



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 HISD FOOD SERVICE SUPPORT FACILITY
 (CATERING KITCHEN)

Acct # 403300

Address 6801 BENNINGTON

Zip 77028

Owner HOUSTON I.S.D.

Type Insp
 Routine
 Inspection (001)

Date 05/29/2015	Arrival 06:45 AM	Departure 08:45 AM	Telephone	District 502	Score
Permit Expiration 01/01/2016	Permit Type F,G	Certified Manager			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fish / Walk-In Cooler	39.00 ° F	Beef / Walk-In Cooler	30.00 ° F	Ground Beef / Walk-In Cooler	36.00 ° F
Shredded Beef / Walk-In Cooler	25.00 ° F	Sandwiches / Walk-In Cooler	40.00 ° F	Ham / Walk-In Cooler	40.00 ° F
Turkey / Walk-In Cooler	40.00 ° F	Roasted Beef / Walk-In Cooler	40.00 ° F	Chicken Salad / Walk-In Cooler	40.00 ° F
Potato salad / Walk-In Cooler	37.00 ° F	Brisket / Walk-In Cooler	66.00 ° F	Brisket / Walk-In Cooler	67.00 ° F
Brisket / Walk-In Cooler	66.00 ° F	Dish Level / Dish Machine	170.00 ° F	Unit / Milk Cooler	43.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.2(a)(1)	Internal temperature of potentially hazardous food not held at 41° F. (5°C) or below or at 135° F. (57° C) or above while being stored / prepared / displayed / served / transported. Measured internal temperature of potentially hazardous food (Briskets) not held at 41° F. (5°C) or below or at 135° F. (60° C) or above while being (stored / prepared / displayed / served / transported). Report actual measured temperature. Measured briskets as 66° F, 67° F, 66° F in walk in cooler. Chef manager said briskets was removed from oven to Walk in cooler around 5:30 AM this morning. New Violation.	05/29/2015
20-21.3(b)(10)b	Potentially hazardous / ready-to-eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date". Provide date marking for open packages of ham, smoked turkey and roasted beef if going to be used over 24 hours. Corrected On-Site.	COS
20-21.14(c)(5)	Single-service / single-use article for self-service by consumer no dispensed with original individual wrapper / approved dispenser. Store single use gloves in a protected manner before uses. New Violation.	05/29/2015

COMMENTS

Accompanied by
 OA Director: Heather Cohn
 Chef Manager: DAVID HUSBANDS 149854 06/03/2014
 FSMC: ALFREDO SANTOS JR. 160717 06/02/2015
 FSMC: Richard SHELVIN 200381 04/09/2020
 FSMC: Maria CARRANZA 180806 03/07/2018

Person in Charge (Signature)

Date:

Sanitarian (Signature) Ching-Ping Yang (CPY1)

Date: 05/29/2015