



# 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 **ONE FIFTH (Establishment)**

Acct # **430129**

Address **1658 WESTHEIMER**

Zip **77006**

Owner **LOWER WESTHEIMER RESTAURANT GROUP, LLC**

Type Insp **Routine Inspection (001)**

Date  
**06/25/2019**

Arrival  
**01:10 PM**

Departure  
**03:10 PM**

Telephone  
**(713) 955-1024**

District  
**402**

Score  
**3.00**

Permit Expiration  
**02/28/2020**

Permit Type  
**F,G**

Certified Manager  
Nicholas Fine - 205417 - 11/02/2020

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Refrigerator	42.00 ° F	Ambient / Refrigerator	34.00 ° F	Cut Tomatoes / Cold-Hold Unit	37.00 ° F
Quinoa / Refrigerator	39.00 ° F	Lamb / Refrigerator	43.00 ° F	Cut Tomatoes / Walk-In Cooler	42.00 ° F
Beef / Walk-In Cooler	39.00 ° F	Ambient / Refrigerator	41.00 ° F	Ambient / Refrigerator	36.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.05(f)	Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing.  Observed a plastic bowl stored in a bulk container of flour. Provide suitable dispensing utensils for employees. *scoop must have a handle Corrected On-Site. New Violation.	<b>COS</b>
20-21.10(a)(05)	Materials; general. Single-service and single-use articles. Single-service articles / single-use articles reused.  Observed a yogurt container being used to store other food products. Do not reuse single service / single use articles. New Violation.	<b>07/05/2019</b>
20-21.10(a)	Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use.  Observed raw wood beneath the leg of equipment near the dish machine. Equipment shall be corrosion resistant /nonabsorbent / smooth / easily cleanable / durable under conditions of normal use. New Violation.	<b>07/04/2019</b>

## COMMENTS

HACCP can be submitted to CHS@houstontx.gov  
 Jerry Bradshaw: (832)393-4445  
 Christopher Sparks: (832)393-5131  
 Amber Moore: (832)799-8971

**FOOD SERVICE MANAGER REQUIRED**— A certified manager must be present and on duty [Section 20.53(a)] at all times in each food establishment and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged). Please call 832.393.5100 or go to www.houstonconsumer.org for more information or to schedule an appointment for the Food Service Manager's Certification class.

\*IF OBTAINED ONLINE BRING YOUR ID, FEE, AND CERTIFICATE TO 8000 NORTH STADIUM DRIVE TO RECEIVE A CERTIFICATE ISSUED BY THE HEALTH DEPARTMENT. THE INFORMATION CAN ALSO BE MAILED IN. A COPY OF THE CERTIFICATE, COPY OF APPROVED OF ID, COMPLETED APPLICATION AND THE TRANSFER FEE OF 40.85 WOULD BE NEEDED FOR THE PROCESS.

Person in Charge (Signature) Nicholas Fine

Date: 06/25/2019

Sanitarian (Signature) Amber Moore (ALM1)

Date: 06/25/2019



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20-21.11(a)(08)c[04]	<p>Cleaning frequency. Dry cleaning. Surfaces of utensils and equipment contacting food that is not time/temperature controlled for safety (TCS) food not cleaned in equipment such as ice bins, beverage dispensing nozzles, enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency specified by the manufacturer; or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. This subsection does not apply when dry cleaning methods are used as specified in subitems a and b of this item.</p> <p>Observed pink residue in the ice bin (top) of the ice machine. Clean at a frequency to prevent the build up of residue. Corrected On-Site. New Violation.</p>	<b>COS</b>
20-21.13(a)	<p>General. Mechanical dishwashing machine not provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operating specifications including the temperatures required for washing, rinsing, and sanitizing; pressure required for the fresh water sanitizing rinse, unless the machine is designed to use only a pumped sanitizing rinse; and conveyor speed for conveyor machines or cycle time for stationary rack machines.</p> <p>Observed a missing data plate for the dish machine. Provide dishwashing machine with readable data plate to demonstrate (temperature, pressure, cycle speed). New Violation.</p>	<b>07/05/2019</b>
20-21.21(a)	<p>Controlling pests, generally. Premises not kept in such condition as to prevent the harborage or feeding of insects or rodents.</p> <p>Observed 2 live adult roaches and 2 live nymph roaches near the mop sink. Control to eliminate the presence of insects within the physical facility. New Violation.</p>	
20-21.22(a)	<p>Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be kept clean.</p> <p>1. Observed an accumulation of residue on the floor to the right of the fryer on the cook line. COS  2. Observed black residue on the floor beneath the mop sink. COS  3. Observed a broken floor tile beneath the hand-washing sink in the raw bar area.  4. Observed 2 broken floor tiles on the steps leading up to the raw bar.  5. Observed 2 broken tiles in the men's restroom causing a crevice between the wall and floor. Maintain floors clean/in good repair at all times. New Violation.</p>	<b>08/15/2019</b>
20-21.23(a)	<p>Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.</p> <p>1. Observe a large hole in the wall in the hallway between the raw bar and the kitchen prep area.  2. Observed black residue on the wall beneath the dish machine.  3. Observed a small hole around piping beneath the dish machine.  4. Observed a broken light shield above the 3 compartment sink.  5. Observed a stained light shield above the mop sink area. Maintain walls and ceilings in good repair at all times. New Violation.</p>	<b>08/15/2019</b>
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>Observed chicken livers that have been vacuum sealed without date marking. Management states chicken livers are stored 3-5 days. Cease and desist vacuum sealing food products and storing for longer than 48 hours until a HACCP has been submitted and approved. (see comments)Keep establishment free of items unnecessary for operation. New Violation.</p>	<b>06/25/2019</b>

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