



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 **CHURCH'S #1117 (TOTAL ESTABLISHMENT.)**

Acct # **213790**

Address **9403 HOMESTEAD**

Zip **77016**

Owner **BEST AMERICA TEXAS L.P**

Type Insp **Routine Inspection (001)**

Date
04/03/2018

Arrival
02:30 PM

Departure
03:35 PM

Telephone
(713) 635-3229

District
407

Score
4.00

Permit Expiration
07/02/2018

Permit Type
F,G

Certified Manager
Yesika Hernandez - -

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Hot-Hold Unit	170.00 ° F	Chicken / Walk-In Cooler	38.00 ° F	Potatoes / Hot-Hold Unit	147.00 ° F
corn / Hot-Hold Unit	163.00 ° F	reach in / Refrigerator	57.00 ° F	seasoned rice / Hot-Hold Unit	176.00 ° F
cole slaw / Refrigerator	57.00 ° F	Gravy / Hot-Hold Unit	157.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.01(a)	General. Food not in sound condition / safe for human consumption / free from spoilage, filth, other contaminants. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment. Discard. Observed lettuce brown and slimy looking. Correction discard lettuce New Violation.	04/03/2018
20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.. Cover containers to prevent contamination while being stored. Observed uncovered egg wash in a bowl in the walk in cooler. Correction cover food stored in the walk in cooler New Violation.	04/03/2018
20-21.03(b)(09)	Refrigerated storage. Cold storage of foods. Time/temperature controlled for safety (TCS) food not maintained at 41°F (5°C) in cold storage. Maintain at 41°F (5°C) in cold storage. Observed cole slaw in reach in cooler with an internal temperature of 57°F. Correction maintain the internal of all PHF at 41°F New Violation.	04/03/2018

COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (REACH IN COOLER) not to be used or sold by causing same to be tagged.

These items 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: 4/3/18, 3:00 PM

Product or item quarantined: REACH IN COOLER

Section # of food ordinance in violation:20-21.10

Reason for quarantine: INTERNAL TEMPERATURE OF REACH IN COOLER57°F

Record applicable data: (temperatrue, ppm, condition of product/item)

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds) condemned: CUT LETTUCE .75 LBS; COLE SLAW 6 @ 16 OZ, 10 @ 6 OZ

Total weight (in pounds) condemned:10.75 LBS

Reason for condemnation: INTERNAL TEMPERATURE 57°F

Date and Time of condemnation: 4/3/2018

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (DESTRUCTION OF FOOD NOT WITNESSED BY THE INSPECTOR)

Voluntarily destroyed by: (YESIKA)

Person in Charge (Signature)

Date: 04/03/2018

Sanitarian (Signature) Karen Yokooji (KMY1)

Date: 04/03/2018

PG1

A-1



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20-21.12(e)(04)	Manual sanitizing. Food-contact surfaces of all equipment and utensils not sanitized by immersion in a quaternary ammonium compound solution at a concentration according to the manufacturer's label at a minimum temperature of 75F for an exposure time according to the manufacturer's label. Utilize quaternary ammonium compound solution for sanitizing food contact surfaces not utilized according to manufacturer's label. Observed sanitizer at in bucket and at three compartment sink 0ppm. Correction provide sanitizer according manufactures instructions Corrected On-Site. New Violation.	04/03/2018
20-21.24(a)	General. At least 20 foot-candles (220 lux) of light not provided at a distance of 30 inches (75 mm) above the floor in areas used for hand-washing / utensil-washing / equipment and utensil storage / in toilet rooms. Provide at least 20 foot-candles (220 lux) of light 30 inches (75 mm) from the floor where food is provided inside walk in freezer. Observed no light in walk in freezer. Correction provide a light in the walk in freezer New Violation.	04/03/2018
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. Obtain a Food Service Manager's Certification issued by the department. Online registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx Obtain a City of Houston Certified Manager Certificate New Violation.	04/03/2018

Person in Charge (Signature)

Date: 04/03/2018

Sanitarian (Signature) Karen Yokooji (KMY1)

Date: 04/03/2018

Received By

PG2

A-2