



# 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 **KEY MIDDLE (Kitchen)**

Acct # **915024**

Address **4000 KELLEY**

Zip **77026**

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

Type Insp  
**Routine  
 Inspection (001)**

Date <b>03/02/2015</b>	Arrival <b>08:40 AM</b>	Departure <b>09:35 AM</b>	Telephone <b>(713) 635-2462</b>	District <b>405</b>	Score
Permit Expiration <b>01/01/2016</b>	Permit Type <b>F,D,G</b>	Certified Manager			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk / Refrigerator	23.00 ° F	sweet potatoes / freezer	31.00 ° F	peas / freezer	31.00 ° F
sandwiches / Prep Area	42.00 ° F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.1(a)</b>	Food(s): not in sound condition/not safe for human consumption /not free from spoilage, filth, other contaminants/not obtained from an approved source/not in compliance with laws relating to food labeling.  Foods ( ice) not free from (contamination) by (name contamination or filth). Observed brown residue on bar sheild in ice maker New Violation.	<b>02/27/2015</b>
<b>20-21.2(a)(1)</b>	Food not protected from potential contamination by dust / dirt / unclean equipment / utensils / coughs / sneezes / insects / rodents / flooding / drainage / drippage from condensation / overhead leakage / unnecessary handling / toxic materials / damaged /  Food ( frozen dessert) not protected from potential contamination by (unclean equipment). Observed black residue on nozzle of frozen dessert machine. Correction clean nozzle of frozen dessert machine with clear water Corrected On-Site. New Violation.	<b>02/27/2015</b>
<b>20-21.15(f)</b>	Ice making machine / plant not: located / installed / operated / maintained to prevent contamination of the ice.  Ice not protected by making (machine) for ice to be (maintained) to prevent contamination of the ice. Observed brown residue on bar sheild of icemaker New Violation.	<b>02/27/2015</b>
<b>20-21.21(a)(2)</b>	Permit holder not routinely inspecting premises for evidence of insects / rodents  Permit holder not routinely inspecting premises for evidence of (rodents). Observed rotten droppings in the bottom cabinet in the kitchen. Correction clean rodent dropping from bottom cabinet. New Violation.	<b>02/27/2015</b>

### COMMENTS

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<b>Person in Charge (Signature)</b>	<b>Date:</b>
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<b>Sanitarian (Signature)</b> Karen Yokooji (KMY1)	<b>Date:</b> 03/02/2015
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