Food Establishment Inspection Report

Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax: 832.393.5206
www.houston tx.gov

Establishment OLIVE GARDEN # 1166 (ESTABLISHMENT)
Address 7528 W FM 1969
Owner OLIVE GARDEN OF TEXAS, LLC
Acct # 427113
Zip 77070
Type Inspect Routine Inspection (001)

Date 03/19/2018
Arrival 08:00 AM
Departure 09:55 AM
Permit Expiration 11/02/2018
Permit Type F,G
Certified Manager Oscar Daniel Gabaldon - 222865 - 07/14/2019
District 308
Score 4.00

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>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 feluccini / 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>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

Items in violation to be corrected by the dates indicated or immediately.

Correct By

Inspections; reports. Previous inspection report not posted on an inside wall of the establishment.
03/19/2018

Post the most recent inspection report on an inside wall of the establishment. New Violation.
03/20/2018

Material: general. Equipment components such as doors, seals, hinges, fasteners, and kick plates not kept intact, tight, and
adjusted in accordance with manufacturer's specifications.

Provide missing handle for cold hold unit/reach-in cooler for salad preparation. New Violation.
03/19/2018

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

Food Establishment Inspection Report

Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax: 832.393.5206
http://www.houston tx.gov/health/food

Establishment OLIVE GARDEN # 1166 (ESTABLISHMENT)
Address 7528 W FM 1969
Owner OLIVE GARDEN OF TEXAS, LLC
Acct # 427113
Zip 77070
Type Inspect Routine Inspection (001)

Date 03/19/2018
Arrival 08:00 AM
Departure 09:55 AM
Permit Expiration 11/02/2018
Permit Type F,G
Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

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: 832.393.5209
www.houstontx.gov

Date: 03/19/2018

Permit Expiration: 08/22/2018

Arrival: 11:30 AM
Departure: 12:35 PM
Telephone: (281) 696-5440

District: 206
Score: 4.00

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef / reach in cooler</td>
<td>39.00 °F</td>
<td>Chicken / reach in cooler</td>
<td>37.00 °F</td>
</tr>
<tr>
<td>chicken stripes / reach in cooler</td>
<td>39.00 °F</td>
<td>duck / Refrigerator</td>
<td>36.00 °F</td>
</tr>
<tr>
<td>egg drop soup / Hot-Hold Unit</td>
<td>149.00 °F</td>
<td>sour soup / Hot-Hold Unit</td>
<td>155.00 °F</td>
</tr>
<tr>
<td>shrimp / reach in cooler</td>
<td>38.00 °F</td>
<td>chicken wings / Refrigerator</td>
<td>38.00 °F</td>
</tr>
<tr>
<td>Rice / Hot-Hold Unit</td>
<td>152.00 °F</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Observations and Corrective Actions

Items in violation to be corrected by the dates indicated or immediately.

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 washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed.

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 04/06/18 (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

Sanitarian (Signature) Easien Isong (EJ1)

Date: 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: 832.393.5209
http://www.houstontx.gov/health/food

Date: 03/19/2018

Permit Expiration: 08/22/2018

Arrival: 11:36 AM
Departure: 12:05 PM
Telephone: (281) 696-9480

District: 206

Observations and Corrective Actions

Items in violation to be corrected by the dates indicated or immediately.

Hand-washing sink installation. Sink used for food preparation / washing equipment / washing utensils used for hand-washing.

Corrected On-Site. New Violation.

03/19/2018

Hand-washing sink installation. Sink used for food preparation / washing equipment / washing utensils used for hand-washing.

Corrected On-Site. 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 TAHJAMBOURIS

Date 03/17/2018
Arrival 02:05 PM
Departure 03:20 PM
Telephone (713) 614-7181
Permit Expiration 09/25/2018
Permit Type F, G

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unit / Prep Reach in Coolers</td>
<td>40.00 °F</td>
<td>Spinach Rice / Prep Reach in Cooler</td>
<td>40.00 °F</td>
</tr>
<tr>
<td>Chicken / Refrigerator</td>
<td>36.00 °F</td>
<td>Sausage / Refrigerator</td>
<td>46.00 °F</td>
</tr>
<tr>
<td>Unit / Reach In Cooler</td>
<td>40.00 °F</td>
<td>Chicken / Hot-Hold Unit</td>
<td>137.00 °F</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

20-21.03(b)(01) Code
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 0°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.
Correct By 03/19/2018

Provide a regular indicating thermometer to prep reach in cooler, cook line. New Violation.

20-21.23(a) Code
Maintenace. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean.
Correct By 03/19/2018

Clean and sanitize wall behind 3 compartment sink and prep table to remove food stains. New Violation.

20-21.24(a) Code
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.
Correct By 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 Stamatakos Date: 03/19/2018
Sanitarian (Signature) Zenobia Walker (ZYW1) Date: 03/19/2018

PG1 A-1
Food Establishment Inspection Report

Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax: 832.393.6208
www.houstontx.gov

Establishment QUAN BINH MINH (TOTAL ESTABLISHMENT)
Address 11201 BELLAIRE BLVD A-12
Owner THERESA MINH THUY T NGUYEN

Date 03/21/2018
Permit Expiration 01/02/2018
Permit Type F,G
Certified Manager Lanh T. Pham - 217024 - 07/10/2020
Departure 06:18 PM
Telephone (281) 954-0065
District 206
Score 5.00

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk / Walk-In Cooler</td>
<td>41.00 °F</td>
</tr>
<tr>
<td>Eggs / Walk-In Cooler</td>
<td>41.00 °F</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

Items in violation to be corrected by the dates indicated or immediately. Correct By

20-19(b)
Food service / food processing establishment not in compliance with Article II, Food Ordinance. (Reach Infestation) New Violation. 03/21/2018

20-21.01(b)(0)(b)
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 228.76 and 228.79. 03/21/2018

20-21.02(b)(0)(b)
Label items according to all applicable laws. New Violation. 03/21/2018

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.

Discontinue the use of “Thank You” bags as food storage bags. Provide proper containers for foods to prevent contamination. New Violation. 03/21/2018

COMMENTS

- Observed heavy reach 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 90 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 Date: 03/21/2018
Sanitarian (Signature) Raymond Caballero (RXO2) Date: 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: 832.393.6208
http://www.houstontx.gov/healthfood

Establishment QUAN BINH MINH (TOTAL ESTABLISHMENT)
Address 11201 BELLAIRE BLVD A-12
Owner THERESA MINH THUY T NGUYEN

Date 03/21/2018
Permit Expiration 01/02/2019
Permit Type F,G
Certified Manager Lanh T. Pham - 217024 - 07/10/2020
Departure 06:18 PM
Telephone (281) 954-0065
District 206

OBSERVATIONS AND CORRECTIVE ACTIONS

Correct By

20-21.02 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 GUIE M TOFU HOUSE (KITCHEN)
Address: 9896 BELLAIRE BLVD J
Owner: DAE HYUNG PARK

Acct # 418529
Zip 77036
Type Inspect: Routine Inspection (061)

Date: 03/23/2018
Permit Expiration: 11/10/2018
Arrival: 02:55 PM
Departure: 04:29 PM
Score: 3.00
District: 204

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tofu / Room</td>
<td>184.00 °F</td>
<td>Pork / Walk-In Cooler</td>
<td>44.00 °F</td>
</tr>
<tr>
<td>Beef / Walk-In Cooler</td>
<td>44.00 °F</td>
<td>Lettuce / In-Line Refrigerator</td>
<td>33.00 °F</td>
</tr>
<tr>
<td>Unit / In-Line Refrigerator</td>
<td>40.00 °F</td>
<td>Beef / In-Line Refrigerator</td>
<td>42.00 °F</td>
</tr>
<tr>
<td>Tofu / In-Line Refrigerator</td>
<td>40.00 °F</td>
<td>Potatoes / In-Line Refrigerator</td>
<td>41.00 °F</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

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 dripping from condensation.

20-21.02(a)(01)
Observed cockroaches in flour. Protect food from potential contamination by insects. See comments FOOD CONDEMNATION. New Violation.

20-21.03(b)(03)
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.

20-21.05(f)
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 41°F 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

PG1 A-1

Food Establishment Inspection Report


3/27/2018
**Food Establishment Inspection Report**

**Date:** 03/01/2018

**Arrival Time:** 09:45 AM

**Departure Time:** 11:10 AM

**Permit Expiration:** 06/23/2018

**Permit Type:** F,G

**Address:** 13265 BELLAIRE BLVD

**Owner:** DE NU Y, LLC

**Score:** 4.00

**District:** 208

**Type:** Inspect Routine Inspection (001)

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**Food Temperatures / Unit Temperatures**

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unit / Cold-Hold Unit</td>
<td>38.00 °F</td>
<td>Unit / Refrigerator</td>
<td>41.00 °F</td>
</tr>
<tr>
<td>Pork / Cold-Hold Unit</td>
<td>41.00 °F</td>
<td>Eggs / Cold-Hold Unit</td>
<td>41.00 °F</td>
</tr>
<tr>
<td>Beef / Cold-Hold Unit</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**TEMP**

**Temp**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

**Items in violation to be corrected by the dates indicated or immediately.**

**Correct By:**

**Code:**

20-21.03(a)(05)

- Observed bulk food (salt, sugar, MSG) removed from original container not stored in a container identifying the food by common name.

**03/01/2018**

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.

**03/01/2018**

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.

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**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.

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**Person in Charge** (Signature): Tram Pham

**Date:** 03/01/2018

**Sanitarian (Signature):** Yen Vu (YXV)

**Date:** 03/01/2018

---

**Food Establishment Inspection Report**

**Date:** 03/01/2018

**Arrival Time:** 09:45 AM

**Departure Time:** 11:10 AM

**Permit Expiration:** 06/23/2018

**Permit Type:** F,G

**Address:** 13265 BELLAIRE BLVD

**Owner:** DE NU Y, LLC

**Score:** 4.00

**District:** 208

**Type:** Inspect Routine Inspection (001)

---

**OBSERVATIONS AND CORRECTIVE ACTIONS**

**Items in violation to be corrected by the dates indicated or immediately.**

**Correct By:**

**Code:**

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(a)(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**

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**PG1**

**A-1**
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

Acct # 970941
Zip 77055
Type Insp Routine Inspection (001)

Date: 03/23/2018
Permit Expiration: 10/02/2018

Establishment CORELLI'S ITALIAN CAFE (Total Establishment)
Address 5640 WESTHEIMER
Owner 1212 PARK PLACE INC

District 201
Score 3.00

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>Cheese / Storage</td>
<td>40.00 °F</td>
<td>Lasagna / Hot-Hold Unit</td>
<td>157.00 °F</td>
<td>beans / Prep Area</td>
<td>158.00 °F</td>
</tr>
<tr>
<td>WIC- Ambient / Walk-in Cooler</td>
<td>40.00 °F</td>
<td>Shrimp / Cold-Hold Unit</td>
<td>46.00 °F</td>
<td>salmon / Cold-Hold Unit</td>
<td>47.00 °F</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

Items in violation to be corrected by the dates indicated or immediately.

20-21.10(a)
Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification - Observed reach-in-cooler (cooking 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.

20-21.15(f)
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. Corrected On-Site. New Violation.

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.

COMMENTS

Person in Charge (Signature) Mr. Nelson Velasquez
Date: 03/23/2018
Sanitarian (Signature) Milagros Romanyszyn (MBR1)
Date: 03/23/2018

PGT A-1

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

Acct # 970941
Zip 77055
Type Insp Routine Inspection (001)

Date: 03/23/2018
Permit Expiration: 10/02/2018

Establishment CORELLI'S ITALIAN CAFE (Total Establishment)
Address 5640 WESTHEIMER
Owner 1212 PARK PLACE INC

District 251

Code

20-21.23(a)
Maintain walling in (good repair/ clean) - Observed walk-in-cooler exterior baseboard / corners damaged/cracks/holes/missing tiles; Replace, re-concrete, re-seal, repair to prevent harborage of pests. New Violation.

Correct By

03/23/2018