



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 PADNA'S CAJUN EATERY (ESTABLISHMENT)	Acct # 432778
	Address 403 WESTHEIMER ST	Zip 77006
	Owner PADNA'S ONE.LLC	Type Insp Routine Inspection (001)

Date 12/08/2018	Arrival 03:55 PM	Departure 05:50 PM	Telephone (504) 881-4231		District 402	Score 4.00
Permit Expiration 04/18/2019	Permit Type F,G	Certified Manager --				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Coleslaw / Cold-Hold Unit	42.00 ° F	Cut Tomatoes / Cold-Hold Unit	43.00 ° F	Pasta / Walk-In Cooler	39.00 ° F
Chicken / Walk-In Cooler	38.00 ° F	French Fries / Walk-In Cooler	39.00 ° F	French Fries / Walk-In Cooler	39.00 ° F
Sausage / Cold-Hold Unit	40.00 ° F	Rice / Cold-Hold Unit	39.00 ° F	Fish / Cold-Hold Unit	39.00 ° F
Gumbo / Hot-Hold Unit	159.00 ° F	Green Beans / Hot-Hold Unit	173.00 ° F	Ambient / Refrigerated Prep Cooler	44.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(d)	<p>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.</p> <p>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.</p>	12/11/2018
20-21.02(c)(02)	<p>Contamination by employees' hands. Except when washing fruits and vegetables as specified under section 20-21.04(b) of this code or as specified in item (04) of this subsection, food employees may not contact exposed, ready to eat foods with their bare hands.</p> <p>Observed employee touch sandwich with bare hands. Employees shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment to handle ready to eat foods. Corrected On-Site. New Violation.</p>	COS
20-21.03(a)(02)	<p>General. Container of food not stored in the manner that protects food from splash and other contamination.</p> <p>Observed open bags of chicken tenders in freezer across from the Walk-In Cooler. Properly store food to prevent from contamination. Corrected On-Site. New Violation.</p>	COS

COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (Refrigerated Prep Cooler and Dish-Washing 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: 12/8/18 @ 4:39 PM

Product or item quarantined: Refrigerated Prep Cooler and Dish-Washing Machine

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: Refrigerated Prep Cooler ambient between 44-46°F. Dish-Washing Machine temperature 97°F, machine requires 120°F

Record applicable data: Refrigerated Prep Cooler ambient between 44-46°F. Dish-Washing Machine temperature 97°F, machine requires 120°F
 ****CONTACT INSPECTOR TO INSPECT EQUIPMENT (832)799-8971

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.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 12/18/18 (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 Municipal Court Citations being issued and/or additional enforcement action.

Person in Charge (Signature) Lauren Wells



Date: 12/08/2018

Sanitarian (Signature) Amber Moore (ALM1)



Date: 12/08/2018



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(001)

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Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

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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.	12/11/2018
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. 1. Observed ambient between 44-46°F in the refrigerated prep cooler. Quarantine. 2. Observed a wash temperature of 97°F for the dish-washing machine. Quarantine. Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification. New Violation.	12/08/2018
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 2 dead roaches in the upper left corner near the dish-washing machine. 2. Observed rodent droppings on top of the dish-washing machine. 3. Observed rodent droppings in space on the left side of the walk-in cooler. Space is not free of clutter. Control to eliminate the presence of (insects/ rodents) within the physical facility under control of permit holder. New Violation.	12/08/2018
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 maintained in good repair. Observed broken floor tiles near the cook line in the kitchen prep area. Maintain floors in good repair at all times. New Violation.	01/05/2019
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 raid in closet in the bar area. Remove unapproved pesticide from establishment. New Violation.	12/08/2018
20-21.28(a)(01)	General. Food establishment and all parts of the property used in connection with operations of the establishment not kept free of litter and items that are unnecessary to the operation or maintenance of the establishment, such as equipment that is nonfunctional or no longer in use. Observed sous vide equipment, owner states they are no longer planning to use the equipment. Quarantine. Keep (establishment/ parts of the property) free of litter / items unnecessary for operation / items unnecessary for maintenance / nonfunctional equipment / unused equipment. New Violation.	12/08/2018
20-53(a)	Owning / operating / causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department. Observed no employees with a Food Service Manager's Certification issued by the city. Obtain a Food Service Manager's Certification issued by the department. ***IF MANAGER CERTIFICATION IS OBTAINED ONLINE TAKE ID, CERTIFICATE, AND FEE TO 8000 NORTH STADIUM DRIVE TO OBTAIN A CERTIFICATE FROM THE CITY*** New Violation.	12/18/2018
20-53(g)	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.	12/18/2018

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