Food Establishment Inspection Report

Establishment: LONG JOHN SILVER'S (TOTAL ESTABLISHMENT)
Acct #: 428627
Address: 1100 OLD SPANISH TRAIL
Owner: OPCO
Type: Inspect Complaint (003)

Date: 08/20/2018
Arrival: 02:30 PM
Departure: 03:10 PM
Telephone: (713) 574-6764
District: 105
Score: 5.00

Permit Expiration: 07/01/2019
Permit Type: F,G
Certified Manager: -

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Green Beans / Walk-In Cooler</td>
<td>40.00 °F</td>
<td>Ambient / Walk-In Cooler</td>
<td>32.00 °F</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

Code | Items in violation to be corrected by the dates indicated or immediately. | Correct By
--- | ------------------------------------------------------------------------ | ----
20-19(b) | Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II. Food service / food processing establishment not in compliance with Article II, Food Ordinance. (SEVERAL VIOLATIONS OF THE CITY OF HOUSTON CODE OF ORDINANCES RELATING TO FOOD SAFETY AS LISTED BELOW) New Violation. | 08/20/2018
20-21.10(a) | Materials; general. All equipment and utensils not maintained in good repair. OBSERVED WATER COLLECTING BELOW HOT WATER HEATER IN BACK OF FOOD ESTABLISHMENT. CORRECT BY REPAIRING/REPLACING TO PREVENT WATER FROM COLLECTING ANYWHERE WITHIN ESTABLISHMENT. New Violation. | 08/20/2018
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. OBSERVED EQUIPMENT WITHIN FOOD PREPARATION AREA AND DINING AREA NOT CLEANED AS OFTEN AS NEEDED TO PREVENT ACCUMULATIONS OF FOOD DEBRIS/TRASH/OTHER POSSIBLE FOOD CONTAMINANTS. New Violation. | 08/20/2018
20-21.15(f) | 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. Observed ice machine not maintained and cleaned as often as needed to prevent accumulations of mold/mildew/algae/biofilm/slimy substances/other possible food contaminants. CORRECT BY STOPPING ICE PRODUCTION, EMPTY ALL ICE INTO AND MELT WITHIN THE THREE COMPARTMENT SINK, WASH, RINSE, AND SANITIZE THE INTERIOR COMPARTMENT THOROUGHLY, THEN RESUME ICE PRODUCTION. New Violation. | 08/20/2018

COMMENTS

TC--This food establishment elects to temporarily cease food service operations in order to correct ALL violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 08/20/2018 1:45 PM

THIS ESTABLISHMENT IS CLOSED UNTIL FURTHER NOTICE AND UNTIL ALL VIOLATIONS ARE CORRECTED. VIOLATION CORRECTION MUST BE VERIFIED BY RE-INSPECTION BY SANITARIAN/SUPERVISOR/CHIEF SANITARIAN. WHEN WORK IS COMPLETED, PLEASE CONTACT AREA 1 SUPERVISOR AT 713-502-1180 TO SCHEDULE RE-INSPECTION.

***NOTICE***NOTICE***NOTICE***
DUE TO THE ASPECT OF THE FLOOR DRAIN REPAIRS, PLEASE ENSURE THAT ALL PERMITS AND PLANS ARE SUBMITTED TO THE CITY OF HOUSTON FOR REVIEW AND APPROVAL /BEFORE/ WORK STARTS.

***NOTICE***NOTICE***NOTICE***
REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after REPAIRS ARE CORRECTED. Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in Municipal Court Citations being issued and/or additional enforcement action.

Person in Charge (Signature) Andrew Lincoln
Date: 08/20/2018
### 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  
http://www.houstontx.gov/health/food

**Establishment:** LONG JOHN SILVER'S (TOTAL ESTABLISHMENT)  
**Acct #:** 428627

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**Zip:** 77054

**Owner:** OPCO  
**Type Insp:** Complaint (003)

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<td>20-21.17(a)</td>
<td>General. Plumbing not sized / installed / maintained according to applicable laws. OBSERVED EVIDENCE OF UNDERLYING PLUMBING LEADING TO FLOOR DRAIN NOT MAINTAINED IN GOOD REPAIR. CORRECT BY REPAIRING/REPLACING PORTION OF PLUMBING THAT IS CAUSING ISSUE WITH FLOOR DRAIN. New Violation.</td>
<td>08/20/2018</td>
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<tr>
<td>20-21.21(a)</td>
<td>Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. OBSERVED FLIES AND EVIDENCE OF RODENTS WITHIN ESTABLISHMENT. Control to eliminate the presence of insects/rodents within the physical facility under control of permit holder. New Violation.</td>
<td>08/20/2018</td>
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<tr>
<td>20-21.21(d)</td>
<td>Removing dead or trapped birds / insects / rodents / other pests. Dead or trapped birds / insects / rodents / other pests not removed from control devices and the premises at a frequency that prevents the accumulation or attraction of pests and minimizes exposure to decomposing remains. OBSERVED DEAD RAT WITHIN CUT OUT OF WALL WITHIN PANTRY/BACK STORAGE AREA OF ESTABLISHMENT. Remove dead rodents from premises at frequency that prevents the accumulation of pests. New Violation.</td>
<td>08/20/2018</td>
</tr>
<tr>
<td>20-21.23(a)</td>
<td>Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. 1) OBSERVED CEILING TILES WITHIN THE DINING AREA EXHIBITING EVIDENCE OF LEAKS ABOVE. CORRECT BY REPAIRING/REPLACING DAMAGED CEILING TILES AND DETERMINING CAUSE OF AND CORRECTING LEAK WITHIN CEILING. 2) OBSERVED WALL WITHIN Pantry/Back Storage Area NOT MAINTAINED IN GOOD REPAIR. CORRECT BY REPAIRING CUT OUT. New Violation.</td>
<td>08/20/2018</td>
</tr>
<tr>
<td>20-21.25(a)</td>
<td>General. room not provided with sufficient ventilation to be free of excessive heat / steam / condensation / vapors / obnoxious odors / smoke / fumes. OBSERVED ODORS WITHIN FOOD PREPARATION AREA THAT REQUIRED ATTENTION. Provide sufficient ventilation to keep room free of obnoxious odors. New Violation.</td>
<td>08/20/2018</td>
</tr>
</tbody>
</table>

**Person in Charge (Signature):** Andrew Lincoln  
**Date:** 08/20/2018

**Sanitarian (Signature):** Joshua Dufresne (J XD)  
**Date:** 08/20/2018

**Received By:** Andrew Lincoln