



# 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 **MORNINGSTAR (ESTABLISHMENT)**

Acct # **426616**

Address **4721 N MAIN ST M**

Zip **77009**

Owner **MORINGSTAR CONCEPTS LLC**

Type Insp **Routine Inspection (001)**

Date  
**07/19/2018**

Arrival  
**08:25 AM**

Departure  
**10:10 AM**

Telephone

District  
**301**

Score  
**5.00**

Permit Expiration  
**01/28/2019**

Permit Type  
**F,G**

Certified Manager  
Melendez, Gloria - 210674 - 05/17/2018

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Storage cooler	34.00 ° F	Eggs / Storage cooler	40.00 ° F	Milk / Storage cooler	40.00 ° F
Strawberries / Refrigerator	40.00 ° F	Chicken / Refrigerator	40.00 ° F	Cheese / Refrigerator	39.00 ° F
Pineapples / Frosting/Milk cooler	41.00 ° F	Green onions / Reach in prep cooler	40.00 ° F	Cheese / Reach in prep cooler	40.00 ° F
Eggs / Reach in prep cooler	39.00 ° F	Beef / Reach in prep cooler	39.00 ° F	Beef kolache / Prep Area	77.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(02)a	<p>General. Time without temperature control. Except as specified under subitem d of this item, when time without temperature control is used as the public health control for a working supply of time/temperature controlled for safety (TCS) food before cooking, or for ready to eat time/temperature controlled for safety (TCS) food that is displayed or held for service written procedures not prepared in advance, maintained in the food establishment / not made available to the regulatory authority upon request. These written procedures shall specify methods of compliance with subitems b[01]-[03] or c[01]-[05] of this item; and methods of compliance with section 20-21.03(b)(02) of this code for food that is prepared, cooked, and refrigerated before time is used as a public health control.</p> <p>Observed no written procedures for time without temperature control for beef kolache items. Provide written procedures prepared in advance for foods (prepared / cooked / refrigerated) when time is used as a public health control. New Violation.</p>	07/19/2018
20-21.02(a)(01)	<p>General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (05°C) or below or 135°F (57°C) or above at all times, except as otherwise provided in this article or unless a packaged product is so labeled as exempted and approved by the appropriate state or federal health authority.</p> <p>Observed beef kolaches at 77°F in the food prep area. Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. Provide time without temperature control procedures for beef kolaches. New Violation.</p>	07/19/2018
20-21.03(a)(01)	<p>General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers..</p> <p>Observed prepared rice and pastries(reach in refrigerator, and cheese, bacon, other food items (reach in low cooler) in the food prep area uncovered. Cover containers to prevent contamination while being stored. New Violation.</p>	07/19/2018

## COMMENTS

Person in Charge (Signature) Ballon, Carlos

Date: 07/19/2018

Sanitarian (Signature) Javier Mora (JXM1)

Date: 07/19/2018



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	Owner <b>MORINGSTAR CONCEPTS LLC</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>07/19/2018</b>	Arrival <b>08:25 AM</b>	Departure <b>10:10 AM</b>	Telephone	District <b>301</b>
Permit Expiration <b>01/28/2019</b>	Permit Type <b>F,G</b>	Certified Manager		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.07(a)(03)	<p>General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events.</p> <p>Provide written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. New Violation.</p>	07/19/2018
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 employees at the coffee/donut station without hair restraints. 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
20-21.11(c)(03)	<p>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.</p> <p>Observed damp moist cloths at coffee station. Store moist cloths used for cleaning nonfood-contact surfaces of (equipment / counters / dining table tops / shelves) in sanitizing solution between uses. New Violation.</p>	07/19/2018
20-21.14(a)	<p>Handling. Cleaned and sanitized equipment and utensils not handled in a way that protects them from contamination. Spoons, knives, and forks shall be touched only by their handles. Cups, glasses, bowls, and plates shall be handled without contact with inside surfaces or with surfaces that contact the user's mouth. Soiled tableware shall be removed from consumer eating and drinking areas and handled so that clean tableware is not contaminated.</p> <p>Observed tongs food contact surface hanging outward from donut shelf. Properly handle (utensils) to prevent contamination. New Violation.</p>	07/19/2018
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 pink slime at the ice chute in the ice machine. Clean ice making machine to prevent contamination of the ice. New Violation.</p>	07/19/2018
20-21.20(a)(03)	<p>Containers. In containers designed with drains, drain plugs not in place at all times, except during cleaning.</p> <p>Observed no drain plug on dumpster. Replace missing drain plug. New Violation.</p>	07/26/2018
20-21.21(c)(01)b	<p>Insect control devices, design and installation. Devices used to electrocute flying insects that may impel insects or insect fragments not installed so that the device is not located over a food preparation area / not so that dead insects and insect fragments are prevented from falling on or being impelled onto exposed food / clean equipment / utensils / linens and unwrapped single-service articles.</p> <p>Observed electric insect trap in the food prep area near food prep counter. Locate devices used to electrocute flying insect that may impel insect fragments to prevent dead insects or insect fragments from falling on or being impelled onto (exposed food / clean equipment / utensils). New Violation.</p>	07/19/2018

<b>Person in Charge (Signature)</b> Ballon, Carlos 	<b>Date:</b> 07/19/2018
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Sanitarian (Signature) Javier Mora (JXM1)



Date: 07/19/2018

Received By Ballon, Carlos

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20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.  Observed gnats at the mop sink area. Provide effective measures intended to eliminate the presence of (insects) on the premises. New Violation.	07/26/2018
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.  Observed blown light bulb at stove area. Maintain (ceiling) in (good repair). New Violation.	07/24/2018
20-21.27(a)(01)	Presence and use, restrictions, conditions of use. Poisonous / toxic materials unnecessary for the operation / maintenance of the establishment / cleaning and sanitization of equipment and utensils / control of insects and rodents are prohibited in the food establishment; provided, this requirement does not apply to packaged poisonous / toxic materials that are for retail sale. Restricted use pesticides specified in item (03)c of this subsection shall meet the requirements specified in 40 CFR 152, Subpart I, Classification of Pesticides.  Observed can of Raid at the coffee station. Remove unnecessary (poisonous/ toxic) materials that are not for the control of insects and rodents present in the food service establishment. New Violation.	07/19/2018

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