



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 STERLING HIGH SCHOOL (TOTAL ESTABLISHMENT)	Acct # 916164
Address 11625 MARTINDALE	Zip 77048
Owner HOUSTON I.S.D.	Type Insp Routine Inspection (001)

Date 02/05/2015	Arrival 09:25 AM	Departure 01:15 PM	Telephone (713) 991-8103	District 106	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
Milk / MILK COOLER	40.00 ° F	Milk / MILK COOLER	40.00 ° F	Milk / MILK COOLER	34.00 ° F
CORN / Refrigerator	38.00 ° F	Chicken / Warming Rack	160.00 ° F	CHICKEN BURGER / Warming Rack	142.00 ° F
Milk / Walk-In Cooler	40.00 ° F	Cheese / Walk-In Cooler	40.00 ° F	FRUIT JUICE / Walk-In Cooler	39.00 ° F
VEGETABLES / Walk-In Cooler	40.00 ° F	UNIT / FRONT-LINE COOLER 4	60.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	Operating a food service / processing establishment not conforming to requirements of Article II. Operating a food service / processing establishment not conforming to requirements of Article II. Hot water not at required temperatures. New Violation.	02/13/2015
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. 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. THIS FOOD DISCARDED: 9X4OZ= 36 OZ ORANGE JUICE AT 46F IN FRONT-LINE COOLER NO.4 DISCARDED. Corrected On-Site. New Violation.	COS
20-21.10(a)	Multiuse equipment / utensils not designed / constructed with safe materials / repaired with safe materials / corrosion resistant / nonabsorbent / smooth / easily cleanable / durable / maintained in good repair. SERVICE FRONT-LINE COOLER NO4.(60F) TO MAINTAIN STORAGE OF POTENTIALLY HAZARDOUS FOOD AT LEAST 41F. DO NOT USE THIS COOLER UNTIL CORRECTED. PHF IN THIS UNIT LESS THAN 1HR MOVED TO ALTERNATE COOLER. New Violation.	02/05/2015

COMMENTS

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: 02/05/2015, 1:10PM.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 02/06/15 (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 additional enforcement action.

Person in Charge (Signature)	Date:
Sanitarian (Signature) Joseph Raia (JCR1)	Date: 02/05/2015



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 Inspection (001)**

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OBSERVATIONS AND CORRECTIVE ACTIONS

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20-21.15(c)	Failure to provide water at required temperatures to all fixtures / equipment that use water. Failure to provide water at required temperatures to all fixtures / equipment that use water. WATER AT 3-COMPARTMENT SINKS IN KITCHEN AND HAND-WASHING SINKS IN KITCHEN, FRONT-SERVICE LINES, AND EMPLOYEE'S RESTROOM NOT AT SUSTAINED REQUIRED TEMPERATURES. PLUMBER AND MAINTENANCE ELECTRICIAN ARRIVED ON-SITE TO DIAGNOSE AND CORRECT PROBLEM. FOOD SERVICE MANAGER SAID THAT WATER WAS HOT IN THE MORNING WHEN UTENSILS WERE WASHED FOR FOOD PREPARATION. FOOD SERVICE WAS ALLOWED TO REMAIN OPEN FOR THE 11:00AM AND 11:30AM SERVING. INSPECTOR REMAINED ONSITE DURING THIS FOOD SERVICE AND WHILE SERVICE TECHNICIANS WORKED ON WATER HEATER. TC IMPOSED AT 1:10PM. FELICIA CARTWRIGHT HISD ALSO ARRIVED DURING THIS INSPECTION. New Violation.	02/05/2015
20-21.19(d)	Hand-washing sink / soap dispensers / hand-drying devices / related fixtures not kept (clean/ good repair). HAND-WASHING SINK FAUCET IN EMPLOYEE'S RESTROOM NOT IN GOOD REPAIR. REPAIR FAUCET. New Violation.	02/05/2015

Person in Charge (Signature)

Date:

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Date: