



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 DAMIAN'S CUCINA ITALIANA (Total Establishment)	Acct # 918241
	Address 3011 SMITH	Zip 77006
	Owner CIBO INC.	Type Insp Routine Inspection (001)

Date 10/26/2018	Arrival 10:50 AM	Departure 12:20 PM	Telephone (713) 522-0439	District 402	Score 3.00
Permit Expiration 05/02/2019	Permit Type F,G	Certified Manager Ismael Morfin - 228445 - 06/14/2023			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs / Cold-Hold Unit	41.00 ° F	Shrimp / Cold-Hold Unit	41.00 ° F	Beef / Cold-Hold Unit	41.00 ° F
Cut Tomatoes / Cold-Hold Unit	41.00 ° F	Shrimp / Cold-Hold Unit	40.00 ° F	Chicken / Cold-Hold Unit	39.00 ° F
Salmon / Cold-Hold Unit	40.00 ° F	Cut Tomatoes / Walk-In Cooler	37.00 ° F	Pork / Walk-In Cooler	37.00 ° F
Beef / Walk-In Cooler	37.00 ° F	Cut Tomatoes / Cold-Hold Unit	40.00 ° F	Cut Cucumber / Refrigerator	38.00 ° F
Ambient / Refrigerator	36.00 ° F	Ambient / Bakery Walk-In Cooler	41.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(d)	Applicability of article; compliance; penalty for violation; variances, etc. Permit holder / person in charge of the food establishment / mobile food unit not in compliance in accordance with provisions of article II concerning food storage / food preparation / food display / training of employees in basic food safety principles including allergy awareness / not ensuring that food and conditional employees are informed of their responsibility to report information regarding health and activities as they relate to diseases that are transmissible through food / not ensuring written procedures and plans are developed by the food establishment are maintained / implemented. Provide documentation ensuring that food and conditional employees are informed of their responsibility to report information regarding health and activities as they relate to diseases that are transmissible through food. New Violation.	10/29/2018
20-21.07(a)(03)	General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events. Provide written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. New Violation.	10/29/2018

COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (ice machine) not to be used or sold by causing same to be tagged.

These items may not be used until approved to do so by the health officer. The owner or person in possession thereof is afforded the right of a public hearing thereon, within 24 hours, exclusive of Saturdays, Sundays, and holidays observed by closure of city offices, before the director or public health or his designee.


Date and Time of quarantine: 10/26/18 @ 12:00 PM

Product or item quarantined: Ice Machine

Section # of food ordinance in violation: 20-21.11

Reason for quarantine: Pink Residue

Record applicable data: Pink Residue

Person in Charge (Signature) Ismael Morfin 	Date: 10/26/2018
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Sanitarian (Signature) Amber Moore (ALM1) 	Date: 10/26/2018
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Permit Expiration 05/02/2019	Permit Type F,G	Certified Manager		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.10(a)	Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use. 1. Observed paper towel lining container of artichokes in a cold-hold drawer. 2. Observed towel lining a pan with oil stored on top in the bakery area. 3. Observed raw wood under line prep table in the front prep area. 4. Observed raw wood being used to brace the 3 compartment sink in the bakery area. Equipment shall be corrosion resistant / nonabsorbent / smooth / easily cleanable / durable under conditions of normal use. New Violation.	11/05/2018
20-21.11(a)(08)c[04]	Cleaning frequency. Dry cleaning. Surfaces of utensils and equipment contacting food that is not time/temperature controlled for safety (TCS) food not cleaned in equipment such as ice bins, beverage dispensing nozzles, enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency specified by the manufacturer; or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. This subsection does not apply when dry cleaning methods are used as specified in subitems a and b of this item. Observed pink residue of the ice chute of the ice machine. Quarantine. Clean at a frequency specified by the manufacturer; or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. New Violation.	10/26/2018
20-21.21(a)	Controlling pests, generally. Premises not kept in such condition as to prevent the harborage or feeding of insects or rodents. 1. Observed 1 dead roach around the edge of the microwave near the dessert refrigerator. 2. Observed 1 live adolescent roach crawling on the edge of a reach-in freezer. 3. Observed 2 live nymphs and 1 adolescent roach in the corner of a reach-in freezer. Control to eliminate the presence of insects within the physical facility under control of permit holder. Establishment was treated from roaches on the 25th of October. New Violation.	10/26/2018
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. 1. Observed missing wall tiles behind and near the 3 compartment sink in the front kitchen prep area. 2. Observed loose baseboard tiles under sink in bar area. Maintain ceilings and walls in good repair at all times. New Violation.	11/23/2018
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean. 1. Observed missing light shield over the dish-washing area. 2. Observed a missing light shield for light fixture attached to the vent hood. Make fixtures attached to vent hood light fixtures and over dish-washing area in good repair. New Violation.	11/05/2018
20-21.27(a)(02)	Presence and use, restrictions, conditions of use. Using pesticides that have not been properly registered and approved by appropriate governmental authorities for the purpose of maintaining food service establishments in a sanitary condition. Observed 2 cans of raid in the office and 1 can of raid under the 3 compartment sink in the bar area. Remove unapproved pesticide from establishment. Corrected On-Site. New Violation.	COS

Person in Charge (Signature)  Ismael Morfin	Date: 10/26/2018
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Sanitarian (Signature)  Amber Moore (ALM1)	Date: 10/26/2018
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Received By Ismael Morfin	
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