



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 FIRKIN & PHOENIX RESTAURANT & PUB (TOTAL ESTABLISHMENT)	Acct # 406373
	Address 1915 WESTHEIMER	Zip 77098
	Owner VOLANT GROUP . LLC	Type Insp Routine Inspection (001)

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	Certified Manager Vu Truong - 220353 - 03/24/2022				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pork / Refrigerator	47.00 ° F	Pasta / Refrigerator	55.00 ° F	Cheese / Refrigerator	47.00 ° F
Cheese / Cold-Hold Unit	40.00 ° F	Chicken / Cold-Hold Unit	41.00 ° F	Beef / Refrigerator	39.00 ° F
Beef / Walk-In Cooler	39.00 ° F	Milk / Walk-In Cooler	39.00 ° F	Cheese / Walk-In Cooler	40.00 ° 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 foods; noted temperature(s) in degrees, Fahrenheit:</p> <p>-pork@47</p> <p>-pasta@55</p> <p>-cheese@47</p> <p>Quick-chill in alternate refrigeration.</p> <p>(SEE COMMENTS/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>	09/05/2018
20-21.03(a)(02)	<p>General. Container of food not stored a minimum of 6 inches above the floor.</p> <p>Observed cs. of ketchup on dry storeroom floor.</p> <p>*Store food container 6 inches above floor surface. New Violation.</p>	09/05/2018
20-21.10(a)	<p>Materials; general. All equipment and utensils not maintained in good repair.</p> <p>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)</p> <p>*Keep equipment adjusted according to manufacturers specifications. New Violation.</p>	09/05/2018
20-21.15(f)	<p>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.</p> <p>Observed black residue on interior components of ice bin. Machine not operated so as to prevent contamination of the ice. Ice not in sound condition/not safe for human consumption.</p> <p>(See Comments/Quarantine of Equipment/Food Condemnation)</p> <p>*Clean / repair / maintain / locate ice making machine to prevent contamination of the ice. New Violation.</p>	09/05/2018

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



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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 **FIRKIN & PHOENIX RESTAURANT & PUB**
(TOTAL ESTABLISHMENT)

Acct # **406373**

Address **1915 WESTHEIMER**

Zip **77098**

Owner **VOLANT GROUP . LLC**

Type Insp **Routine Inspection**
(001)

Date
09/05/2018

Arrival
02:20 PM

Departure
04:00 PM

Telephone
(713) 526-3100

District
403

Permit Expiration
12/05/2018

Permit Type
F,G

Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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