



# Food Establishment Inspection Report



<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100 Fax:832.393.5208</b> <b>www.houstontx.gov</b>	Establishment <b>TWIN PEAKS (TOTAL ESTABLISHMENT)</b>	Acct # <b>418027</b>
	Address <b>4527 LOMITAS</b>	Zip <b>77098</b>
	Owner <b>AFG KIRBY</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>08/29/2018</b>	Arrival <b>09:55 AM</b>	Departure <b>11:30 AM</b>	Telephone <b>(713) 520-7730</b>	District <b>403</b>	Score <b>3.00</b>
Permit Expiration <b>08/25/2019</b>	Permit Type <b>F,G</b>	Certified Manager Jose Sanchez - 195105 - 10/08/2019			

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese / Cold-Hold Unit	38.00 ° F	Chicken / Cold-Hold Unit	38.00 ° F	Beef / Cold-Hold Unit	31.00 ° F
Turkey / Cold-Hold Unit	47.00 ° F	Beef / Cold-Hold Unit	45.00 ° F	Pork / Cold-Hold Unit	48.00 ° F
Chicken / Cold-Hold Unit	55.00 ° F	Cheese / Walk-In Cooler	37.00 ° F	Chicken / Walk-In Cooler	35.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(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>Internal temperature(s) measured on the following TCS (Temperature Controlled for Safety) foods held in cold storage in excess of four hours. Noted temperatures in degrees, Fahrenheit:</p> <ul style="list-style-type: none"> <li>-turkey@47</li> <li>-beef@45</li> <li>-pork@48</li> <li>-chicken@55</li> </ul> <p>(DISCARD; SEE COMMENTS/FOOD CONDEMNATION/QUARANTINE OF EQUIPMENT)</p> <p>*Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. New Violation.</p>	08/29/2018
20-21.10(a)	<p>Materials; general. All equipment and utensils not maintained in good repair.</p> <p>Refrigerated prep table not supporting safe holding temperature(s) of 41°F or below for the storage of TCS foods. Equipment not maintained. (See Comments/quarantine of equipment)</p> <p>*Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification. New Violation.</p>	08/29/2018
20-21.28(a)(01)	<p>General. Food establishment and all parts of the property used in connection with operations of the establishment not kept free of litter and items that are unnecessary to the operation or maintenance of the establishment, such as equipment that is nonfunctional or no longer in use.</p> <p>"Midwest Pacific Impulse Heat Sealer" which was quarantined during prior inspection by Inspector Renee Beckham during routine inspection performed on 6/29/18 remains on property and is unnecessary to operation pending HHS receipt/approval of required HACCP plan. (REMOVE FROM PREMISES) New Violation.</p>	08/29/2018

## COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (REFRIGERATED PREP TABLE) 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: 8/29/18 @10:30 AM

Product or item quarantined: REFRIGERATED PREP TABLE

Section # of food ordinance in violation: 20-21.02 & 20-21.10

Reason for quarantine: Refrigerator not supporting safe holding temperatures of 41°F or below for the storage of TCS food. Equipment not maintained.  
Record applicable data: (Internal temperatures measured on various TCS foods stored therein in the range of 45-55°F)

NOTE: Upon completion of refrigeration repair:

1)Email photo of repair invoice explaining problem/solution to :George.dupuy@houstontx.gov

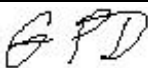
2>Contact inspector @ 281-896-9544, Mon./Fri., 7AM/3PM

Person in Charge (Signature) Jose Sanchez



Date: 08/29/2018

Sanitarian (Signature) George Dupuy (GXD)



Date: 08/29/2018



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Environmental Health Division / Consumer Health Services  
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<http://www.houstontx.gov/health/food>

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Certified Manager

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-36(a)</b>	Operating a food service establishment without posting the valid Food Dealer's Permit in public view. Posted Food Dealers permit expired 8/25/18. *Post current permit publicly. New Violation.	<b>08/29/2018</b>
<b>20-56(a)</b>	Food service manager's certificate not posted in view of the public. *Post the City of Houston food service manager's certificate(s) in view of the public. New Violation.	<b>08/31/2018</b>

Person in Charge (Signature) Jose Sanchez

Date: 08/29/2018

Sanitarian (Signature) George Dupuy (GXD)

Date: 08/29/2018

Received By Jose Sanchez