



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 **DISTRICT 7 TUNNEL (KITCHEN)**

Acct # **417921**

Address **1001 LOUISIANA B-030**

Zip **77002**

Owner **DISTRICT 7 GRILLE TUNNEL**

Type Insp **Routine Inspection (001)**

Date
06/19/2018

Arrival
10:40 AM

Departure
11:25 AM

Telephone

District
401

Score
2.00

Permit Expiration
02/27/2019

Permit Type
F,D,G

Certified Manager
Babak Kamali - 220934 - 04/10/2022

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk / Refrigerator	39.00 ° F	Fish / Refrigerator	31.00 ° F	Veggies (cut) / Cold-Hold Unit	32.00 ° F
Cheese / Cold-Hold Unit	35.00 ° F	Shrimp / Cold-Hold Unit	40.00 ° F	Beef / Cold-Hold Unit	38.00 ° F
Eggs / Walk-In Cooler	40.00 ° F	Chicken / Walk-In Cooler	41.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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>Provide and wear an effective hair restraint that covers body hair while handling (food / utensils) to prevent contamination. Corrected On-Site. New Violation.</p>	COS
20-21.15(f)	<p>Ice manufacture. Ice not made from water meeting the requirements of this section / not made in an approved ice-making machine or plant / not located, installed, operated, cleaned, and maintained so as to prevent contamination of the ice.</p> <p>Observed some accumulations of slime within the ice machine. Clean ice making machine to prevent contamination of the ice. Corrected On-Site. New Violation.</p>	COS
20-21.19(c)	<p>Hand-washing sink supplies. When disposable towels are used, easily cleanable waste receptacles not conveniently located near the hand-washing facilities.</p> <p>Provide a supply of disposable towels or alternate approved hand drying device at all hand washing sinks at all times. Corrected On-Site. New Violation.</p>	COS

COMMENTS

Person in Charge (Signature) Babak Kamali

Date:

Sanitarian (Signature) Madison Jeter (MKJ1)

Date: 06/19/2018