



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 **GRIF'S SHENANIGANS CAFE & BAR**
(TOTAL ESTABLISHMENT)

Acct # **942261**

Address **3416 ROSELAND**

Zip **77006**

Owner **RESTAURANT CONCEPTIONS**

Type Insp **Routine Inspection**
(001)

Date
10/01/2019

Arrival
04:05 PM

Departure
05:35 PM

Telephone
(713) 528-9912

District
402

Score
4.00

Permit Expiration
03/12/2020

Permit Type
F,G

Certified Manager
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Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Walk-In Cooler	42.00 ° F	Chicken / Walk-In Cooler	41.00 ° F	Tomatoes / Cold-Hold Unit	46.00 ° F
Bacon / Cold-Hold Unit	43.00 ° F	Beef / Cold-Hold Unit	42.00 ° F	Ambient / Refrigerator	50.00 ° F
Hot Dogs / Refrigerator	40.00 ° F	Sour Cream / Refrigerator	50.00 ° 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. At all times, including while being stored, prepared, displayed, served, received, or transported, food not protected from potential contamination by all agents, including dust, insects, rodents, toxic materials, cross-contamination, damaged or spoiled products, distressed merchandise, recalled products, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, draining, and overhead leakage or overhead drippage from condensation.</p> <ol style="list-style-type: none"> 1. Observed packages of chicken stored on a box of bacon in the walk-in cooler. 2. Observed packages of steaks stored on the floor of the walk-in cooler. 3. Observed sour cream at 50°F in the refrigerator across from the freezer. Observed hot dogs at 40°F in the same refrigerator. Move all items from the refrigerator until temperature can be maintained at 41°F or below. Properly store foods to prevent potential contamination. Maintain foods at 41°F and below or 135°F and above. New Violation. 	10/01/2019
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> <ol style="list-style-type: none"> 1. Observed an accumulation of dust on the vent cover in the walk-in cooler. 2. Observed an accumulation of grease between the grill and the fryer. 3. Observed rusty residue on the surface of the ice machine. 4. Observed white residue in the bottom of the cold hold unit. 5. Observed an accumulation of debris beneath the lid of the cold hold unit, as well as the gaskets. Maintain gaskets clean until they are replaced. 6. Observed food residue on the surface of bulk containers beneath the pizza maker. Clean nonfood-contact surfaces of equipment as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. New Violation. 	10/01/2019

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 10/13/19 (not to exceed 10 days from today). 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 (Barbecue Pit) 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: 10/1/19 @ 4:57 PM

Product or item quarantined: Barbecue Pit

Section # of food ordinance in violation: 20-21.28

Reason for quarantine: Establishment is not permitted to cook outdoors

Record applicable data: Establishment is not permitted to cook outdoors

**menus to be finished, next week

Person in Charge (Signature) Joel Peterson



Date: 10/01/2019

Sanitarian (Signature) Amber Moore (ALM1)



Date: 10/01/2019

PG1

A-1



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OBSERVATIONS AND CORRECTIVE ACTIONS

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20-21.20(a)(03)	Containers. In containers designed with drains, drain plugs not in place at all times, except during cleaning. Observed a missing drain plug for the outside dumpster. Replace missing drain plug. New Violation.	10/11/2019
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. 1. Observed 6 live roaches in the front bar area where the soda concentrate is located. Remove soda concentrate and metal shelf and clean area. 2. Observed numerous fruit flies near the hand-washing sink. Control to eliminate the pesence of (insects/ rodents/ other pests) within the (physical facility/ contents of facility/ on contiguous land/ property) under control of permit holder. New Violation.	10/01/2019
20-21.22(a)	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. 1. Observed an accumulation of grease beneath the cook line. 2. Observed clutter and debris below the oven. Maintain floors clean at all times. New Violation.	10/01/2019
20-21.22(a)	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 maintained in good repair. Observed floors not in good repair throughout the kitchen prep area and bar. Floors shall be non-absorbent, non-corrosive, and easily cleanable. New Violation.	10/11/2019
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Observed an accumulation of grease on the walls behind the fryer. Maintain walls clean at all times. New Violation.	10/01/2019
20-21.27(a)(02)	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. Observed a spray bottle of raid stored on top of the ice machine. Remove unapproved pesticide from establishment. New Violation.	10/01/2019
20-21.28(a)(01)	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. Observed a barbecue pit in the back patio area. The barbecue pit is not to be used without a temporary permit. Remove barbecue pit from premises. Quarantine. New Violation.	10/01/2019
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. Observed no employees with a Food Service Manager's Certification issued by the city. (see comments) Obtain a Food Service Manager's Certification issued by the department. Online registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation.	10/11/2019

Person in Charge (Signature) Joel Peterson

Date: 10/01/2019

Sanitarian (Signature) Amber Moore (ALM1)

Date: 10/01/2019

Received By Joel Peterson

