



# 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 **DIMASSI'S MEDITERRANEAN BUFFET**  
**(ESTABLISHMENT)**

Acct # **429211**

Address **17695 TOMBALL PKWY**

Zip **77064**

Owner **MILAM TUNNEL RESTAURANTS INC.**

Type Insp **Routine Inspection**  
**(001)**

Date  
**03/27/2018**

Arrival  
**04:35 PM**

Departure  
**06:30 PM**

Telephone  
**(832) 605-0600**

District  
**306**

Score  
**5.00**

Permit Expiration  
**11/10/2018**

Permit Type  
**F,G**

Certified Manager  
**--**

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hummus / Walk-In Cooler	41.00 ° F	Cooked pasta / Walk-In Cooler	43.00 ° F	Cooked chicken fajita / Walk-In Cooler	43.70 ° F
Ground beef / Walk-In Cooler	40.00 ° F	Rice / Hot-Hold Unit	151.00 ° F	Cooked chicken / Prep Area	78.00 ° F

## 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.	03/27/2018
20-21.03(a)(07)	General. Bulk packaged food stored in food warehouse less than 6 inches from walls / stored on the floor / stored on unapproved racks / stored in a manner that does not permit cleaning of the storage area / stored in a manner that does not protect the foods from contamination by splash or other means. Observed opened bag of flour, rice while being stored on storage shelf. Store bulk packaged food in a manner that protects the foods from contamination. Repeat Violation.	03/27/2018
20-21.03(a)(07)	General. Bulk packaged food stored in food warehouse less than 6 inches from walls / stored on the floor / stored on unapproved racks / stored in a manner that does not permit cleaning of the storage area / stored in a manner that does not protect the foods from contamination by splash or other means. Observed bag of rice on floor in dry storage area. Store bulk packaged food 6 inches above the floor. New Violation.	03/27/2018

## 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- approximately 1200

Total weight (in pounds) condemned: 1200

Reason for condemnation: contaminated by slime

Date and Time of condemnation: 03/27/18; 05:30PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (burned with hot water)

Voluntarily destroyed by: (Furat)

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 04/07/18 (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) Furat Alazb

Date: 03/27/2018

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 03/27/2018



# 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**  
**http://www.houstontx.gov/health/food**

Establishment **DIMASSI'S MEDITERRANEAN BUFFET**  
**(ESTABLISHMENT)**

Acct # **429211**

Address **17695 TOMBALL PKWY**

Zip **77064**

Owner **MILAM TUNNEL RESTAURANTS INC.**

Type Insp **Routine Inspection**  
**(001)**

Date  
**03/27/2018**

Arrival  
**04:35 PM**

Departure  
**06:30 PM**

Telephone  
**(832) 605-0600**

District  
**306**

Permit Expiration  
**11/10/2018**

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
<b>20-21.03(a)(02)</b>	General. Container of food not stored a minimum of 6 inches above the floor.  Observed containers of food under storage shelves in walk-in freezer. Store food container 6 inches above floor surface. New Violation.	<b>03/27/2018</b>
<b>20-21.03(b)(03)</b>	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.  Observed cooked chicken being cooled at room temperature, on storage shelf in back food preparation area. Ensure that employees are using proper methods to rapidly cool time/temperature controlled for safety (TCS) foods. Rapidly cool as specified by utilizing approved method. New Violation.	<b>03/27/2018</b>
<b>20-21.03(a)(06)</b>	General. Bulk food removed from original container not stored in a container identifying the food by common name.  Provide label / common name to identify container of bulk food (flour) removed from original container. New Violation.	<b>03/27/2018</b>
<b>20-21.10(h)</b>	Ventilation hoods. Exhaust ventilation hood systems in food preparation and warewashing areas, including components such as hoods / fans / guards / ducting, not designed to prevent grease or condensation from dripping or draining into food or onto food / equipment / utensils / linens / single-service and single-use articles.  Provide filters / other grease extracting equipment that are readily removable for cleaning / replacement for ventilation hood, on top of dishwashing machine . Repeat Violation.	<b>03/28/2018</b>
<b>20-21.11(a)(02)</b>	Cleaning frequency. Kitchenware and food-contact surfaces of equipment not washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred.  Observed accumulations of food debris and rust on Can-opener blade. Wash, rinse and sanitize kitchenware (Can-opener/Holder) after each use. Repeat Violation. Repeat Violation.	<b>03/27/2018</b>
<b>20-21.12(g)</b>	Using chemicals for sanitization. When using chemicals for sanitization, a test kit or other device that accurately measures the concentration of the solution in parts per million or milligrams per liter not provided and used.  Provide test kit or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. "CHLORINE TEST STRIP" New Violation.	<b>03/27/2018</b>
<b>20-21.14(c)(05)</b>	Single-service articles. Except as specified under subsection (c)(03) of this section, single-service articles that are intended for contact with the mouth of the user not furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser  Single-service articles(coffee stirrers) that are intended for contact with the mouth of the user not furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser. Correct immediately... New Violation.	<b>03/27/2018</b>
<b>20-21.15(f)</b>	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.  Observed brown slime in the chute and under ice-maker. Discard all ice. Clean/ maintain / ice making machine to prevent contamination of the ice. Condemned approximately 1200lbs of ice. Corrected On-Site. Repeat Violation. Repeat Violation.	<b>03/27/2018</b>

Person in Charge (Signature) Furat Alazb

Date: 03/27/2018

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 03/27/2018

Received By Furat Alazb



# 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 **DIMASSI'S MEDITERRANEAN BUFFET (ESTABLISHMENT)**

Acct # **429211**

Address **17695 TOMBALL PKWY**

Zip **77064**

Owner **MILAM TUNNEL RESTAURANTS INC.**

Type Insp **Routine Inspection (001)**

Date  
**03/27/2018**

Arrival  
**04:35 PM**

Departure  
**06:30 PM**

Telephone  
**(832) 605-0600**

District  
**306**

Permit Expiration  
**11/10/2018**

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
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean.  Observed air-conditional filter covers, at entrance door from kitchen to serving area, and at front wall serving area, covered with dust/dirt. Make vent covers attached to (walls/ceilings) Repeat Violation. Repeat Violation.	03/27/2018
20-21.23(b)	Construction. Walls, including nonsupporting partitions / wall coverings of toilet rooms and vestibules, not smooth / nonabsorbent / easily cleanable. Concrete or pumice blocks used for interior wall construction in these locations shall be finished and sealed to provide an easily cleanable surface except in dry storage areas.  Make ceilings non-absorbent in: walk-in refrigeration units / food preparation areas / storage areas / utensil and equipment washing areas / toilet rooms / vestibule. Replace acoustic ceiling tiles in restrooms vestibule and kitchen dry foods storage area. Repeat Violation. Repeat Violation.	03/30/2018
20-21.28(a)(01)	General. Food establishment and all parts of the property used in connection with operations of the establishment not kept free of litter and items that are unnecessary to the operation or maintenance of the establishment, such as equipment that is nonfunctional or no longer in use.  Keep (establishment/ parts of the property) free of litter / items unnecessary for operation / items unnecessary for maintenance / nonfunctional equipment / unused equipment. New Violation.	03/28/2018
20-53(a)	Owning / operating / causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department.  Sam Khader causing to be operated a food establishment without the person in charge(Furat Alazb) having in his possession a Food Service Manager's Certification issued by the department. Repeat Violation.	03/28/2018
21-244(a)	"NO SMOKING" signs or the international "NO SMOKING" symbol not clearly and conspicuously posted in a public place where smoking is prohibited  Post a 'NO SMOKING' sign or symbol at every entrance to establishment. New Violation.	03/28/2018

Person in Charge (Signature) Furat Alazb

Date: 03/27/2018

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 03/27/2018

Received By Furat Alazb