



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 #1163 (Kitchen)**

Acct # **993676**

Address **2706 FULTON**

Zip **77009**

Owner **BAH TEXAS, LLC**

Type Insp **Routine Inspection (001)**

Date
06/05/2018

Arrival
11:25 AM

Departure
01:35 PM

Telephone
(713) 228-1211

District
301

Score
4.00

Permit Expiration
06/24/2018

Permit Type
F,G

Certified Manager
--

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC / Cold-Hold Unit	44.00 ° F	RIF / Cold-Hold Unit	35.00 ° F	Front RIF / Cold-Hold Unit	30.00 ° F
Mac n Cheese / Hot-Hold Unit	148.00 ° F	Mashed Potatoes / Hot-Hold Unit	142.00 ° F	Chicken / Hot-Hold Unit	145.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(01)	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 drippage from condensation. Protect food from potential contamination by (dust / dirt / unclean equipment / utensils). Observed chicken uncovered in the WIC New Violation.	06/05/2018
20-21.03(b)(10)b	Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date". Provide date marks for prepared food held more than 24 hours or discard. Observed mac n cheese without datemarks in the WIC New Violation.	06/05/2018
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Keep multi-use (equipment-ice machine door) maintained in good repair. New Violation.	06/11/2018
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. Provide effective measures intended to eliminate the presence of (flies and german cockroaches) on the premises. Observed several flies and German Cockroaches in all stages of life, under the oven, behind the auto lighting box, inside the squeeze bottle box, door frame to the dining area and at the soda box shelves. New Violation.	06/07/2018

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

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: 6/05/18, 1:00 PM

Person in Charge (Signature) Uriel Martinez

Date: 06/05/2018

Sanitarian (Signature) Wilbert Robinson (WXR1)

Date: 06/05/2018



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 **CHURCH'S #1163 (Kitchen)**

Acct # **993676**

Address **2706 FULTON**

Zip **77009**

Owner **BAH TEXAS, LLC**

Type Insp **Routine Inspection (001)**

Date
06/05/2018

Arrival
11:25 AM

Departure
01:35 PM

Telephone
(713) 228-1211

District
301

Permit Expiration
06/24/2018

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
20-21.22(a)	Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be maintained in good repair. Repair floors/floor coverings in behind the front soda dispenser New Violation.	06/15/2018
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Maintain (wall)(clean). Observed Mold on the wall under the front counter behind the soda dispenser. New Violation.	06/07/2018
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 New Violation.	06/19/2018

Person in Charge (Signature) Uriel Martinez

Date: 06/05/2018

Sanitarian (Signature) Wilbert Robinson (WXR1)

Date: 06/05/2018

Received By Uriel Martinez