



# 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 <b>CATFISH STATION (ESTABLISHMENT)</b>	Acct # <b>425335</b>
	Address <b>7903 BEECHNUT</b>	Zip <b>77074</b>
	Owner <b>7903 BEECHNUT, LLC</b>	Type Insp <b>Reinspection (002)</b>

Date <b>11/05/2018</b>	Arrival <b>11:25 AM</b>	Departure <b>12:55 PM</b>	Telephone <b>(832) 968-4016</b>	District <b>203</b>	Score <b>2.00</b>
Permit Expiration <b>12/23/2018</b>	Permit Type <b>F,G</b>	Certified Manager Ayanna Clinton - 222760 - 10/02/2022			

### Food Temperatures / Unit Temperatures

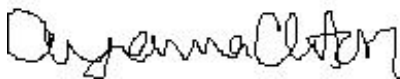
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fish / Cold-Hold Unit	38.00 ° F	Chicken / Cold-Hold Unit	39.00 ° F	Sausage / Cold-Hold Unit	39.00 ° F
Shrimp / Cold-Hold Unit	38.00 ° F	Colesaw / Refrigerator	41.00 ° F	Potato Salad / Refrigerator	42.00 ° F
Cut Tomatoes / Refrigerator	41.00 ° F	Cheese / Refrigerator	41.00 ° F	Eggs / Refrigerator	42.00 ° F
Green Beans / Hot-Hold Unit	150.00 ° F	Mac & Cheese / Hot-Hold Unit	148.00 ° F	Beans / Hot-Hold Unit	149.00 ° F
Grits / Hot-Hold Unit	154.00 ° F	Rice / Hot-Hold Unit	160.00 ° F	Gumbo / Hot-Hold Unit	161.00 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.03(a)(06)</b>	General. Bulk food removed from original container not stored in a container identifying the food by common name.  Observed bulk food containers without labels. Provide label / common name to identify container of bulk food (flour, seasoning) removed from original container. New Violation.	<b>11/07/2018</b>
<b>20-21.21(a)</b>	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.  Observed ants and gnats in back storage area. Provide effective measures intended to eliminate the presence of (gnats/ flies/ ants/ other insects) on the premises. New Violation.	<b>11/05/2018</b>
<b>20-53(g)</b>	Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee.  Maintain on premises a certificate of completion of the food handler course for each food employee. New Violation.	<b>11/05/2018</b>

### COMMENTS

FOOD HANDLERS: All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to [www.houstonconsumer.org](http://www.houstonconsumer.org) or call 832.393.5100 to register or for more information.

Person in Charge (Signature) Ayanna Clinton 	Date: 11/05/2018
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Sanitarian (Signature) Raymond Caballero (RXC2) 	Date: 11/05/2018
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