



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 **SABO SUYA (ESTABLISHMENT)**

Acct # **424619**

Address **9780 BISSONNET B**

Zip **77036**

Owner **ADAMU A SULEIMAN**

Type Insp Complaint
(003)

Date
04/06/2018

Arrival
06:05 PM

Departure
08:00 PM

Telephone
(832) 768-5973

District
204

Score
5.00

Permit Expiration
08/13/2018

Permit Type
F,G

Certified Manager
ADAMU SULEIMAN - 208282 - 06/09/2021

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Tomatoes / Room Temperature	72.00 ° F	Rice / Refrigerator	85.00 ° F	Tomatoes / Refrigerator	57.00 ° F
Unit / Refrigerator	65.00 ° F	Chicken / Refrigerator	65.00 ° F	Unit / Refrigerator	69.00 ° F
Beef / Refrigerator	58.00 ° F				

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. Food service / food processing establishment not in compliance with Article II, Food Ordinance. Observed sewage backup under the three compartment sink. Measured hot water 76F at three compartment sink. Observed cockroaches on wall near hand washing sink, on three compartment sink, in refrigerator, in hand washing sink and storage room wall. TC. New Violation.	04/06/2018
20-21.03(b)(03)	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. Measured internal temperature of rice 85F stored in refrigerator. Ensure that employees are using proper methods to rapidly cool time/temperature controlled for safety (TCS) foods. New Violation.	04/06/2018

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 04/16/18 (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.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (REFRIGERATORS) 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: 04/06/18, 07:00 PM

Product or item quarantined: Refrigerators

Section # of food ordinance in violation: 20-21.10(a)

Reason for quarantine: Refrigerators not maintained in good repair.

Record applicable data: Measured internal temperature of rice 85F, tomatoes 57F stored in refrigerator and ambient temperature of refrigerator 65F.

Measured internal temperature of chicken 65F, beef 58F stored in refrigerator and ambient temperature of refrigerator 69F.

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 or go to www.houstonconsumer.org for more information or to schedule an appointment for the Food Service Manager's Certification class.

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 to register or for more information.

Person in Charge (Signature) **ADAMU SULEIMAN**

Date: 04/06/2018



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20-21.04(j)	Thawing time/temperature controlled for safety (TCS) food. Except as specified in item (05) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed in a refrigeration unit not exceeding 41°F (05°C) / completely submerged under potable running water of a temperature of 70°F (21°C) or below with sufficient water velocity to agitate and float off loose food particles into the overflow provided the temperature of the thawed portions of the food shall not remain above 41°F (05°C) for more than four hours including the time the food is exposed to the running water and the time needed for preparation for cooking or the time it takes under refrigeration to lower the food temperature to 41°F (05°C) / in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire uninterrupted cooking process takes place in the microwave oven / as part of the conventional cooking process / using any other safe procedure that thaws a portion of frozen ready to eat food that is prepared for immediate service in response to an individual consumer's order. Observed meat stored at room temperature for thawing. Use one or more of the above procedures to properly thaw TCS food. Thawing TCS food at room temperature is prohibited. New Violation.	04/06/2018
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Measured internal temperature of rice 85F, tomatoes 57F stored in refrigerator and ambient temperature of refrigerator 65F. Keep refrigerator maintained in good repair. QUARANTINE EQUIPMENT ITEM IMPOSED. New Violation.	04/06/2018
20-21.15(c)	Water under pressure. Hot water is less 100°F (38°C). Minimum acceptable temperature is 110°F (43°C) except as specified in section 20-21.12(d)(02) and 20-21.19(b) of this code. Hot water generation and distribution systems shall be sufficient to meet the peak hot water demand throughout the food establishment. Measured hot water 76F at three compartment sink. Provide hot water at a temperature of at least 110F at three compartment sink. New Violation.	04/06/2018
20-21.16	Sewage / liquid waste, not disposed of by a public sewage system or by a sewage disposal system constructed and operated according to all applicable laws. Observed sewage backup under the three compartment sink. Properly dispose of sewage / liquid waste by a public sewage system. New Violation.	04/06/2018
20-21.18(c)	Toilet room. Toilet facility / vestibule, not kept clean / not in good repair / not free of objectionable odors. Keep toilet facilities clean. New Violation.	04/06/2018
20-21.19(c)	Hand-washing sink supplies. Supply of hand-cleansing liquid / powder / bar soap not available at each hand-washing sink or group of two adjacent hand-washing sinks. Provide hand soap at all hand washing sinks at all times. New Violation.	04/06/2018

Person in Charge (Signature) ADAMU SULEIMAN

Date: 04/06/2018

Sanitarian (Signature) Rahmatullah Syed (RXS1)

Date: 04/06/2018

Received By ADAMU SULEIMAN



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20-21.19(b)	Hand-washing sink faucets. Hand-washing sink not equipped to provide water at a temperature of at least 100°F (38°C) through a mixing valve or combination faucet. Hand-washing sinks in facilities providing custodial care for preschool age children that are used only by the children may provide only cold running water. Measured hot water 76F at hand washing sinks. Provide hand washing sink with hot water of at least 100° F (38° C) through a mixing valve or combination faucet. New Violation.	04/06/2018
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. Observed cockroaches on wall near hand washing sink, on three compartment sink, in refrigerator, in hand washing sink and storage room wall. Provide effective measures intended to eliminate the presence of cockroaches on the premises. REQUIRED REINSPECTION. New Violation.	04/06/2018
20-53(b)	Owning / operating / causing to be operated a food preparation area without the food service manager having in his possession a Food Service Manager's Certification issued by the department. Observed two food employees operating food preparation area without obtaining a Food Service Manager's Certification issued by the department. FSMC (Adamu Suleimen) arrived. Corrected On-Site. New Violation.	COS

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