



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 REGGAE HUT (ESTABLISHMENT)	Acct # 402706
	Address 4814 ALMEDA	Zip 77004
	Owner REGGAE HUT, INC.	Type Insp Routine Inspection (001)

Date 09/06/2019	Arrival 10:30 AM	Departure 01:15 PM	Telephone (713) 520-7171		District 101	Score 5.00
Permit Expiration 11/16/2019	Permit Type F,G	Certified Manager - -				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Jerk sauce / Refrigerator	50.00 ° F	Garlic sauce / Refrigerator	49.00 ° F	Eggs / Refrigerator	53.00 ° F
Potato salad / Refrigerator	40.00 ° F	Turkey wings / Refrigerator	39.00 ° F	Ox tail / Hot-Hold Unit	141.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.01(a)	<p>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.</p> <p>Food (shell-eggs/sauces) not safe for human consumption . Condemned about 30lbs of temperature control for safety foods, held at temperatures above 41°F and 45°F, for more than 4 hours. New Violation.</p>	09/06/2019
20-21.03(a)(07)	<p>General. Bulk packaged food stored in food warehouse less than 6 inches from walls / stored on the floor / stored on unapproved racks / stored in a manner that does not permit cleaning of the storage area / stored in a manner that does not protect the foods from contamination by splash or other means.</p> <p>Observed containers of Broth Cans on the floor in storage area. Store bulk packaged food 6 inches above the floor. New Violation.</p>	09/06/2019
20-21.05(e)	<p>Ice dispensing. Ice dispensing utensils shall be stored on a clean surface or in the ice with the dispensing utensil's handle extended out of the ice.</p> <p>Observed ice scoop being stored on unclean top surface of ice-maker machine. Store ice dispensing utensil on a clean surface or in the ice with the handle extended out of the ice. New Violation.</p>	09/06/2019

COMMENTS

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.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 09/20/19. 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.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (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: 09/06/19, 11:35AM

Product or item quarantined: Refrigerator unit near ice-maker machine

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: not capable of maintaining food at 41°F or below

Record applicable data: (52°F)

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

Items & weights (in pounds) condemned: shell-egg-10; Jerk sauce-15; Garlic sauce-5

Total weight (in pounds) condemned: 30

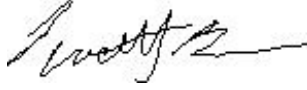
Reason for condemnation: foods held at temperatures above 45°F and 41°F, for more than 4 hours

Date and Time of condemnation: 09/06/19; 11:30AM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (eggs thrown in trash container and sauces poured in 3 compartment sink)

Voluntarily destroyed by: (Timothy Brown)

Person in Charge (Signature) Timothy Brown



Date: 09/06/2019

Sanitarian (Signature) Lateef Isiaka (LXI)



Date: 09/06/2019



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http://www.houstontx.gov/health/food

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Acct # **402706**

Address **4814 ALMEDA**

Zip **77004**

Owner **REGGAE HUT, INC.**

Type Insp **Routine Inspection (001)**

Date
09/06/2019

Arrival
10:30 AM

Departure
01:15 PM

Telephone
(713) 520-7171

District
101

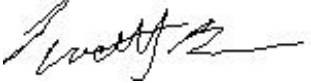
Permit Expiration
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Permit Type
F,G

Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.09(a)	<p>Employees consuming food not in designated dining areas. An employee dining area shall not be so designated if consuming food there might result in contamination of other food, equipment, utensils, or other items needing protection. As an exception to the foregoing requirements, an employee may drink within the food establishment from a closed nonspillable beverage container if the container is handled in a manner so as to prevent contamination of the employee's hands, the container, any exposed food, clean equipment, utensils and linens, and unwrapped single-service articles.</p> <p>Observed employee handling food and drinking from opened beverage container. Discontinue drinking from an open beverage container in a manner which contaminates (employee hands /exposed food / clean equipment / clean utensils / clean linen / unwrapped single-service articles). New Violation.</p>	09/06/2019
20-21.10(a)	<p>Materials; general. Equipment components such as doors, seals, hinges, fasteners, and kick plates not kept intact, tight, and adjusted in accordance with manufacturers' specifications.</p> <p>Seal/caulk space/gaps at walls behind 3 compartment sink and handwashing sink. New Violation.</p>	09/06/2019
20-21.10(a)	<p>Materials; general. All equipment and utensils not maintained in good repair.</p> <p>Existing equipment-refrigerator: not in good repair and capable of maintaining food at 41°F or below. "EQUIPMENT QUARANTINE" REPAIR... Do not use equipment until quarantine has been lifted by health officer. New Violation.</p>	09/06/2019
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 (inside bottom of upright freezer unit/oscillating fans in kitchen) as often as necessary to keep the equipment free of accumulation of dirt, food particles, or other debris. New Violation.</p>	09/06/2019
20-21.11(c)(03)	<p>Wiping cloths. Moist cloths used for cleaning nonfood-contact surfaces of equipment such as counters, dining table tops and shelves not clean / not rinsed frequently in one of the sanitizing solutions permitted in section 20-21.12(e)(02) through (06) of this code / used for no other purpose. These cloths shall be stored in the sanitizing solution between uses.</p> <p>Observed moist cloth under the cutting board. Store moist cloths used for cleaning nonfood-contact surfaces of (equipment / counters / dining table tops / shelves) in sanitizing solution between uses. New Violation.</p>	09/06/2019
20-21.11(c)(02)	<p>Wiping cloths. Moist cloths used for wiping food spills on kitchenware and food-contact surfaces of equipment not clean / not rinsed frequently in one of the sanitizing solutions permitted in section 20-21.12(e)(02) through (06) of this code / used for no other purpose. These cloths shall be stored in the sanitizing solution between uses.</p> <p>Observed several moist cloths on tables around kitchen areas. Store moist cloths used for food spills on (kitchenware / food-contact surfaces of equipment) (name) in sanitizing solution between uses. New Violation.</p>	09/06/2019
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 food debris/dirt on not in-use Can opener blade. Wash, rinse and sanitize kitchenware (Can-opener) after each use. New Violation.</p>	09/06/2019
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 black residue in chute and under ice-maker machine. "DISCARD ALL ICE" Clean / maintain ice making machine to prevent contamination of the ice. New Violation.</p>	09/06/2019

Person in Charge (Signature) Timothy Brown 	Date: 09/06/2019
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Sanitarian (Signature) Lateef Isiaka (LXI) 	Date: 09/06/2019
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20-21.19(a)	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. Install convenient hand washing sink for employee use in front area food preparation / food dispensing. Repeat Violation.	09/16/2019
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean. Observed air-conditional vent cover on top of 3 compartment sinks, covered with dust/dirt. Make vent covers attached to (walls) kept clean. New Violation.	09/06/2019
20-21.24(b)(01)	Protective shielding. light bulbs not shielded / coated / otherwise shatter-resistant in areas where there is exposed food, clean equipment / utensils / linens / unwrapped single-service or single-use articles, except as specified in subitems a and b of this item Shielded / coated / otherwise shatter-resistant bulbs need not be provided in areas used only for storing food and single-service articles in unopened packages if the integrity of the packages cannot be affected by broken glass falling onto them and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened. Provide shielding / coating / shatter-resistant protection provided for artificial lighting located in: food is exposed / equipment washing / utensil washing lines area(s) / unwrapped single-service storage area(s) / single-use storage area(s) / equipment and utensil storage area(s). "2 DRY FOOD STORAGE ROOMS" New Violation.	09/06/2019
20-53(a)	Owning / operating / causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department. Obtain a Food Service Manager's Certification issued by the department. At the time of this inspection unable verify that Mr. Timothy Brown has a food service manager certification issued by Houston Health Department or others. Citation issued Repeat Violation.	09/06/2019

Person in Charge (Signature) Timothy Brown

Date: 09/06/2019

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 09/06/2019

Received By Timothy Brown