



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 **FADI'S RESTAURANT (Kitchen)**

Acct # **410453**

Address **12360 WESTHEIMER RD A**

Zip **77077**

Owner **FADI'S MEDITERRANEAN GRILL, INC.**

Type Insp **Routine Inspection (001)**

Date
03/12/2019

Arrival
02:00 PM

Departure
04:00 PM

Telephone
(281) 556-8390

District
205

Score
4.00

Permit Expiration
12/15/2019

Permit Type
F,G

Certified Manager
- -

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Walk-In Cooler	41.00 ° F	Ambient / Walk-In Cooler	42.00 ° F	Rice / Hot-Hold Unit	135.00 ° F
Tzaziki / Cold-Hold Unit	41.00 ° F	Fish / Hot-Hold Unit	150.00 ° F	Beef / Hot-Hold Unit	170.00 ° F
Rice / Hot-Hold Unit	170.00 ° F	Soup / Hot-Hold Unit	180.00 ° F	Ground Beef Meat Pie / Display	70.00 ° F
Spinach Pie / Display	70.00 ° F	Potato Ball / Hot-Hold Unit	120.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(a)(02)	General. Container of food not stored a minimum of 6 inches above the floor. OBSERVATION - Buckets of food on floor in walk in cooler. CORRECTIVE ACTION - Store food container 6 inches above floor surface. New Violation.	03/12/2019
20-21.05(a)	Time/temperature controlled for safety (TCS) food. Except when time is used as a public health control as specified in section 20-21.02(a)(02) of this code, time/temperature controlled for safety (TCS) food shall be kept at an internal temperature of 41°F (5°C) or below or at a temperature of 135°F (57°C) or above during display and service, except that roasts cooked to a temperature and for a time specified in Table 20-21.04-3 of this code or reheated as specified in Table 20-21.04-01 of this code may be held for service at a temperature of 130°F (54°C) or above OBSERVATION - Meat pie at 70F, Spinach pie at 70F, potato ball at 120F. CORRECTIVE ACTION - Maintain internal temperature at 41°F (5°C) or below or, 135°F (57°C) or above for time/temperature controlled for safety (TCS) foods when displayed / served. Corrected On-Site. New Violation.	COS
20-21.11(a)(07)	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. OBSERVATION - Storage drawers at back cook line near dish machine dirty. Gaskets to these drawers with accumulated dirt. CORRECTIVE ACTION - 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.	03/13/2019

COMMENTS

Any foods packaged for customer self service MUST be properly labeled. Label reach in case used to hold overstock of packaged pies, rice pudding as "for employee use only" if customers do not serve themselves. *IF* customers are allowed to serve themselves, each prepackaged food item must be properly labeled in compliance with applicable food labeling laws.

Person in Charge (Signature) Shah Farooq

Date: 03/12/2019

Sanitarian (Signature) Julie LaVarnway (JWL1)

Date: 03/12/2019



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20-21.19(c)	Hand-washing sink supplies. Hand-washing sink or group of adjacent hand-washing sinks not provided with individual, disposable towels / a continuous towel system that supplies the user with a clean towel / a hand-drying device providing heated air or a hand-drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. OBSERVATION - Paper towels missing at hand sink by dish machine and by grill. CORRECTIVE ACTION - Provide a supply of disposable towels or alternate approved hand drying device at all hand washing sinks at all times. Corrected On-Site. New Violation.	COS
20-21.19(c)	Hand-washing sink supplies. Supply of hand-cleansing liquid / powder / bar soap not available at each hand-washing sink or group of two adjacent hand-washing sinks. OBSERVATION - Soap not available at hand sink by grill. Soap dispenser has fallen from wall. CORRECTIVE ACTION - Provide hand soap at all hand washing sinks at all times. New Violation.	03/12/2019
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. OBSERVATION - Gnats seen by back door (box of onions) and by dish machine. 1 live roach seen at cook line by dish machine. CORRECTIVE ACTION - Eliminate the presence of insects. New Violation.	03/15/2019
20-21.22(f)	Floor junctures. In all new or extensively remodeled establishments utilizing concrete / terrazzo / ceramic tile / similar flooring materials, and where water flush cleaning methods are used, the junctures between walls and floors not covered / not sealed. In all other cases, the juncture between walls and floors shall not present an open seam of more than one-thirty-second of an inch. OBSERVATION - Cove base missing along wall by back door. CORRECTIVE ACTION - Replace missing cove base. New Violation.	03/26/2019
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. OBSERVATION - Accumulated grease on floor at cook line by dish machine. CORRECTIVE ACTION - Clean floors under cook line. New Violation.	03/13/2019
20-21.23(b)	Construction. Walls, including nonsupporting partitions / wall coverings / ceilings, of walk-in refrigerating units / food preparation areas / food storage areas / food display areas / equipment-washing areas / utensil-washing areas not light-colored / smooth / nonabsorbent / easily cleanable except for ceilings over areas used only for beverage preparation and/or service. 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. OBSERVATION - Exposed sheet rock (mold at the bottom), covered in sheet plastic behind cook line at grill. Per MGR, they moved the hand sink over, they will be installing a new vent hood and move one of the grills over from its original location. CORRECTIVE ACTION - Maintain walls up to code. It is recommended that you consult with Plans Review to ensure that the equipment that you install will meet COH requirements for use in a food establishment. New Violation.	03/19/2019
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. OBSERVATION - FSM not on site at start of inspection. FSM arrived later. CORRECTIVE ACTION - Provide a FSM on site at all times. Corrected On-Site. New Violation.	COS

Person in Charge (Signature) Shah Farooq

Date: 03/12/2019

Sanitarian (Signature) Julie LaVarnway (JWL1)

Date: 03/12/2019

Received By Shah Farooq

