



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 (001)**

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

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

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.01(a)	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.	08/03/2018
20-21.10(a)	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.	08/03/2018
20-21.11(c)(03)	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.	COS

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 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)

Person in Charge (Signature) Gregory Zellner



Date: 08/03/2018

Sanitarian (Signature) Amber Moore (ALM1)



Date: 08/03/2018



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20-21.11(a)(07)	Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. 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)	Controlling pests, generally. Premises not kept in such condition as to prevent the harborage or feeding of insects or rodents. 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)	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 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)	Floor junctures. In all new or extensively remodeled establishments utilizing concrete / terrazzo / ceramic tile / similar flooring materials, and where water flush cleaning methods are used, the junctures between walls and floors not coved / not sealed. In all other cases, the juncture between walls and floors shall not present an open seam of more than one-thirty-second of an inch. Observed damaged base board tiles near 3 compartment sink. Replace/repair. New Violation.	08/15/2018
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean. 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)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. 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)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. 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) Gregory Zellner

Date: 08/03/2018

Sanitarian (Signature) Amber Moore (ALM1)

Date: 08/03/2018

Received By Gregory Zellner