



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 SMOK'N HONEY HOUSE (ESTABLISHMENT)	Acct # 420593
	Address 8801 NORTH LOOP EAST	Zip 77029
	Owner BOMBSHELLS, LLC	Type Insp Routine Inspection (001)

Date 11/20/2018	Arrival 09:00 AM	Departure 11:35 AM	Telephone (214) 876-6042	District 404	Score 5.00
Permit Expiration 08/30/2019	Permit Type F,G	Certified Manager --			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pre-cooked chicken wings / Walk-In Cooler	47.00 ° F	Pre-cooked shredded brisket / Walk-In Cooler	50.00 ° F	Pork chop / Walk-In Cooler	43.60 ° F
Tilapia / Walk-In Cooler	40.00 ° F	Cooked rice / Walk-In Cooler	41.00 ° F	beef fajita / reach-in cooler	38.00 ° F
Chicken / reach-in cooler	38.00 ° F	Sour cream / Cold-Hold Unit	40.00 ° F	Refried bean / Hot-Hold Unit	98.00 ° F
Gravy / 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
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. Establishment shall be in compliance in accordance with provisions of Article II concerning training of employees in basic food safety. New Violation.	11/20/2018
20-21.03(a)(06)	General. Bulk food removed from original container not stored in a container identifying the food by common name. Provide label / common name to identify container of bulk food (Sugar) removed from original container. New Violation.	11/20/2018
20-21.03(a)(02)c	General. Using shipping containers / milk / produce crates as storage racks / support shelves. Observed foods/utensils stored on shipping containers in walk-in freezer and dry storage room. Provide approved racks / shelving. New Violation.	11/20/2018
20-21.03(b)(02)a	Refrigerated storage. Rapid cooling temperatures. Time/temperature controlled for safety (TCS) food not cooled from 135°F (21° C) to 41°F (5°C) or below within 6 hours. Measured internal temperatures of cooked brisket(50°F) and chicken wings(47°F) from previous day. Cool from 135°F (57°C) to 70°F (21°C) within 2 hours. Condemned about 65lbs of foods. Cool from 70°F (21° C) to 45°F (7°C) / 41°F (5°C) or below within 4 hours. New Violation.	11/20/2018

COMMENTS

Person-in charge given copies of Employee Health Policy and Clean up procedure for Vomit and diarrhea.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 12/3/18. Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in Municipal Court Citations being issued and/or additional enforcement action.

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds) condemned: pre-cooked chicken wings-60; Cooked shredded brisket-5
Total weight (in pounds) condemned: 65

Reason for condemnation: foods not cooled from 135°F to 41°F within 6 hours

Date and Time of condemnation: 11/20/18; 10:00AM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (thrown in trash container)

Voluntarily destroyed by: (Tito Carrillo)

FOOD SERVICE MANAGER REQUIRED— A certified manager must be present and on duty [Section 20.53(a)] at all times in each food establishment

and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged). Please call 832.393.5100 or go to www.houstonconsumer.org for more information or to schedule an appointment for the Food Service Manager's Certification class.

<p> Person in Charge (Signature) Tito Carrillo/Daniel Riera</p>	<p>Date: 11/20/2018</p>
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<p> Sanitarian (Signature) Lateef Isiaka (LXI)</p>	<p>Date: 11/20/2018</p>
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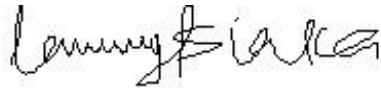
Date 11/20/2018	Arrival 09:00 AM	Departure 11:35 AM	Telephone (214) 876-6042	District 404
Permit Expiration 08/30/2019	Permit Type F,G	Certified Manager		

OBSERVATIONS AND CORRECTIVE ACTIONS

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20-21.04(f)(02)	<p>Reheating for hot holding. Steam tables / bainmaries / warmers / similar hot food holding facilities may not be used for the rapid reheating of time/temperature controlled for safety (TCS) foods. Prohibited hot food holding facility used for rapid reheating of time/temperature controlled for safety (TCS) food.</p> <p>Rapidly reheat (TCS) food to 165°F or higher immediately before placing in hot holding unit. Repeat Violation.</p>	11/20/2018
20-21.05(f)	<p>Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing.</p> <p>Observed a bowl without handle inside bulk flour food container. Provide suitable dispensing utensils for (employees) during phase of preparation / service for bulk flour storage container. Corrected On-Site. New Violation.</p>	COS
20-21.07(a)(03)	<p>General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events.</p> <p>Provide written 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.</p>	11/20/2018
20-21.09(a)	<p>Employees consuming food not in designated dining areas. An employee dining area shall not be so designated if consuming food there might result in contamination of other food, equipment, utensils, or other items needing protection. As an exception to the foregoing requirements, an employee may drink within the food establishment from a closed nonspillable beverage container if the container is handled in a manner so as to prevent contamination of the employee's hands, the container, any exposed food, clean equipment, utensils and linens, and unwrapped single-service articles.</p> <p>Observed employees drinking from opened beverage container in the kitchen. Discontinue drinking from an open beverage container in a manner which contaminates (employee hands /exposed food / clean equipment / clean utensils / clean linen / unwrapped single-service articles). New Violation.</p>	11/20/2018
20-21.10(a)	<p>Materials; general. All equipment and utensils not maintained in good repair.</p> <p>Replace broken lid/cover for bulk flour food storage container at cook line. New Violation.</p>	11/20/2018
20-21.10(a)	<p>Materials; general. Cutting or piercing parts of can openers not kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.</p> <p>Keep cutting or piercing parts of can opener sharp. Replace current Can-opener with rusty blade. New Violation.</p>	11/20/2018
20-21.11(b)	<p>Sinks. Each compartment of each sink not provided with hot and cold running water.</p> <p>Provide three-compartment sink with hot/cold water. New Violation.</p>	11/20/2018
20-21.12(g)	<p>Using chemicals for sanitization. When using chemicals for sanitization, a test kit or other device that accurately measures the concentration of the solution in parts per million or milligrams per liter not provided and used.</p> <p>Provide test kit(chlorine/QAC or QR) or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. New Violation.</p>	11/20/2018
20-21.18(d)	<p>Toilet fixtures. Toilet room not provided with at least one covered waste receptacle.</p> <p>Provide at least one covered waste receptacle in all toilet rooms. New Violation.</p>	11/20/2018
20-21.19(g)	<p>Hand-washing signage. Sign / icon / poster that notifies food employees to wash their hands not provided at all hand-washing sinks used by food employees / not clearly visible to food employees.</p> <p>Post hand washing (sign / icon / poster) at all hand washing sinks used by food employees. New Violation.</p>	11/20/2018

Person in Charge (Signature)  Tito Carrillo/Daniel Riera	Date: 11/20/2018
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Sanitarian (Signature) Lateef Isiaka (LXI)



Date: 11/20/2018

Received By Tito Carrillo/Daniel Riera



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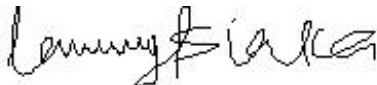
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20-21.19(c)	Hand-washing sink supplies. Supply of hand-cleansing liquid / powder / bar soap not available at each hand-washing sink or group of two adjacent hand-washing sinks. Provide hand soap at all hand washing sinks at all times. New Violation.	11/20/2018
20-21.20(a)(03)	Containers. Containers stored outside the establishment / dumpsters / compactors / compactor systems / receptacles / waste handling units for refuse / recyclables / and returnables not provided with tight-fitting lids / doors / covers, not kept covered when not in actual use. In containers designed with drains, drain plugs shall be in place at all times, except during cleaning. Observed outside garbage container without covers/lids. Provide easily cleanable / tight fitting lids/ tight fitting doors/ tight fitting covers) for outside (garbage/ receptacles/ waste handling units for refuse/ recyclables/ returnables). New Violation.	11/21/2018
20-21.21(b)	Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (ceilings). Seal holes/gaps in ceilings all around kitchen areas. New Violation.	11/21/2018
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. Observed air-conditional vent covers at kitchen foods/drinks serving/dispensing area, covered with dust/dirt. Make vent covers attached to (ceilings) kept clean. New Violation.	11/20/2018
20-53(b)	Owning / operating / causing to be operated a food preparation area without the food service manager having in his possession a Food Service Manager's Certification issued by the department. Obtain a Food Service Manager's Certification issued by the department. PLEASE SEE COMMENT SECTION BELOW. FOOD HANDLER CERTIFICATION IS NOT SUBSTITUTE FOR FOOD SERVICE MANAGER CERTIFICATION. Online registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation.	11/20/2018

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