



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 GUS'S FRIED CHICKEN (ESTABLISHMENT)	Acct # 430125
	Address 1815 WASHINGTON AVE	Zip 77007
	Owner TEXAS ALL FRY, LLC	Type Insp Reinspection (002)

Date 08/27/2019	Arrival 10:40 AM	Departure 12:00 PM	Telephone (832) 740-4022	District 301	Score 3.00
Permit Expiration 05/07/2020	Permit Type F,G	Certified Manager Lester J Rodriguez - 239053 - 06/06/2024			


Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooked greens / Walk-In Cooler	46.00 ° F	Cooked greens / Walk-In Cooler	43.00 ° F	chicken legs / Walk-In Cooler	39.00 ° F
chicken wings / Prep Area	39.00 ° F	Cole-slaw / Cold-Hold Unit	41.00 ° F	Potato salad / Cold-Hold Unit	42.00 ° F
Collard greens / Hot-Hold Unit	148.00 ° 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 collard greens) not safe for human consumption. Condemned 10lbs of temperature control for safety foods, held at temperature about 41°F for more than 4 hours. New Violation.	08/27/2019
20-21.08(f)	Hair restraint. While handling food or utensils, food employees not wearing effective hair restraints and clothing that covers body hair to prevent the contamination of food or food-contact surfaces. An effective hair restraint means any cap / hat / hair net made of fabric / cord / plastic / paper that effectively covers and holds hair in place. The use of effective hair restraints also applies to any exposed scalp or facial hair where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand-washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed. Observed 2 employees handling foods without hair restraint. Provide and wear an effective hair restraint that covers body hair while handling (food / utensils) to prevent contamination. New Violation.	08/27/2019
20-21.11(a)(07)	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. Clean nonfood-contact surfaces of equipment (walk-in cooler condenser fans guards covers) as often as necessary to keep the equipment free of accumulation of dust/dirt. New Violation.	08/27/2019

COMMENTS

Person in Charge (Signature) Anthony Buggs 	Date: 08/27/2019
Sanitarian (Signature) Lateef Isiaka (LXI) 	Date: 08/27/2019



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20-21.11(a)(13)	Cleaning frequency. Equipment, food-contact surfaces, and utensils not clean to sight and touch. Observed black residues under/around SPRITE AND WATER dispenser nozzles. Clean and sanitize all nozzles, under, and around nozzles after interruption of operation, daily. New Violation.	08/27/2019
20-21.14(b)(03)	Storage. Facilities for the storage of knives, forks, and spoons shall be designed and used to present the handle to the employee or consumer. Facilities for the storage of knives / forks / spoons at self-service location shall protect articles from contamination / stored to present the handle of the utensil to the consumer. New Violation.	08/27/2019
20-21.20(a)(03)	Containers. Containers stored outside the establishment / dumpsters / compactors / compactor systems / receptacles / waste handling units for refuse / recyclables / and returnables not provided with tight-fitting lids / doors / covers, not kept covered when not in actual use. In containers designed with drains, drain plugs shall be in place at all times, except during cleaning. Keep outside (garbage dumpster/ waste handling units for refuse / recyclables / returnables) covered when not in actual use. New Violation.	08/27/2019

Person in Charge (Signature) Anthony Buggs 	Date: 08/27/2019
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Sanitarian (Signature) Lateef Isiaka (LXI) 	Date: 08/27/2019
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Received By Anthony Buggs	
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