



# 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 **LE PEEP (ESTABLISHMENT)**

Acct # **918983**

Address **6128 VILLAGE PARKWAY**

Zip **77005**

Owner **RESTAURANT ETC, LTD**

Type Insp **Routine Inspection (001)**

Date  
**03/08/2019**

Arrival  
**09:55 AM**

Departure  
**10:30 AM**

Telephone  
**(713) 523-7337**

District  
**101**

Score  
**2.00**

Permit Expiration  
**06/17/2019**

Permit Type  
**F,G**

Certified Manager  
Olga Sifuentes - 192622 - 06/30/2019

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Walk-In Cooler	42.00 ° F	Cheese / Walk-In Cooler	44.00 ° F	factory sealed whole ham / Walk-In Cooler	45.00 ° F
factory sealed whole deli turkey / Walk-In Cooler	45.00 ° F	tortilla soup / Walk-In Cooler	44.00 ° F	beans / Cold-Hold Unit	51.00 ° F
cut lettuce / Cold-Hold Unit	55.00 ° F	cut melon / Cold-Hold Unit	52.00 ° F	cooked eggs / Cold-Hold Unit	34.00 ° F
Ham / Cold-Hold Unit	35.00 ° F	egg product / prep-cooler reach-in	38.00 ° F		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.02(a)(01)</b>	<p>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.</p> <p>*Observed TCS food [turkey(45°F), ham(45°F), cut lettuce(55°F), rice(65°F), cut melon(52°F), chicken tortilla soup(44°F), beans(51°F)] stored outside of time and temperature as a public health control.</p> <p>**Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above.</p> <p>***COS: Off temperature less than 4 hours. Rapid chilled TCS food [turkey, ham, cut lettuce, rice, cut melon, chicken tortilla soup] in walk-in freezer to 41°F or below Corrected On-Site. New Violation.</p>	<b>COS</b>
<b>20-21.22(a)</b>	<p>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.</p> <p>*Observed floor in disrepair in dishwashing area (missing grout, accumulation of mold/black substance) damaged baseboard tiles at back kitchen.</p> <p>**Repair floors/floor coverings in food preparation area, food storage area. New Violation.</p>	<b>03/22/2019</b>

## COMMENTS

Observed:

- \* Water temperature @ 3-C sink: 126°F.
- \* Sanitizer @ dish machine (kitchen): Chlorine/test kit/tested @ 100 ppm.
- \* Sanitizer @ 3-C sink: Chlorine bleach.
- \* Food employees wearing hair restraints and gloves.
- \* Food Handler Certificates: Maintained at establishment.

Person in Charge (Signature) Olga Sifuentes

Date: 03/08/2019

Sanitarian (Signature) Kevin Mihalik (kpm1)

Date: 03/08/2019