



# 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 **CHURCH'S CHICKEN #1293 (TOTAL ESTABLISHMENT)**

Acct # **213586**

Address **8841 CULLEN**

Zip **77051**

Owner **BAH TEXAS, LLC**

Type Insp **Complaint (003)**

Date  
**08/01/2018**

Arrival  
**10:35 AM**

Departure  
**12:10 PM**

Telephone  
**(713) 738-5078**

District  
**105**

Score  
**4.00**

Permit Expiration  
**06/24/2019**

Permit Type  
**F,G**

Certified Manager  
Ignacia Guevara - 218017 - 03/22/2022

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Hot-Hold Unit	123.00 ° F	Chicken / Hot-Hold Unit	104.00 ° F	Chicken / Hot-Hold Unit	158.00 ° F
Rice / Hot-Hold Unit	188.00 ° F	Gravy / Hot-Hold Unit	160.00 ° F	Chicken / hotbox	195.00 ° F
chicken strips / Walk-In Cooler	39.00 ° F	cole slaw / Walk-In Cooler	41.00 ° F	Chicken / Walk-In Cooler	41.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.05(a)</b>	Time/temperature controlled for safety (TCS) food. Except when time is used as a public health control as specified in section 20-21.02(a)(02) of this code, time/temperature controlled for safety (TCS) food shall be kept at an internal temperature of 41°F (05°C) or below or at a temperature of 135°F (57°C) or above during display and service, except that roasts cooked to a temperature and for a time specified in Table 20-21.04-3 of this code or reheated as specified in Table 20-21.04-01 of this code may be held for service at a temperature of 130°F (54°C) or above  Observed chicken holding at a temperature of 123°F, 104°F. (allowed to reheat to 165°F and hold at a temperature of 135°F or above) Maintain internal temperature at 135°F or above for time/temperature controlled for safety (TCS) foods (CHICKEN) when ( displayed / served). Corrected On-Site. New Violation.	<b>COS</b>
<b>20-21.07(a)(03)</b>	General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events.  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.	<b>08/13/2018</b>
<b>20-21.10(a)</b>	Materials; general. Equipment components such as doors, seals, hinges, fasteners, and kick plates not kept intact, tight, and adjusted in accordance with manufacturers' specifications.  Observed freezer door not closing tightfitting, or flush to frame. Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification. New Violation.	<b>08/20/2018</b>

## COMMENTS

Complaint # 887167

Inspector did observe flies in establishment but did not observed flies landing or flying over food. All chicken was cooked to appropriate temperatures and held at appropriate temperatures.

Person in Charge (Signature) Ignacia Guevara

*Ignacia*

Date: 08/01/2018

Sanitarian (Signature) Donelda Smith (dls1)

*Donelda Smith*

Date: 08/01/2018



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## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair.  Observed major ice accumulation on fan guards in freezer. Keep multi-use (equipment / utensils) maintained in good repair. New Violation.	08/20/2018
20-21.18(d)	Toilet fixtures. Toilet tissue not provided at each toilet at all times.  Provide toilet tissue at each toilet at all times. (men's and women's restroom) Repeat Violation.	08/01/2018
20-21.19(g)	Hand-washing signage. Sign / icon / poster that notifies food employees to wash their hands not provided at all hand-washing sinks used by food employees / not clearly visible to food employees.  Post hand washing (sign / icon / poster) at all hand washing sinks used by food employees. (sign is needed in each restroom) New Violation.	08/06/2018
20-21.19(c)	Hand-washing sink supplies. Hand-washing sink or group of adjacent hand-washing sinks not provided with individual, disposable towels / a continuous towel system that supplies the user with a clean towel / a hand-drying device providing heated air or a hand-drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.  Provide a supply of disposable towels or alternate approved hand drying device at all hand washing sinks at all times. New Violation.	08/01/2018
20-21.21(a)(03)	Controlling pests, generally. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder by using appropriate methods of pest control, such as trapping devices or other means of pest control as specified under section 20-21.27 of this code.  Observed a major abundance of red ants near walk-in cooler and flies in rear of establishment and dining room. Use appropriate methods of pest control to eliminate the presence of (insects / rodents). New Violation.	08/13/2018

Person in Charge (Signature) Ignacia Guevara

*Ignacia*

Date: 08/01/2018

Sanitarian (Signature) Donelda Smith (dls1)

*Donelda Smith*

Date: 08/01/2018

Received By Ignacia Guevara