



# 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 **SARAVANAA BHAVAN (ESTABLISHMENT)**

Acct # **424453**

Address **8350 WESTHEIMER B**

Zip **77063**

Owner **SPACE CITY AROMA LLC**

Type Insp Reinspection  
(002)

Date  
**07/06/2018**

Arrival  
**01:00 PM**

Departure  
**02:05 PM**

Telephone

District  
**207**

Score  
**3.00**

Permit Expiration  
**01/15/2019**

Permit Type  
**F,G**

Certified Manager  
Sasithas Kanagaratnam - 202209 - 07/06/2020

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Curry Dish / Hot-Hold Unit	167.00 ° F	Curry Dish / Hot-Hold Unit	169.00 ° 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>*Observed food handler employee preparing Dosas without hair restraint. Provide and wear an effective hair restraint that covers body hair while handling (food / utensils) to prevent contamination. Corrected On-Site. Repeat Violation.</p>	<b>COS</b>
20-21.21(a)	<p>Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.</p> <p>*Observed 3 live roaches behind cooking area and 3-comp / prep area during inspection. Observed gnats in dry storage area. Control to eliminate the presence of (insects/ rodents/ other pests) within the (physical facility/ contents of facility/ on contiguous land/ property) under control of permit holder. Repeat Violation.</p>	<b>07/06/2018</b>

## COMMENTS

Pest control last serviced 7/6/18 in the AM.

Person in Charge (Signature) Sasithas Kanagaratnam

Date: 07/06/2018

Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1)

Date: 07/06/2018



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20-21.21(b)	Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means.  *Observed gaps / openings in wall in dry good storage area. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). New Violation.	07/06/2018
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 flooring in 3-compartment / prepping area, and dry good storage areas in need of cleaning. Clean floors/floor coverings in food preparation area, walk-in refrigeration unit, food storage area, dressing room, locker room, utensil-washing area, toilet room, and vestibule. Repeat Violation.	07/06/2018
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean.  *Observed wall in back prep area near back exit door in need of cleaning. Maintain walls clean. Repeat Violation.	07/06/2018
21-244(b)	Signs clearly stating that smoking is prohibited within not conspicuously posted at every entrance to a public place.  *Observed no signage for "NO SMOKING" posted at door entrance. Post a 'NO SMOKING' sign or symbol at every entrance to establishment. Corrected On-Site. New Violation.	COS

Person in Charge (Signature) Sasithas Kanagaratnam

Date: 07/06/2018

Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1)

Date: 07/06/2018

Received By Sasithas Kanagaratnam