 03/01/2018	
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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 DE NHU Y (ESTABLISHMENT) Address 13255 BELLAIRE BLVD Owner DE NHU Y, LLC		Acct # 430727 Zip 77083 Type Insp Routine Inspection (001)
Date 03/01/2018	Arrival 09:45 AM	Departure 11:10 AM	Telephone (281) 988-5299	District 206	
Permit Expiration 05/19/2018	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
20-21.11(c)(02)	Wiping cloths. Moist cloths used for wiping food spills on kitchenware and food-contact surfaces of equipment not clean / not rinsed frequently in one of the sanitizing solutions permitted in section 20-21.12(e)(02) through (06) of this code / used for no other purpose. These cloths shall be stored in the sanitizing solution between uses.				03/01/2018

 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 CORELLI'S ITALIAN CAFE (Total Establishment) Address 5640 WESTHEIMER Owner 1212 PARK PLACE INC		Acct # 970941 Zip 77056 Type Insp Routine Inspection (001)	
Date 03/23/2018	Arrival 01:55 PM	Departure 02:50 PM	Telephone (713) 629-4424	District 201	Score 3.00
Permit Expiration 10/02/2018	Permit Type F,G	Certified Manager Raul Torres - 219966 - 06/13/2022			
Food Temperatures / Unit Temperatures					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese / Storage	40.00 ° F	Lasagna / Hot-Hold Unit	157.00 ° F	beans / Prep Area	158.00 ° F
WIC- Ambient / Walk-In Cooler	40.00 ° F	Shrimp / Cold-Hold Unit	48.00 ° F	salmon / Cold-Hold Unit	47.00 ° F
OBSERVATIONS AND CORRECTIVE ACTIONS					
Code	Items in violation to be corrected by the dates indicated or immediately.				Correct By
	Materials; general. All equipment and utensils not maintained in good repair.				
20-21.10(a)	Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification - Observed reach-in-cooler (cookline area) not cooling, temperature is above 41°F. Few TCS foods moved/transferred to freezer. Manager notified, to call technician. Corrected On-Site. New Violation.				COS
	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.				COS
20-21.15(f)	Clean / maintain / ice making machine to prevent contamination of the ice - Observed pink slime inside ice machine. Corrected On-Site. New Violation.				
	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 maintained in good repair.				
20-21.22(a)	Repair floors/floor coverings in food preparation area, walk-in refrigeration unit / dry storage area - Observed the floor has cracks, uneven, tiles damaged; Replace, repair, re-concrete, re-grout, seal to have a smooth, even, non-absorbent, non-pooling of water and easily cleanable floor. New Violation.				03/31/2018
COMMENTS					
Person in Charge (Signature) Mr. Nelson Velasquez 				Date: 03/23/2018	
Sanitarian (Signature) Milagros Romanynshyn (MBR1) 				Date: 03/23/2018	
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 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 CORELLI'S ITALIAN CAFE (Total Establishment) Address 5640 WESTHEIMER Owner 1212 PARK PLACE INC		Acct # 970941 Zip 77056 Type Insp Routine Inspection (001)	
Date 03/23/2018	Arrival 01:55 PM	Departure 02:50 PM	Telephone (713) 629-4424	District 201	
Permit Expiration 10/02/2018	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
	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.				
20-21.23(a)	Maintain walling in (good repair/ clean) - Observed walk-in-cooler exterior baseboard / corners damaged/cracks/crevices/missing tiles; Replace, re-concrete, re-seal, repair to prevent harborage of pests. New Violation.				03/23/2018