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
Owner: BAH TEXAS, LLC
Type Insp: Routine Inspection

Phone: (713) 228-1211
Fax: 832.393.5208

www.houstontx.gov

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

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>WIC / Cold-Hold Unit</td>
<td>44.00</td>
<td>RIF / Cold-Hold Unit</td>
<td>35.00</td>
<td>Front RIF / Cold-Hold Unit</td>
<td>30.00</td>
</tr>
<tr>
<td>Mac n Cheese / Hot-Hold Unit</td>
<td>148.00</td>
<td>Mashed Potatoes / Hot-Hold Unit</td>
<td>142.00</td>
<td>Chicken / Hot-Hold Unit</td>
<td>145.00</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

<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>20-21.02(a)(01)</td>
<td>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.</td>
<td>06/05/2018</td>
</tr>
<tr>
<td>20-21.03(b)(10)b</td>
<td>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 dates. Provide date marks for prepared food held more than 24 hours or discard. Observed mac n cheese without datemarks in the WIC New Violation.</td>
<td>06/05/2018</td>
</tr>
<tr>
<td>20-21.10(a)</td>
<td>Materials; general. All equipment and utensils not maintained in good repair. Keep multi-use (equipment-ice machine door) maintained in good repair. New Violation.</td>
<td>06/11/2018</td>
</tr>
<tr>
<td>20-21.21(a)</td>
<td>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.</td>
<td>06/07/2018</td>
</tr>
</tbody>
</table>

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 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
### Observations and Corrective Actions

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<td>20-21.22(a)</td>
<td>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.</td>
<td>06/15/2018</td>
</tr>
<tr>
<td>20-21.23(a)</td>
<td>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.</td>
<td>06/07/2018</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> New Violation.</td>
<td>06/19/2018</td>
</tr>
</tbody>
</table>

**Person in Charge (Signature):** Uriel Martinez  
**Date:** 06/05/2018

**Sanitarian (Signature):** Wilbert Robinson (WXR1)  
**Date:** 06/05/2018

**Received By:** Uriel Martinez