



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 05/15/2015	Arrival 09:45 AM	Departure 10:55 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
Chicken / Hot-Hold Unit	161.00 ° F	Pasta / Hot-Hold Unit	182.00 ° F	Milk / Refrigerator	40.00 ° F
Milk / Walk-In Cooler	41.00 ° F	Ham / Refrigerator	39.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.3(c)(2)	Potentially hazardous food in hot storage not being held at 135° F. (57° C.) or above. OBSERVED CHICKEN SANDWICH AT 117°F IN HOT HOLDING UNIT (<1HR). RAPIDLY REHEAT TO 165°F OR ABOVE AND MAINTAIN AT 135°F OR ABOVE. Corrected On-Site. Repeat Violation.	COS
20-21.20(a)(3)	(Garbage / Receptacles / Waste handling units for refuse / Recyclables / Returnables) with no drain plug in place. PROVIDE DRAIN PLUG TO GARBAGE DUMPSTERS. New Violation.	05/22/2015

COMMENTS

Person in Charge (Signature) _____ Date: _____

Sanitarian (Signature) Javier Mora (JXM1) _____ Date: 05/15/2015