



# 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 **ZOE'S KITCHEN (KITCHEN)**

Acct # **418343**

Address **5779 SAN FELIPE**

Zip **77057**

Owner **ZOE'S TEXAS, LLC**

Type Insp **Routine Inspection (001)**

Date  
**06/09/2018**

Arrival  
**01:15 PM**

Departure  
**02:55 PM**

Telephone

District  
**202**

Score  
**3.00**

Permit Expiration  
**12/01/2018**

Permit Type  
**F,G**

Certified Manager  
Vance K Lane - 201443 - 02/03/2020

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cut Fruit / Walk-In Cooler	40.10 ° F	Chicken Salad / Walk-In Cooler	40.90 ° F	Rice / Hot-Hold Unit	182.40 ° F
Chicken / Hot-Hold Unit	161.20 ° F	Potatoes / Cold-Hold Unit	40.20 ° F	Tomatoes / Cold-Hold Unit	39.90 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(d)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Permit holder / person in charge operating the food establishment / mobile food service unit not in full compliance with article II.</p> <p>Observed more than 10 live roaches at the time of the inspection at the rear of the establishment in the dish area. Operator agreed to voluntarily close until all violation are corrected. New Violation.</p>	06/10/2018
20-21.08(f)	<p>Hair restraint. While handling food or utensils, food employees not wearing effective hair restraints and clothing that covers body hair to prevent the contamination of food or food-contact surfaces. An effective hair restraint means any cap / hat / hair net made of fabric / cord / plastic / paper that effectively covers and holds hair in place. The use of effective hair restraints also applies to any exposed scalp or facial hair where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand-washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed.</p> <p>Observed an employee preparing food in the kitchen area without a hair restraint. Provide and wear an effective hair restraint that covers body hair while handling food / utensils to prevent contamination. New Violation.</p>	06/10/2018

## COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after MM/DD/YY (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 Municipal Court Citations being issued and/or additional enforcement action.

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: 06/09/2018, 2:00 PM

Person in Charge (Signature) Vance K Lane

Date: 06/09/2018

Sanitarian (Signature) Chris Sparks (CES1)

Date: 06/09/2018



# 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 **ZOE'S KITCHEN (KITCHEN)**

Acct # **418343**

Address **5779 SAN FELIPE**

Zip **77057**

Owner **ZOE'S TEXAS, LLC**

Type Insp **Routine Inspection (001)**

Date  
**06/09/2018**

Arrival  
**01:15 PM**

Departure  
**02:55 PM**

Telephone

District  
**202**

Permit Expiration  
**12/01/2018**

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
20-21.11(c)(03)	Wiping cloths. Moist cloths used for cleaning nonfood-contact surfaces of equipment such as counters, dining table tops and shelves not clean / not rinsed frequently in one of the sanitizing solutions permitted in section 20-21.12(e)(02) through (06) of this code / used for no other purpose. These cloths shall be stored in the sanitizing solution between uses.  Observed wet wiping cloths stored on the counter near the dish machine. Store moist cloths used for cleaning nonfood-contact surfaces of equipment / counters / dining table tops / shelves in sanitizing solution between uses. New Violation.	06/10/2018
20-21.19(g)	Hand-washing signage. Sign / icon / poster that notifies food employees to wash their hands not provided at all hand-washing sinks used by food employees / not clearly visible to food employees.  Post hand washing sign / icon / poster at all hand washing sinks used by food employees. New Violation.	06/10/2018
20-21.21(a)(04)	Controlling pests, generally. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder by eliminating harborage conditions.  Observed more than 10 live roaches in the rear area of the kitchen by the dish machine. Eliminate harborage conditions, such as the damaged floor where moisture and food area built up, to eliminate the presence of insects. New Violation.	06/10/2018
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.  Observed break in the floor and areas where the floor is coming up and damaged creating harborage conditions for pests. Repair floors in food preparation area/food storage area/ utensil-washing area. New Violation.	06/10/2018
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 kept clean.  Observed food debris and other build-up at the floor drain grates. Clean floor drain grates in food preparation area, food storage area and utensil-washing area. New Violation.	06/10/2018
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean.  Repair non-working light in the hood ventilation system. New Violation.	06/10/2018

Person in Charge (Signature) Vance K Lane

Date: 06/09/2018

Sanitarian (Signature) Chris Sparks (CES1)

Date: 06/09/2018

Received By Vance K Lane