



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 **REVELRY ON RICHMOND (Establishment)**

Acct # **423128**

Address **1613 RICHMOND**

Zip **77006**

Owner **1601 RICHMOND REALTY LTD**

Type Insp **Routine Inspection (001)**

Date
01/25/2019

Arrival
03:10 PM

Departure
05:05 PM

Telephone
(281) 467-7103

District
402

Score
5.00

Permit Expiration
07/09/2019

Permit Type
F,G

Certified Manager
Alfredo Rosas - 209480 - 04/13/2021

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pico / Cold-Hold Unit	43.00 ° F	Turkey / Refrigerator	41.00 ° F	Beef / Cold-Hold Unit	40.00 ° F
Fish / Cold-Hold Unit	36.00 ° F	Cut Tomatoes / Cold-Hold Unit	35.00 ° F	Pico / Refrigerator	36.00 ° F
Beans / Hot-Hold Unit	166.00 ° F	Beef / Hot-Hold Unit	165.00 ° F	Chicken / Refrigerator	41.00 ° F
Tuna / Refrigerator	41.00 ° F	Orange Juice / Refrigerator	49.00 ° F	Ambient / Refrigerator	46.00 ° F
Ambient / Refrigerator	36.00 ° 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>	01/28/2019
20-21.03(a)(01)	<p>General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers..</p> <p>Observed a container of jalapenos and a container of chicken strips uncovered while stored in refrigeration units. Cover containers to prevent contamination while being stored. New Violation.</p>	01/25/2019
20-21.03(b)(09)	<p>Refrigerated storage. Cold storage of foods. Time/temperature controlled for safety (TCS) food not maintained at 41°F (5°C) in cold storage.</p> <p>Observed orange juice at 49°F, manager was not sure how long the item had been stored at that temperature. Voluntarily Discarded @ 4:15 PM. Maintain at 41°F (5°C) in cold storage. Corrected On-Site. New Violation.</p>	COS

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 2/4/19 (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) Rachel Schlothauer

Date: 01/25/2019

Sanitarian (Signature) Amber Moore (ALM1)

Date: 01/25/2019



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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 at room temperature near the 3 compartment sink. 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 New Violation.</p>	01/25/2019
20-21.04(i)	<p>Temperature measuring device, food. No temperature measuring device provided to assure attainment / maintenance of proper internal / holding refrigerated temperature of time/temperature controlled for safety (TCS) food.</p> <p>Observed employee without a thermometer in the kitchen prep area. Provide temperature measuring device. New Violation.</p>	02/04/2019
20-21.04(c)(06)	<p>Cooking time/temperature controlled for safety (TCS) foods. Consumer advisory (disclosure). When animal food such as beef / eggs / fish / lamb / milk / pork / poultry / shellfish are served or sold raw / undercooked / without otherwise being processed to eliminate pathogens either in ready to eat form or as an ingredient in another ready to eat food (except as specified in items (03) and (08) of this subsection) not including a description of the animal-derived foods, such as "oysters on the half shell (raw oysters)", "raw-egg Caesar salad", and "hamburgers (can be cooked to order) / Identification of the animal-derived foods in a menu or other listing by asterisking them to a footnote that states that the items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.</p> <p>Observed a missing disclosure on the menu for items that can be served raw or undercooked (burgers, ahi cocktail, seared ahi avocado, and poke tacos). Provide a disclosure (*) specifying what items can be served raw or under cooked. New Violation.</p>	02/04/2019
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 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>	01/28/2019
20-21.10(a)	<p>Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use.</p> <p>Observed a raw wood block stored beneath the cold hold unit with the grill top stored on top. Equipment shall be corrosion resistant / nonabsorbent / smooth / easily cleanable / durable under conditions of normal use. New Violation.</p>	02/04/2019
20-21.11(a)(07)	<p>Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris.</p> <p>Observed an accumulation of grease on the back side of the cold-hold unit that has the grill top stored on top. Clean nonfood-contact surfaces of equipment as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. New Violation.</p>	01/25/2019

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20-21.11(a)(08)c[04]	Cleaning frequency. Dry cleaning. Surfaces of utensils and equipment contacting food that is not time/temperature controlled for safety (TCS) food not cleaned in equipment such as ice bins, beverage dispensing nozzles, enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency specified by the manufacturer; or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. This subsection does not apply when dry cleaning methods are used as specified in subitems a and b of this item. 1. Observed light pink/black residue when wiping the top of the ice bin for the ice machine. 2. Observed a build up of residue on a soda gun in the bar area. Clean at a frequency specified by the manufacturer; or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. New Violation.	01/25/2019
20-21.18(d)	Toilet fixtures. Easily cleanable receptacles not provided for waste materials. Toilet rooms shall have at least one covered waste receptacle. Observed trashcans without lids in both restrooms. Provide at least one covered waste receptacle in ALL toilet rooms. New Violation.	02/04/2019
20-21.20(b)(03)	Storage. Outside storage areas / enclosures not constructed of durable and cleanable material / not large enough to store the garbage / recyclables / returnables / refuse containers that accumulate / not kept clean. Observed an accumulation of debris around the outside dumpster. Clean outside storage (area/ enclosure). New Violation.	02/08/2019
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. 1. Observed 1 live adult roach crawling on the bottom drawer of the cold hold unit. 2. Observed 2 live adult roaches and 1 live nymph roach above the door of the refrigerator near the kitchen entrance. Control to eliminate the presence of insects within the physical facility under control of permit holder. New Violation.	01/25/2019
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 baseboard tiles near the hand-washing sink across from the cook line. Maintain floors in good repair at all times. New Violation.	02/04/2019
21-244(b)	Signs clearly stating that smoking is prohibited within not conspicuously posted at every entrance to a public place. Post signs clearly stating that smoking is prohibited at every entrance to a public place. New Violation.	02/04/2019

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Received By Rachel Schlothauer