



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 **POPEYE'S (ESTABLISHMENT)**

Acct # **426150**

Address **14417 WESTHEIMER RD**

Zip **77077**

Owner **LB SOUTHWEST MANAGEMENT,LLC**

Type Insp **Routine Inspection (001)**

Date
07/03/2018

Arrival
11:05 AM

Departure
12:00 PM

Telephone

District
205

Score
3.00

Permit Expiration
12/17/2018

Permit Type
F,G

Certified Manager
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Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
red rice / Walk-In Cooler	40.00 ° F	dirty rice / Walk-In Cooler	39.00 ° F	Chicken / Walk-In Cooler	41.00 ° F
chicken breast / Walk-In Cooler	38.00 ° F	chicken thigh / Walk-In Cooler	37.00 ° F	coleslaw / Walk-In Cooler	41.00 ° F
Gravy / Hot-Hold Unit	152.00 ° F	beans / Hot-Hold Unit	145.00 ° F	mash potatoe / Hot-Hold Unit	172.00 ° F
Rice / Hot-Hold Unit	150.00 ° F	spicy chicken / Hot-Hold Unit	148.00 ° F	boneless chicken / Hot-Hold Unit	142.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.08(b)	Hand wash procedure. Food employees not cleaning their hands in a handwashing lavatory or approved automatic handwashing facility. Employees may not clean their hands in a sinks used for food preparation or utensil or equipment washing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. Observed employee washing hands in utensil washing sink.Used only approved hand washing sink for hand washing. New Violation.	07/03/2018
20-21.15(f)	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. Observed mineral deposit in the ice machine.Clean / maintain ice making machine to prevent contamination of the ice. New Violation.	07/03/2018
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. Person in charge (JUAN CARLOS COSME) possesses SERVSAFE Food Manager Certification.Obtain a Food Service Manager's Certification issued by the department through reciprocity. Online registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx Repeat Violation.	07/03/2018
20-53(f)	Food employee failed to successfully complete a food handler training course within 60 days of employment. All food handlers must successfully complete a food handler training course within 60 days of employment. on line registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx Repeat Violation.	07/03/2018

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.

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) JUAN CARLOS COSME

Date: 07/03/2018

Sanitarian (Signature) Essien Isong (EJI1)

Date: 07/03/2018