



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 **SOM-EX CAFE (ESTABLISHMENT)**

Acct # **432503**

Address **6580 SOUTHWEST FWY A**

Zip **77074**

Owner **MOHAMED SUFI**

Type Insp **Routine Inspection (001)**

Date
10/11/2019

Arrival
10:40 AM

Departure
12:00 PM

Telephone
(713) 202-5231

District
203

Score
3.00

Permit Expiration
05/30/2020

Permit Type
F,G

Certified Manager
Mohamed Sufi Mohamed - 239027 - 05/30/2024

Food Temperatures / Unit Temperatures

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|-----------------------|------------|------------------------|------------|-------------------------|------------|
| Beef / Refrigerator | 38.00 ° F | Chicken / Refrigerator | 39.00 ° F | Beans / Hot-Hold Unit | 160.00 ° F |
| Sauce / Hot-Hold Unit | 140.00 ° F | Beef / Hot-Hold Unit | 158.00 ° F | Chicken / Hot-Hold Unit | 183.00 ° F |
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OBSERVATIONS AND CORRECTIVE ACTIONS

| Code | Items in violation to be corrected by the dates indicated or immediately. | Correct By |
|-----------------|--|------------|
| 20-21.11(a)(06) | Cleaning frequency. Food-contact surfaces of grills, griddles, and similar cooking devices and the cavities and door seals of microwave ovens not cleaned at least once a day; except that this shall not apply to hot oil cooking and hot oil filtering equipment if it is cleaned as specified in subsection (f) of this section. The food-contact surfaces of all cooking equipment shall be kept free of crusted grease deposits and other accumulated soil. Observed grease/oil build-up on stove top. Keep food-contact surfaces of cooking equipment (name) free of (crusted grease deposits / accumulated soil). New Violation. | 10/13/2019 |
| 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. Observed two roaches by refrigerator. Provide effective measures intended to eliminate the presence of (flies/ cockroaches/ other insects) on the premises. Observed pest control invoice dated on 9/16/2019. Continue pest control treatment until pest are eliminated. New Violation. | 10/11/2019 |
| 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. Observed standing water on floor underneath cooking line. Clean floors/floor coverings in food preparation area, walk-in refrigeration unit, food storage area, dressing room, locker room, utensil-washing area, toilet room, and vestibule. New Violation. | 10/11/2019 |
| 20-21.23(a) | Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Observed debris on walls and ceiling in kitchen area. Maintain (wall / ceiling) in (clean). New Violation. | 10/18/2019 |

COMMENTS

FOOD HANDLERS: All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to www.houstonconsumer.org or call 832.393.5100 to register or for more information.

Person in Charge (Signature) Mohamed Sufi Mohamed

Date: 10/11/2019

Sanitarian (Signature) Raymond Caballero (RXC2)

Date: 10/11/2019



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| 20-21.25(b)(03) | Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Observed oil/grease build-up on ventilation hood. Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation. | 10/14/2019 |

Person in Charge (Signature) Mohamed Sufi Mohamed

Date: 10/11/2019

Sanitarian (Signature) Raymond Caballero (RXC2)

Date: 10/11/2019

Received By Mohamed Sufi Mohamed