



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 **FONVILLE MIDDLE (Kitchen)**

Acct # **915410**

Address **725 E LITTLE YORK**

Zip **77037**

Owner **HOUSTON I.S.D.**

Type Insp
Routine
Inspection (001)

Date 02/17/2015	Arrival 09:50 AM	Departure 11:15 AM	Telephone (713) 694-7416	District 305	Score
Permit Expiration 01/01/2016	Permit Type F,D,G	Certified Manager			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Refrigeration / Walk-In Cooler	10.00 ° F	Refrigeration / Walk-In Cooler	41.00 ° F	Milk / Walk-In Cooler	39.00 ° F
Refrigeration / Dairy cooler	45.00 ° F	Refrigeration / Cold-Hold Unit	0.00 ° F	Refrigeration / Cold-Hold Unit	0.00 ° F
Refrigeration / Cold-Hold Unit	40.00 ° F	Milk / Cold-Hold Unit	40.00 ° F	Cheese sauce / Hot-Hold Unit	133.00 ° F
Cheese sauce / Hot-Hold Unit	147.00 ° F	Cheese sauce / Hot-Hold Unit	186.00 ° F	Cheeseburger / Serving line	113.00 ° F
Cheeseburger / Warmer box	108.00 ° F	Green beans / Hot-Hold Unit	167.00 ° F	Green beans / Warmer box	181.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
'20-21.5(a)	<p>*Potentially hazardous food not kept at an internal temperature of 41°F (5°C) or below or, 140°F (60°C) or above when time is not used as a public health control during display/service.</p> <p>Potentially hazardous food (cheeseburgers) not kept at an internal temperature of 135°F or above when time is not used as a public health control during display/service - RAPIDLY REHEAT.</p> <p>*Warmer box was on wrong temperature setting Corrected On-Site. New Violation.</p>	02/17/2015
20-21.10(i)	<p>Existing equipment: is not in good repair / is not capable of being maintained in a sanitary condition / is a food-contact surface that is toxic.</p> <p>Maintain food storage equipment to be in good repair; Observed ambient temperature of dairy cooler and reach-in-cooler 45-46°F - Adjust units lower to compensate for frequent usage.</p> <p>*Reach-in-cooler door open prior to check and dairy cooler recently stocked prior to checking. New Violation.</p>	02/17/2015

COMMENTS

NOTE: Lunch served from 10:30am-12:30pm

Person in Charge (Signature)

Date:

Sanitarian (Signature) Rosalind LaFleur (RJL1)

Date: 02/17/2015