



# 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 **CORNER BAKERY CAFE (Kitchen)**

Acct # **424373**

Address **1000 MAIN 101**

Zip **77002**

Owner **CB CAFES MAIN, LLC**

Type Insp **Routine Inspection (001)**

Date  
**11/08/2018**

Arrival  
**11:10 AM**

Departure  
**12:15 PM**

Telephone  
**(713) 651-0673**

District  
**401**

Score  
**3.00**

Permit Expiration  
**07/01/2019**

Permit Type  
**F,G**

Certified Manager  
Jason Klimek - 228341 - 02/14/2023

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk / Walk-In Cooler	38.00 ° F	Deli Meat / Walk-In Cooler	37.00 ° F	Veggies (cut) / Cold-Hold Unit	41.00 ° F
Pasta / Cold-Hold Unit	41.00 ° F	Eggs / Cold-Hold Unit	41.00 ° F	Pasta / Refrigerator	41.00 ° F
Deli Meat / Refrigerator	41.00 ° F	Chicken / Refrigerator	39.00 ° F		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.04(j)	<p>Thawing time/temperature controlled for safety (TCS) food. Except as specified in item (05) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed in a refrigeration unit not exceeding 41°F (05°C) / completely submerged under potable running water of a temperature of 70°F (21°C) or below with sufficient water velocity to agitate and float off loose food particles into the overflow provided the temperature of the thawed portions of the food shall not remain above 41°F (05°C) for more than four hours including the time the food is exposed to the running water and the time needed for preparation for cooking or the time it takes under refrigeration to lower the food temperature to 41°F (05°C) / in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire uninterrupted cooking process takes place in the microwave oven / as part of the conventional cooking process / using any other safe procedure that thaws a portion of frozen ready to eat food that is prepared for immediate service in response to an individual consumer's order.</p> <p>Observed beef thawing in standing water. Properly thaw all TCs foods under running water at 70 degrees. Use one or more of the above procedures to properly thaw TCS food. Thawing TCS food at room temperature or in standing water is prohibited Corrected On-Site. New Violation.</p>	COS

## COMMENTS

Person in Charge (Signature) Jason Klimek

Date:

Sanitarian (Signature) Madison Jeter (MKJ1)

Date: 11/08/2018



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20-21.12(f)	Using hot water for sanitizing. When hot water is used for sanitizing, the following facilities not provided / not used: An integral heating device or fixture installed in, on or under the sanitizing compartment of the sink capable of maintaining the water at a temperature of at least 171°F (77°C); dish baskets or racks sized and designed to permit complete immersion of the tableware, kitchenware, and equipment in the hot water; and a numerically scaled indicating thermometer, convenient to the sink for frequent checks of water temperature. The water temperature measuring device shall be designed to be easily readable and accurate in the intended range of use.  Provide a temperature measuring device for the dish washing unit using hot-water as its sanitation method. New Violation.	11/08/2018
20-21.19(b)	Hand-washing sink faucets. Hand-washing sink not equipped to provide water at a temperature of at least 100°F (38°C) through a mixing valve or combination faucet. Hand-washing sinks in facilities providing custodial care for preschool age children that are used only by the children may provide only cold running water.  Observed hand washing sink in basement kitchen not provided with at least 100 degree hot water. Provide hand washing sink with hot water of at least 100° F (38° C) through a mixing valve or combination faucet. New Violation.	11/08/2018
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.  Observed roaches behind refrigerating unit in basement kitchen, near hand washing sink, and small roaches with roach egg sack in dry food storage area in the main kitchen. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. New Violation.	11/08/2018
20-21.22(a)	Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be kept clean.  Floor not kept clean in walk-in freezer in the basement kitchen. Regularly clean floors as to maintain a healthy environment. New Violation.	11/08/2018

Person in Charge (Signature) Jason Klimek

Date:

Sanitarian (Signature) Madison Jeter (MKJ1)

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Received By Jason Klimek