



# Food Establishment Inspection Report



<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100 Fax:832.393.5208</b> <b>www.houstontx.gov</b>	Establishment <b>KRISPY KREME DONUTS (ESTABLISHMENT)</b>	Acct # <b>425808</b>
	Address <b>8611 WESTHEIMER</b>	Zip <b>77063</b>
	Owner <b>DULCE RESTAURANTS LLC</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>11/05/2019</b>	Arrival <b>12:40 PM</b>	Departure <b>03:40 PM</b>	Telephone <b>(346) 200-9430</b>		District <b>207</b>	Score <b>5.00</b>
Permit Expiration <b>10/23/2019</b>	Permit Type <b>F,G</b>	Certified Manager Trina Jackson -- 10/14/2024				

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers..  Observed edible decorations in dry storage area in open box. CORRECTIVE ACTION: Cover containers to prevent contamination while being stored. New Violation.	11/05/2019
20-21.09(a)	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.  Observed bottle of water, milk and orange juice on doughnut conveyor; observed bottle of water above processing table. CORRECTIVE ACTION: Discontinue storing food in unapproved area. Use an approved cup with a lid. New Violation.	11/05/2019
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.  Observed cabinet under ice bin in Coffee area with accumulations. CORRECTIVE ACTION: 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.	11/05/2019


## COMMENTS

Food Service Manager Trina Jackson 18497128 Exp. 10/14/24

TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 11/5/19; 1:00PM

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

<b>Person in Charge (Signature)</b> Trina Jackson and Julio De La Cruz 	<b>Date:</b> 11/05/2019
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<b>Sanitarian (Signature)</b> Vakeshia Taylor-Weathers (VLT1) 	<b>Date:</b> 11/05/2019
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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)(04)	Cleaning frequency. When used with time/temperature controlled for safety (TCS) food, equipment food-contact surfaces and utensils not cleaned throughout the day at least every four hours except as specified in item (05) of this subsection  Observed frothing device on espresso machine not cleaned every 4 hours. CORRECTIVE ACTION: Clean food contact surfaces of equipment/ utensils throughout the day at least every four hours. New Violation.	11/05/2019
20-21.11(a)(08)c[04]	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.  Observed accumulations on fountain drink nozzles. CORRECTIVE ACTION: Clean at a frequency specified by the manufacturer; or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. New Violation.	11/05/2019
20-21.17(a)	General. Plumbing not sized / installed / maintained according to applicable laws.  Observed leaking under dump sink next to fountain drink machine. Observed filters leaking in Espresso station. CORRECTIVE ACTION: Properly maintain plumbing. New Violation.	11/05/2019
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.  Observed outside dumpster with lid open when not in use. CORRECTIVE ACTION: Keep outside (garbage dumpster/ waste handling units for refuse / recyclables / returnables) covered when not in actual use. Repeat Violation.	11/05/2019
20-21.21(b)	Openings. Perimeter walls / roof not effectively protecting the establishment from the entry of insects / rodents / other animals.  Observed hole in exterior wall of building near drive-thru window. CORRECTIVE ACTION: Effectively protect the establishment from the (weather/ entry of insects/ rodents/ animals) via (walls/ roofs) of food establishment. New Violation.	11/05/2019
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 excessive fruit flies throughout establishment. Observed a couple of American roaches. CORRECTIVE ACTION: Control to eliminate the presence of (insects/ rodents/ other pests) within the (physical facility/ contents of facility/ on contiguous land/ property) under control of permit holder. New Violation.	11/05/2019
20-21.21(b)	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.  Observed hole in wall next to mixer in production area, observed opening in ceiling above delivery door, observed opening between mop sink and wall in utensil-washing area, wall under cabinet in espresso area. CORRECTIVE ACTION: Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). New Violation.	11/05/2019

Person in Charge (Signature) Trina Jackson and Julio De La Cruz

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*Vakeshia Taylor-Weathers*

Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1)

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Received By Trina Jackson and Julio De La Cruz



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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 easily cleanable.  Observed floor in utensil-washing area and production area with broken, chipped, or missing floor tiles. CORRECTIVE ACTION: Make floors/floor coverings easily cleanable in food preparation area, walk-in refrigeration unit, food storage area, dressing room, locker room, utensil-washing area, toilet room, and vestibule. Repeat Violation.	11/05/2019
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 accumulation of water in various areas throughout establishment; observed trash and debris under cabinets in coffee & espresso area. CORRECTIVE ACTION: 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. Repeat Violation.	11/05/2019
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 vent covers attached to wall above boxes of decorations with accumulations of mildew. CORRECTIVE ACTION: Make vent covers attached to (walls/ ceilings) to be easily cleanable / maintained in good repair / kept clean. Repeat Violation.	11/05/2019
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean.  Observed ceiling tiles in production area with accumulation of dust. CORRECTIVE ACTION: Maintain (wall / ceiling) in (good repair/ clean). Repeat Violation.	11/05/2019
20-21.24(a)	General. At least 10 foot candles (110 lux) of light not provided at a distance of 30 inches (75 cm) above the floor in walk-in refrigeration units / dry food storage areas / other areas and rooms during periods of cleaning.  Observed lighting in dry food storage area less than 10 foot-candles. CORRECTIVE ACTION: Provide at least 10 foot-candles (110 lux) a distance of 30 inches (75 cm) above the floor in walk-in-refrigeration / dry storage area(s) / other area(s) during periods of cleaning. New Violation.	11/05/2019
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation.  Observed accumulations on vent hood filters above doughnut fryer. CORRECTIVE ACTION: Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation.	11/05/2019
20-21.26(b)	Locker areas. Lockers / other suitable facilities not located in the designated dressing room / in food storage room / other area containing only completely packaged food or packaged single-service articles.  Observed employees purse above doughnut conveyor. CORRECTIVE ACTION: Provide an approved area for employee's locker for storage of clothing and other belongings. New Violation.	11/05/2019

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20-21.27(c)	Storage, separation of materials. Poisonous or toxic materials not stored so they cannot contaminate food / equipment / utensils / linens / single-service and single-use articles. This may be accomplished by separating the poisonous / toxic material by spacing / partitioning and locating the poisonous / toxic material in an area that is not above food / equipment / utensils / linens / single-service or single-use articles. This item does not apply to equipment or utensil cleaners or sanitizers that are stored in utensil-washing areas for availability and convenience if the materials are stored to prevent contamination of food / equipment / utensils / linens / or single-service or single-use articles.  Observed bottle of Dawn Power Dissolver stored above processing table. CORRECTIVE ACTION: Separate the poisonous / toxic material by spacing / partitioning and locating the poisonous / toxic material in an area that is not above food / equipment / utensils / linens / single-service or single-use articles. New Violation.	11/05/2019
20-36(a)	Operating a food service establishment with an expired Food Dealer's Permit.  Observed establishment operating with expired food dealer permit 10/23/19. CORRECTIVE ACTION: Cease food service operations until the Food Dealer's Permit has been purchased and posted in public view. New Violation.	11/05/2019
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 Food Service Manager on duty in possession of ServSafe certificate. CORRECTIVE ACTION: Obtain a Food Service Manager's Certification issued by the department. Take ServSafe certificate to 8000 N. Stadium Dr. to obtain reciprocity. Online registration is available at <a href="http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx">http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx</a> New Violation.	11/05/2019
20-53(g)	Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee.  Observed food handling employee certificates not maintained onsite. CORRECTIVE ACTION: Maintain on premises a certificate of completion of the food handler course for each food employee. New Violation.	11/05/2019
20-61	Posting the Food Service Manager Certification of a person no longer in the employment of the food establishment  Observed food service manager certificate for Dennis Uncapher no longer employed posted in public view. CORRECTIVE ACTION: Remove the food service manager certification of any person no longer in the employment of the food establishment. New Violation.	11/05/2019

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