**Food Establishment Inspection Report**

**Establishment** FIRKIN & PHOENIX RESTAURANT & PUB  
(TOTAL ESTABLISHMENT)  
Acct # 406373

**Address** 1915 WESTHEIMER  
Zip 77098

**Owner** VOLANT GROUP . LLC  
Type Insp Routine Inspection (001)

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**Date**: 09/05/2018  
**Arrival**: 02:20 PM  
**Departure**: 04:00 PM  
**Telephone**: (713) 526-3100  
**District**: 403  
**Score**: 3.00

**Permit Expiration**: 12/05/2018  
**Permit Type**: F,G

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### Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Pork / Refrigerator</td>
<td>47.00 °F</td>
<td>Pasta / Refrigerator</td>
<td>55.00 °F</td>
<td>Cheese / Refrigerator</td>
<td>47.00 °F</td>
</tr>
<tr>
<td>Cheese / Cold-Hold Unit</td>
<td>40.00 °F</td>
<td>Chicken / Cold-Hold Unit</td>
<td>41.00 °F</td>
<td>Beef / Refrigerator</td>
<td>39.00 °F</td>
</tr>
<tr>
<td>Beef / Walk-In Cooler</td>
<td>39.00 °F</td>
<td>Milk / Walk-In Cooler</td>
<td>39.00 °F</td>
<td>Cheese / Walk-In Cooler</td>
<td>40.00 °F</td>
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### OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Code</th>
<th>Items in violation to be corrected by the dates indicated or immediately.</th>
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<tbody>
<tr>
<td>20-21.02(a)(01)</td>
<td>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. Internal temperature(s) measured on the following TCS foods; noted temperature(s) in degrees, Fahrenheit: pork@47, pasta@55, cheese@47. Quick-chill in alternate refrigeration. (SEE COMMENTS/QUARANTINE OF EQUIPMENT) *Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. New Violation.</td>
<td>09/05/2018</td>
</tr>
<tr>
<td>20-21.03(a)(02)</td>
<td>General. Container of food not stored a minimum of 6 inches above the floor. *Store food container 6 inches above floor surface. New Violation.</td>
<td>09/05/2018</td>
</tr>
<tr>
<td>20-21.10(a)</td>
<td>Materials; general. All equipment and utensils not maintained in good repair. Reach-in refrigerator not supporting safe holding temperature(s) of 41°F or below for the storage of TCS (temperature controlled for safety) foods. Equipment not maintained. (See Comments/Quarantine of Equipment) *Keep equipment adjusted according to manufacturers specifications. New Violation.</td>
<td>09/05/2018</td>
</tr>
<tr>
<td>20-21.15(f)</td>
<td>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.</td>
<td>09/05/2018</td>
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**COMMENTS**

20-21.15: QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (1) ICE MACHINE, 2)REACH-IN REFRIGERATOR) 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: 9/5/18 @3PM

Product or item quarantined: 1)ICE MACHINE,2) REACH-IN REFRIGERATOR

Section # of food ordinance in violation: 20-21.15, 20-21.02 & 20-21.10

Reason for quarantine: 1)Black residue observed on internal components of ice bin. Machine not maintained so as to prevent contamination of the ice. 2)Reach-in refrigerator not supporting safe holding temperature(s) of 41°F or below for the storage of TCS (temperature controlled for safety) foods. Equipment not maintained.

Record applicable data: (1)Alcohol swab sample,2) Internal temperature(s) measured on various TCS foods stored therein in the range of 47-55°F)
NOTE: Upon completion of ice machine cleaning & servicing and upon repair/replacement of reach-in refrigerator:
1) Email photo of both ice machine cleaning/servicing invoice and either bill-of-sale or purchase order for replacement reach-in refrigerator to: George.dupuy@houstontx.gov
2) Contact inspector @ 281-896-9544

20-21.15
FOOD CONDEMNATION—After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds) condemned: Ice, 400# approx.
Total weight (in pounds) condemned: 400, approximately
Reason for condemnation: Black residue observed on internal components of ice bin. Ice not in sound condition/not safe for human consumption.
Date and Time of condemnation: 9/5/18 @3PM
The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (DISCARD)
Voluntarily destroyed by: (VU TRUONG)

Person in Charge (Signature) Quinton Miller  Date: 09/05/2018
Sanitarian (Signature) George Dupuy (GXD)  Date: 09/05/2018
**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

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12/05/2018  
Permit Type | F,G |

**Certified Manager**  
Employee restroom door not equipped with self-closing mechanism.  
*Make toilet room doors to be self-closing. Repeat Violation.*

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| 20-21.18(c) | Toilet room. Toilet room not provided with tight-fitting / self-closing / solid doors, which shall be closed except during cleaning or maintenance except that this requirement does not apply to a toilet room that is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall or stadium-type facilities.  
Employee restroom door not equipped with self-closing mechanism.  
*Make toilet room doors to be self-closing. Repeat Violation.* | 09/05/2018 |
| 20-21.24(a) | General. At least 10 foot candles (110 lux) of light not provided at a distance of 30 inches (75 cm) above the floor in walk-in refrigeration units / dry food storage areas / other areas and rooms during periods of cleaning.  
Observed two (above rear-receiving door, above 2 compartment utility sink) 48” tube fluorescent fixtures out-of-order.  
*Repair/Replace tubes Repeat Violation.* | 09/05/2018 |

**Person in Charge (Signature)** Quinton Miller  
**Date:** 09/05/2018

**Sanitarian (Signature)** George Dupuy (GXD)  
**Date:** 09/05/2018

**Received By** Quinton Miller

PG2 A-2