



# 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 **SHIPLEY DONUTS (ESTABLISHMENT)**

Acct # **427185**

Address **9979 BEECHNUT A**

Zip **77036**

Owner **BEECHNUT DONUT INC**

Type Insp **Routine Inspection (001)**

Date  
**12/05/2018**

Arrival  
**07:05 AM**

Departure  
**08:40 AM**

Telephone  
**(713) 773-2282**

District  
**204**

Score  
**5.00**

Permit Expiration  
**03/03/2019**

Permit Type  
**F,G**

Certified Manager  
**NANCY MARTINEZ - 227414 - 04/08/2021**

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage kolache / Hot-Hold Unit	146.00 ° F	Spicy Sausage kolache / Hot-Hold Unit	143.00 ° F	Ham kolache / Hot-Hold Unit	145.00 ° F
Ham / Refrigerator	38.00 ° F	Sausage / Refrigerator	39.00 ° F	Milk / Refrigerator	39.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS


Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II.  Food service / food processing establishment not in compliance with Article II, Food Ordinance. Rodent issue- see item 21 below New Violation.	12/05/2018
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 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.	12/05/2018
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.  Control to eliminate the pesence of (insects/ rodents/ other pests) within the (physical facility/ contents of facility/ on contiguous land/ property) under control of permit holder. Observed dead mouse on glue board in the storage room, gnawed holes at floor juncture and rodent droppings on floor around the transformer. and dead mice behind the transformer. T.C. Call 832-395-9917 for re-inspection. New Violation.	12/05/2018
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.  Clean rodent droppings on floor behind the transformer and back storage room. New Violation.	12/05/2018

## COMMENTS

TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 12/05/18, 08:20M AM

Person in Charge (Signature)  NANCY MARTINEZ

Date: 12/05/2018

Sanitarian (Signature)  Chsun-Yi Hsu (CYH1)

Date: 12/05/2018



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<b>20-21.22(a)</b>	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. Repair floor juncture at transformer. New Violation.	<b>12/05/2018</b>
<b>21-244(b)</b>	Signs clearly stating that smoking is prohibited within not conspicuously posted at every entrance to a public place. Post "NO SMOKING" sign at front door. New Violation.	<b>12/05/2018</b>

Person in Charge (Signature) *Nancy Martinez*  
**NANCY MARTINEZ**

Date: 12/05/2018

Sanitarian (Signature) *Chsun-Yi Hsu*  
**Chsun-Yi Hsu (CYH1)**

Date: 12/05/2018

Received By **NANCY MARTINEZ**