



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 FOGAO BRAZILIAN CHURRASQUERIA (ESTABLISHMENT)	Acct # 433091
	Address 4412 MONTROSE	Zip 77006
	Owner FOGAO BRAZILIAN CHURRASQUERIA LLC	Type Insp Routine Inspection (001)

Date 10/30/2019	Arrival 11:40 AM	Departure 01:20 PM	Telephone (936) 499-5067		District 402	Score 4.00
Permit Expiration 05/21/2020	Permit Type F,G	Certified Manager --				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cream / Walk-In Cooler	43.00 ° F	Beef / Walk-In Cooler	42.00 ° F	Cheesecake / Refrigerator	41.00 ° F
Crab Salad / Refrigerator	41.00 ° F	Beans / Hot-Hold Unit	143.00 ° F	Cut Tomatoes / Cold-Hold Unit	43.00 ° F
Potato Salad / Cold-Hold Unit	41.00 ° F	Ceviche / Cold-Hold Unit	53.00 ° 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)	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. Observed raw chicken stored above pork in the walk-in cooler. Properly store food to prevent potential contamination. New Violation.	10/30/2019
20-21.03(b)(09)	Refrigerated storage. Cold storage of foods. Time/temperature controlled for safety (TCS) food not maintained at 41°F (5°C) in cold storage. Observed shrimp ceviche at 53° being stored on ice. Ceviche has been stored since 10 AM. Rapidly Cool. Maintain at 41°F (5°C) in cold storage. Corrected On-Site. New Violation.	COS
20-21.10(a)	Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use. 1. Observed red linen lining the top of a microwave with food products stored on top. 2. Observed foil lining the bottom shelves of prep tables. Equipment shall be non-absorbent, non-corrosive, and easily cleanable. New Violation.	11/09/2019

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).

> Take the course online at www.houstonconsumer.org

> Take the courses at one of the Health Department sites--call 832-393-5100 to schedule an appointment for the Food Service Manager's Certification class.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (Ice Machine) 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: 10/30/19 @ 12:11 PM

Product or item quarantined: Ice Machine

Section # of food ordinance in violation: 20-21.11

Reason for quarantine: Clear slime

Record applicable data: Observed clear slime when wiping around the ice shield of the ice machine.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 11/11/19

(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.

Person in Charge (Signature) Rafael C. Miranda



Date: 10/30/2019

Sanitarian (Signature) Amber Moore (ALM1)



Date: 10/30/2019



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

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20-21.11(a)(08)c[04]	<p>Cleaning frequency. Dry cleaning. Surfaces of utensils and equipment contacting food that is not time/temperature controlled for safety (TCS) food not cleaned in equipment such as ice bins, beverage dispensing nozzles, enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency specified by the manufacturer; or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. This subsection does not apply when dry cleaning methods are used as specified in subitems a and b of this item.</p> <p>Observed clear slime when wiping around the ice chute. Quarantine. Contact inspector when ice machine has been cleaned (832)799-8971. Clean at a frequency to prevent a accumulation of residue/slime. New Violation.</p>	10/30/2019
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 white residue on the metal shelving in the walk-in cooler. 2. Observed an accumulation of dust on the fan covers in the walk-in cooler. 3. Observed an accumulation of dust on the vent hood filters. 4. Observed food residue on the lids of bulk containers. (corrected-on-site) 5. Observed food residue inside of the "True" refrigerator (top right and gaskets). 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. 	10/30/2019
20-21.21(b)	<p>Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means.</p> <p>Observed a gap beneath the back door of the establishment. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). New Violation.</p>	11/09/2019
20-21.22(a)	<p>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.</p> <ol style="list-style-type: none"> 1. Observed a missing baseboard tile near the entrance to the kitchen prep area (right side). 2. Observed residue on the floor of the walk-in cooler. (Due by:10/30/19) Maintain floors clean/in good repair. New Violation. 	11/09/2019
20-21.26(b)	<p>Locker areas. Enough lockers / other suitable facilities not provided / used for the orderly storage of employees' clothing and other possessions. Lockers or other suitable facilities may be located only in the designated dressing rooms or in food storage rooms or areas containing only completely packaged food or packaged single-service articles.</p> <p>Observed a employees personal bag stored on bulk containers in the kitchen. Provide sufficient facilities for storing employees clothing and possessions. Corrected On-Site. New Violation.</p>	COS
20-53(a)	<p>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.</p> <p>Observed person-in-charge (Rafael Miranda) without a Food Service Manager's Certification. *Citation Issued* 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.</p>	10/30/2019

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Received By Rafael C. Miranda

