



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 **CARIBBEAN CUISINE RESTAURANT
 BAKERY & CATERING (TOTAL ESTABLISHMENT)**

Acct # **422960**

Address **7433 BISSONNET F**

Zip **77074**

Owner **JONGRIN ENTERPRISE LLC**

Type Insp **Routine Inspection
 (001)**

Date
03/13/2019

Arrival
12:50 PM

Departure
02:10 PM

Telephone
(713) 772-8225

District
203

Score
4.00

Permit Expiration
10/25/2019

Permit Type
F,G

Certified Manager
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Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meat Pie / Hot-Hold Unit	129.00 ° F	Chickpeas / Walk-In Cooler	39.00 ° F	Chicken / Walk-In Cooler	38.00 ° F
Beef / Walk-In Cooler	39.00 ° F	Cooked Vegetables / Walk-In Cooler	38.00 ° F	Curry / Walk-In Cooler	39.00 ° F
Goat / Walk-In Cooler	38.00 ° F	Beef / Hot-Hold Unit	158.00 ° F	Chicken / Hot-Hold Unit	155.00 ° F
Cooked Vegetables / Hot-Hold Unit	149.00 ° F	Goat / Hot-Hold Unit	160.00 ° F	Cheese / Refrigerator	41.00 ° 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 an employee health policy concerning food storage / food preparation / food display / training of employees in basic food safety principles including allergy awareness 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 written procedures and plans are developed by the food establishment are maintained / implemented. New Violation.</p>	03/16/2019
20-21.01(b)(06)	<p>Special Requirements. Manufactured food. All food manufactured, processed, or packaged in commercial food processing establishments or commissaries not labeled according to all applicable laws as defined in TFER 228.78 and 228.79.</p> <p>Label items according to all applicable laws. Provide proper labels for bread that is packaged on premises. New Violation.</p>	03/13/2019
20-21.03(c)(02)	<p>Hot storage. Time/temperature controlled for safety (TCS) food in hot storage not being held at 135°F (57°C) or above.</p> <p>Maintain meat pie at 135°F or above. Hold at an internal temperature at or above 135°F (57°C). New Violation.</p>	03/13/2019

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 for more information or to schedule an appointment for the Food Service Manager's Certification class.

FOOD HANDLERS: All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to www.houstonconsumer.org or call 832.393.5100 to register or for more information.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 3/23/2019 (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) Shani Foster

SA

Date: 03/13/2019

Sanitarian (Signature) Raymond Caballero (RXC2)

RC

Date: 03/13/2019



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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 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.	03/20/2019
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. Observed gnats in back room and by plantains. Provide effective measures intended to eliminate the presence of (gnats/ flies/ other insects) on the premises. New Violation.	03/13/2019
20-21.23(b)	Construction. Walls, including nonsupporting partitions / wall coverings of toilet rooms and vestibules, not smooth / nonabsorbent / easily cleanable. Concrete or pumice blocks used for interior wall construction in these locations shall be finished and sealed to provide an easily cleanable surface except in dry storage areas. Observed acoustic ceiling tiles in kitchen. Make ceilings smooth, non-absorbent, easily cleanable and durable in: walk-in refrigeration units / food preparation areas / storage areas / utensil and equipment washing areas / toilet rooms / vestibule. New Violation.	03/31/2019
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Observed grease/oil build-up on ventilation filters. Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation.	03/16/2019
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.	03/14/2019
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 http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation.	03/13/2019

Person in Charge (Signature) Shani Foster

Date: 03/13/2019

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Received By Shani Foster