



# 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 **THE NEW ACADIAN BAKERY (KITCHEN)**

Acct # **910735**

Address **604 W ALABAMA**

Zip **77006**

Owner **TRANS-PECOS, INC.**

Type Insp **Routine Inspection (001)**

Date  
**01/24/2019**

Arrival  
**09:50 AM**

Departure  
**11:30 AM**

Telephone  
**(713) 520-1484**

District  
**402**

Score  
**5.00**

Permit Expiration  
**12/11/2019**

Permit Type  
**F,G**

Certified Manager  
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## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cut Tomatoes / Cold-Hold Unit	43.00 ° F	Potato Salad / Cold-Hold Unit	42.00 ° F	Cut Tomatoes / Cold-Hold Unit	41.00 ° F
Cut Melon / Refrigerator	41.00 ° F	Deli Meat / Refrigerator	43.00 ° F	Chicken / Refrigerator	41.00 ° F
Soup / Hot-Hold Unit	136.00 ° F	Ambient / Refrigerator	40.00 ° F	Ambient / Walk-In Cooler	40.00 ° 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>	01/27/2019
20-20(c)	<p>Inspections; reports. Previous inspection report not posted on an inside wall of the establishment.</p> <p>Post the most recent inspection report on an inside wall of the establishment. New Violation.</p>	01/27/2019
20-21.03(b)(01)	<p>Refrigerated storage. Refrigeration facilities. The sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of the mechanically refrigerated unit and designed to be easily readable.</p> <p>Observed missing thermometers on the inside of refrigeration units.</p> <p>Provide a numerically scaled accurate indicating thermometer located in the warmest part of ALL refrigerated units. New Violation.</p>	02/03/2019

## COMMENTS

**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](http://www.houstonconsumer.org) for more information or to schedule an appointment for the Food Service Manager's Certification class. \*\*\*IF OBTAINED ONLINE BRING ID, FEE, AND CERTIFICATE TO 8000 NORTH STADIUM DRIVE TO RECEIVE A CERTIFICATED ISSUED BY THE DEPARTMENT.\*\*\* COURSE MUST BE FOR A FOOD MANAGER'S CERTIFICATION AND ACCREDITED BY ANSI

**REINSPECTION REQUIRED**--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 2/3/19 (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.

AMBER MOORE: (832) 799- 8971

Person in Charge (Signature) Sandra Bubbert

Date: 01/24/2019

Sanitarian (Signature) Amber Moore (ALM1)

Date: 01/24/2019



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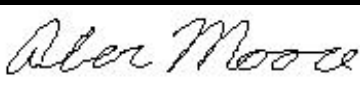
<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100 Fax: 832.393.5208</b> <b>http://www.houstontx.gov/health/food</b>	Establishment <b>THE NEW ACADIAN BAKERY (KITCHEN)</b>	Acct # <b>910735</b>
	Address <b>604 W ALABAMA</b>	Zip <b>77006</b>
	Owner <b>TRANS-PECOS, INC.</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>01/24/2019</b>	Arrival <b>09:50 AM</b>	Departure <b>11:30 AM</b>	Telephone <b>(713) 520-1484</b>	District <b>402</b>
Permit Expiration <b>12/11/2019</b>	Permit Type <b>F,G</b>	Certified Manager		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.07(a)(03)</b>	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.	<b>01/27/2019</b>
<b>20-21.08(f)</b>	Hair restraint. While handling food or utensils, food employees not wearing effective hair restraints and clothing that covers body hair to prevent the contamination of food or food-contact surfaces. An effective hair restraint means any cap / hat / hair net made of fabric / cord / plastic / paper that effectively covers and holds hair in place. The use of effective hair restraints also applies to any exposed scalp or facial hair where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand-washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed.  Observed employees in the kitchen area prepping food and handling utensils without hair restraints. Provide and wear an effective hair restraint that covers body hair while handling (food / utensils) to prevent contamination. Corrected On-Site. New Violation.	<b>COS</b>
<b>20-21.10(a)</b>	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.  1. Observed cardboard lining numerous duckboards in the kitchen prep area. 2. Observed cardboard lining the bottom of the freezer in the dry storage area. Equipment shall be corrosion resistant / nonabsorbent / smooth / easily cleanable / durable under conditions of normal use. New Violation.	<b>02/03/2019</b>
<b>20-21.10(a)</b>	Materials; general. All equipment and utensils not maintained in good repair.  Observed damaged to the bottom of the refrigerated prep cooler near the 3 compartment sink. Keep multi-use (equipment / utensils) maintained in good repair. New Violation.	<b>02/03/2019</b>
<b>20-21.10(a)(05)</b>	Materials; general. Single-service and single-use articles. Single-service articles / single-use articles reused.  Observed cilantro stored in a reused single service container that was for sour cream. Do not reuse single service / single use articles. New Violation.	<b>02/03/2019</b>
<b>20-21.11(a)(07)</b>	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.  1. Observed an accumulation of icing/frosting on the drawers located where employees top cakes with icing/frosting. 2. Observed an accumulation of grease/residue on the sides of the cook line equipment. 3. Observed residue on bottom shelf and a excess amount of water in the refrigerator across from the cook line. 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.	<b>01/24/2019</b>
<b>20-21.14(c)(02)</b>	Single-service articles. Single-service and single-use articles not handled / displayed / dispensed in a manner that prevents contamination of surfaces that may come in contact with food or with the mouth of the user.  Observed unwrapped coffee stirrers for customer self-service. Handle, display, and dispense single service and single use articles properly to prevent contamination of surface which may come in contact with food or the mouth of the user. Corrected On-Site. New Violation.	<b>COS</b>

 <b>Person in Charge (Signature) Sandra Bubbert</b>	<b>Date: 01/24/2019</b>
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 <b>Sanitarian (Signature) Amber Moore (ALM1)</b>	<b>Date: 01/24/2019</b>
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<b>Received By Sandra Bubbert</b>	
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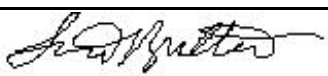

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Certified Manager

## OBSERVATIONS AND CORRECTIVE ACTIONS

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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.  Observed a gap between the doors leading to the outside near the walk-in cooler. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). New Violation.	02/03/2019
20-21.21(a)	Controlling pests, generally. Premises not kept in such condition as to prevent the harborage or feeding of insects or rodents.  Observed a numerous amount of rodent droppings beneath the stove. Control to eliminate the presence of rodents within the physical facility under control of permit holder. Establishments last pest control visit was in September 2018. New Violation.	01/24/2019
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.  Observed numerous stained ceiling tiles in the kitchen prep areas. Maintain ceilings in good repair at all times. New Violation.	02/03/2019
20-36(a)	Operating a food service establishment without posting the valid Food Dealer's Permit in public view.  Post the valid Food Dealer's Permit in public view. New Violation.	01/27/2019
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 valid Food Service Manager's Certification issued by the department. Obtain a Food Service Manager's Certification issued by the department. Online registration is available at <a href="http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx">http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx</a> New Violation.	02/03/2019
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.	02/03/2019

		
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