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: BOSTON MARKET #2037 (KITCHEN)
Acct #: 991020
Address: 1915 W GRAY
Zip: 77019
Owner: BOSTON MARKET CORPORATION
Type Insp: Routine Inspection

Date: 08/03/2018
Arrival: 12:50 PM
Departure: 03:30 PM
Telephone: (713) 521-2121
District: 402
Score: 4.00

Permit Expiration: 05/26/2019
Permit Type: F,D,G
Certified Manager: Gregory Zellner - 216024 - 01/03/2022

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cut Onions / Cold-Hold Unit</td>
<td>51.00 °F</td>
<td>Cheese / Cold-Hold Unit</td>
<td>48.00 °F</td>
<td>Cheese / Cold-Hold Unit</td>
<td>59.00 °F</td>
</tr>
<tr>
<td>Cut Tomatoes / Cold-Hold Unit</td>
<td>52.00 °F</td>
<td>Lettuce / Cold-Hold Unit</td>
<td>51.00 °F</td>
<td>Ambient / Cold-Hold Unit</td>
<td>45.00 °F</td>
</tr>
<tr>
<td>Corn / Cold-Hold Unit</td>
<td>43.00 °F</td>
<td>Cheese / Cold-Hold Unit</td>
<td>59.00 °F</td>
<td>Chicken / Walk-In Cooler</td>
<td>41.00 °F</td>
</tr>
<tr>
<td>Potatoes / Walk-In Cooler</td>
<td>43.00 °F</td>
<td>Turkey / Hot-Hold Unit</td>
<td>156.00 °F</td>
<td>Mashed Potatoes / Hot-Hold Unit</td>
<td>158.00 °F</td>
</tr>
<tr>
<td>Soup / Hot-Hold Unit</td>
<td>157.00 °F</td>
<td>Rice / Hot-Hold Unit</td>
<td>146.00 °F</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Code</th>
<th>Items in violation to be corrected by the dates indicated or immediately.</th>
<th>Correct By</th>
</tr>
</thead>
<tbody>
<tr>
<td>20-21.01(a)</td>
<td>General. Food not in sound condition / safe for human consumption / free from spoilage, filth, other contaminants. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment. Observed TCS foods (Cut Tomatoes 52°F, Lettuce 51°F, Cut Onions 51°F, Cheese 48°F, Cheese 59°F, and Cheese 59°F) being held for longer than 4 hours at temperatures higher than 41°F. Discard. New Violation.</td>
<td>08/03/2018</td>
</tr>
<tr>
<td>20-21.10(a)</td>
<td>Materials; general. All equipment and utensils not maintained in good repair. Observed refrigerated prep cooler not maintaining TCS foods at a temperature of 41°F, ambient temp on refrigerator is 45°F. Quarantine. Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification. New Violation.</td>
<td>08/03/2018</td>
</tr>
<tr>
<td>20-21.11(c)(03)</td>
<td>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 moist towel on counter in back prep area near walk-in cooler. Store moist cloths used for cleaning nonfood-contact surfaces of (counters) in sanitizing solution between uses. Corrected On-Site. New Violation.</td>
<td>COS</td>
</tr>
</tbody>
</table>

COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (Refrigerated Prep Cooler) not to be used or sold by causing same to be tagged.

These items may not be used until approved to do so by the health officer. The owner or person in possession thereof is afforded the right of a public hearing thereon, within 24 hours, exclusive of Saturdays, Sundays, and holidays observed by closure of city offices, before the director or public health officer or his designee.

Date and Time of quarantine: 8/3/18, 2:22 PM
Product or item quarantined: Refrigerated Prep Cooler
Section # of food ordinance in violation: 20-21.10
Reason for quarantine: Refrigerator not maintaining TCS foods at 41°F or below
Record applicable data: Ambient Temperature 45°F

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds) condemned: Cut Tomatoes 2lbs., Lettuce .6lbs., Cheese .9lbs., Cheese .8lbs, Cheese .5lbs., and Cut Onions .3lbs.
Total weight (in pounds) condemned: 5.1lbs.
Reason for condemnation: TCS foods held above 41°F for longer than 4 hours
Date and Time of condemnation: 8/3/18 @ 2:00
The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (Discard)
Voluntarily destroyed by: (Shavya Gayle)
<table>
<thead>
<tr>
<th>Person in Charge (Signature)</th>
<th>Gregory Zellner</th>
<th>Date: 08/03/2018</th>
</tr>
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<tr>
<td>Sanitarian (Signature)</td>
<td>Amber Moore (ALM1)</td>
<td>Date: 08/03/2018</td>
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| 20-21.11(a)(07) | 1. Observed residue on counter around and near the beverage station.  
2. Observed grease residue on equipment near front display.  
Clean nonfood-contact surfaces of equipment as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. New Violation. | 08/03/2018 |
| 20-21.21(a) | Observed 2 adult and 4 nymph roaches in and around refrigerator in front dining area. Staff states refrigerator is not in use.  
Remove items from premises affording the (harborage/ feeding of insects/ rodents). New Violation. | 08/03/2018 |
| 20-21.21(b) | Observed gap under back door and gap between the 2 front doors. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (doors). New Violation. | 08/10/2018 |
| 20-21.22(f) | Observed damaged base board tiles near 3 compartment sink. Replace/repair. New Violation. | 08/15/2018 |
| 20-21.23(g) | 1. Observed accumulation of dust on vent covers in 3 compartment sink area.  
2. Observed light under vent hood near convection oven no longer working.  
Make vent covers attached to ceilings to be kept clean. Keep light fixtures in good repair at all times. New Violation. | 08/03/2018 |
| 20-21.23(a) | 1. Observed build up of residue at bottom of wall behind soda concentrate area.  
2. Observed build up of grease on wall behind rotisserie oven.  
Maintain walls to be clean at all times. New Violation. | 08/08/2018 |
| 20-21.23(a) | 1. Observed siding coming off of wall near restrooms.  
2. Observed 2 missing ceiling tiles in front dining area. Repair/replace Maintain walls in good repair. New Violation. | 08/15/2018 |

**Person in Charge (Signature):**  
**Date:** 08/03/2018

**Sanitarian (Signature):** Amber Moore (ALM1)  
**Date:** 08/03/2018

**Received By:** Gregory Zellner