



# 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 **MCDONALD'S #21571 (ESTABLISHMENT)**

Acct # **407611**

Address **5505 LOCKWOOD**

Zip **77026**

Owner **GOLDEN DREAMS MANAGEMENT, INC.**

Type Insp **Reinspection (002)**

Date  
**02/06/2019**

Arrival  
**03:45 PM**

Departure  
**06:00 PM**

Telephone  
**(713) 635-4242**

District  
**405**

Score  
**4.00**

Permit Expiration  
**06/04/2019**

Permit Type  
**F,D,G**

Certified Manager  
**- -**

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Walk-In Cooler	38.00 ° F	Cheese / Walk-In Cooler	38.00 ° F	Eggs / Walk-In Cooler	38.00 ° F
Cheese / Cold-Hold Unit	35.00 ° F	Beef / Cold-Hold Unit	39.00 ° F	Beef / Hot-Hold Unit	163.00 ° F
Chicken / Hot-Hold Unit	166.00 ° F	Fish / Hot-Hold Unit	140.00 ° F		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-19(d)</b>	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.  Provide an employee health policy. (emailed copy of policy) New Violation.	<b>02/11/2019</b>
<b>20-21.02(a)(01)</b>	General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (05°C) or below or 135°F (57°C) or above at all times, except as otherwise provided in this article or unless a packaged product is so labeled as exempted and approved by the appropriate state or federal health authority.  Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. (food items discarded) Corrected On-Site. Repeat Violation.	<b>COS</b>

## 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.

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

Items & weights (in pounds) condemned: yogurt 28 @ 2 oz., apples 1 @ 1.5 oz.

Total weight (in pounds) condemned: 3.5 lbs.

Reason for condemnation: at improper temperature over 4 hours

Date and Time of condemnation: 2-6-19 @ 4:45 PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: discarded and denatured

Voluntarily destroyed by: Adriana Garcia

**REINSPECTION REQUIRED**--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 2-15-19 (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) Adriana Garcia

*Adriana Garcia*

Date: 02/06/2019

**Sanitarian (Signature)** Remonda Robinson (RLR1)



**Date:** 02/06/2019

PG1

A-1



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## OBSERVATIONS AND CORRECTIVE ACTIONS

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20-21.08(f)	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.  Provide and wear an effective hair restraint that covers body hair while handling food to prevent contamination. Corrected On-Site. New Violation.	02/06/2019
20-21.11(a)(02)	Cleaning frequency. Kitchenware and food-contact surfaces of equipment not washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred.  Clean and sanitize the soda nozzles in the lobby to be free of brown residue and maintain clean. Corrected On-Site. Repeat Violation.	02/06/2019
20-21.20(a)(03)	Containers. In containers designed with drains, drain plugs not in place at all times, except during cleaning.  Replace the missing drain plugs for both dumpsters. Repeat Violation.	02/13/2019
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.  Provide effective measures intended to eliminate the presence of gnats on the premises. (citation) New Violation.	02/11/2019
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 kept clean.  1. Clean the floor drain under the prep sink next to the tea urn and next to the soda syrup containers. 2. Clean the floor under all cooking equipment and coolers to be free of food debris. New Violation.	02/11/2019
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.  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.	02/11/2019

Person in Charge (Signature) Adriana Garcia

Date: 02/06/2019

Sanitarian (Signature) Remonda Robinson (RLR1)

Date: 02/06/2019

Received By Adriana Garcia