Food Establishment Inspection Report

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
Permit Expiration: 07/02/2018

Score: 4.00

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken / Hot-Hold Unit</td>
<td>170.00°F</td>
</tr>
<tr>
<td>Chicken / Walk-In Cooler</td>
<td>18.00°F</td>
</tr>
<tr>
<td>Corn / Hot-Hold Unit</td>
<td>163.00°F</td>
</tr>
<tr>
<td>Potatoes / Hot-Hold Unit</td>
<td>147.00°F</td>
</tr>
<tr>
<td>Cole slaw / Refrigerator</td>
<td>57.00°F</td>
</tr>
<tr>
<td>Seasoned rice / Hot-Hold Unit</td>
<td>176.00°F</td>
</tr>
<tr>
<td>Cole slaw / Refrigerator</td>
<td>57.00°F</td>
</tr>
<tr>
<td>Gravy / Hot-Hold Unit</td>
<td>157.00°F</td>
</tr>
</tbody>
</table>

Observations and Corrective Actions

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.
Correct By: 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.
Correct By: 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.
Correct By: 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 COOLER 57°F
Record applicable data: (temperature, 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)
# Food Establishment Inspection Report

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<table>
<thead>
<tr>
<th>Code</th>
<th>Items in violation to be corrected by the dates indicated or immediately.</th>
<th>Correct By</th>
</tr>
</thead>
<tbody>
<tr>
<td>20-21.12(e)(04)</td>
<td>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 75°F 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 0 ppm. Correction provide sanitizer according manufactures instructions Corrected On-Site. New Violation.</td>
<td>04/03/2018</td>
</tr>
<tr>
<td>20-21.24(a)</td>
<td>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.</td>
<td>04/03/2018</td>
</tr>
<tr>
<td>20-53(a)</td>
<td>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 <a href="http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx">http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx</a> Obtain a City of Houston Certified Manager Certificate New Violation.</td>
<td>04/03/2018</td>
</tr>
</tbody>
</table>

**Date:** 04/03/2018  
**Arrival:** 02:30 PM  
**Departure:** 03:35 PM  
**Telephone:** (713) 635-3229  
**District:** 407

**Permit Expiration:** 07/02/2018  
**Permit Type:** F,G  
**Certified Manager:**

**Person in Charge (Signature):**

**Sanitarian (Signature):** Karen Yokooji (KMY1)  
**Date:** 04/03/2018