



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 PATRENELLA'S (Total Establishment)	Acct # 930207
	Address 813 JACKSON HILL	Zip 77007
	Owner PATRENELLA'S RESTAURANT, INC.	Type Insp Routine Inspection (001)

Date 07/30/2019	Arrival 09:20 AM	Departure 11:35 AM	Telephone (713) 863-8223	District 301	Score 5.00
Permit Expiration 08/10/2020	Permit Type F,G	Certified Manager Sammy Patrenella - 225524 - 01/23/2023			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooked sausage links / reach-in cooler	53.00 ° F	Cooked meatballs / reach-in cooler	51.00 ° F	Meat sauce / reach-in cooler	51.00 ° F
Sliced mushrooms / reach-in cooler	53.00 ° F	Cooked chicken / Walk-In Cooler	40.00 ° F	Butter / Walk-In Cooler	40.00 ° F
Chicken / Walk-In Cooler	40.00 ° F	Beef / Walk-In Cooler	40.00 ° F	Ravioli / Refrigerator	39.00 ° F
mashed potato / reach-in cooler	41.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.01(a)	General. Food not in sound condition / safe for human consumption / free from spoilage, filth, other contaminants. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment. Food (cooked sausage links and meatballs/sliced mushrooms/meta sauce/) not safe for human consumption . Condemned about 5lbs of temperature control for safety foods, held at temperatures above 41°F, for more than 4 hours. New Violation.	07/30/2019
20-21.03(b)(10)b	Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date". Observed several foods stored in refrigerator units from previous dates(restaurant closes Sundays/Mondays), without date markings. Provide date marks for prepared/cooked/opened packaged food held more than 24 hours. Repeat Violation.	07/30/2019
20-21.10(a)	Materials; general. Equipment components such as doors, seals, hinges, fasteners, and kick plates not kept intact, tight, and adjusted in accordance with manufacturers' specifications. Replace burned out fluorescent lights inside refrigerator units without lighting. New Violation.	07/30/2019

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 08/13/19. 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.

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

Items & weights (in pounds) condemned: Cooked meatball-1; cooked sausage links-2; sliced mushrooms-1; meat sauce-1

Total weight (in pounds) condemned: 5

Reason for condemnation: food held at temperatures above 41°F for more than 4 hours.

Date and Time of condemnation: 07/30/19; 10:30AM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (thrown in trash container)

Voluntarily destroyed by: (Norma Cuevas)

Person in Charge (Signature) Sammy Patrenella/Norma Cuevas	Date: 07/30/2019
--	------------------

Sanitarian (Signature) Lateef Isiaka (LXI)	Date: 07/30/2019
--	------------------



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 PATRENELLA'S (Total Establishment)	Acct # 930207
	Address 813 JACKSON HILL	Zip 77007
	Owner PATRENELLA'S RESTAURANT, INC.	Type Insp Routine Inspection (001)

Date 07/30/2019	Arrival 09:20 AM	Departure 11:35 AM	Telephone (713) 863-8223	District 301
Permit Expiration 08/10/2020	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
20-21.11(a)(07)	<p>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.</p> <p>Clean nonfood-contact surfaces of equipment (walk-in cooler condensers fan guards covers and food storage shelves) as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. New Violation.</p>	07/30/2019
20-21.11(a)(02)	<p>Cleaning frequency. Kitchenware and food-contact surfaces of equipment not washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred.</p> <p>Observed dried out food/dirt on back kitchen Can-opener blade. Wash, rinse and sanitize kitchenware (name) after each use. New Violation.</p>	07/30/2019
20-21.14(b)(02)	<p>Storage. Utensils and equipment not air-dried before being stored / not stored in a self-draining position. Utensils and equipment may not be cloth-dried except that utensils that have been air-dried may be polished with cloths that are maintained clean and dry.</p> <p>Observed clean pots/pans at the back kitchen, not in self-draining positions. Store (utensils / equipment) in a self-draining position. New Violation.</p>	07/30/2019
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 pink slime under deflector shield of ice-maker machine. Clean / maintain ice making machine to prevent contamination of the ice. New Violation.</p>	07/30/2019
20-21.19(a)	<p>Hand-washing sink installation. Hand-washing sink not installed according to all applicable laws / not located to permit convenient use by all employees in food preparation areas / food dispensing areas / utensil-washing areas.</p> <p>Install convenient hand washing sink for employee use in food preparation / food dispensing / utensil washing area. "BACK KITCHEN AREA" New Violation.</p>	08/05/2019
20-21.21(b)	<p>Openings. Screens for windows / doors / skylights / transoms / intake and exhaust air ducts / other openings to the outside not tight-fitting and free of breaks. Screening materials shall not be less than sixteen mesh to the inch (16 mesh to 25.4 mm).</p> <p>Observed a torn screen and gaps on side exit/emergency door. Make screens for (doors) opening to the outside tight fitting / free of breaks. New Violation.</p>	07/30/2019
20-21.27(a)(02)	<p>Presence and use, restrictions, conditions of use. Using pesticides that have not been properly registered and approved by appropriate governmental authorities for the purpose of maintaining food service establishments in a sanitary condition.</p> <p>Observed bottle of RAID ROACHES/ANT killer under handwashing sink in the kitchen. Remove unapproved pesticide from establishment. New Violation.</p>	07/30/2019
20-21.27(d)(02)	<p>Use of materials, container prohibitions, poisonous or toxic material containers. Poisonous / toxic material used in a way that contaminates food / equipment / utensils / used in a way that constitutes a hazard to employees or other persons / used in a way other than in full compliance with the manufacturer's labeling.</p> <p>With chlorine test strip, observed sanitizing bucket/container solution at >200ppm. With chlorine test strip, ensure sanitizing bucket/container is between 50-100ppm. New Violation.</p>	07/30/2019

Person in Charge (Signature) Sammy Patrenella/Norma Cuevas  **Date:** 07/30/2019

Sanitarian (Signature) Lateef Isiaka (LXI)  **Date:** 07/30/2019

Received By Sammy Patrenella/Norma Cuevas

