



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 SARPINO'S PIZZERIA (ESTABLISHMENT)	Acct # 427519
	Address 2473 S BRAESWOOD B	Zip 77030
	Owner KGZ LLC	Type Insp Routine Inspection (001)

Date 04/05/2019	Arrival 03:05 PM	Departure 04:15 PM	Telephone (713) 667-1212	District 101	Score 4.00
Permit Expiration 01/26/2020	Permit Type F,G	Certified Manager Askat Baiganchuk - 213053 - 08/23/2021			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Walk-In Cooler	41.00 ° F	pizza dough / Walk-In Cooler	38.00 ° F	Ham / Walk-In Cooler	33.00 ° F
Chicken / Cold-Hold Unit	34.00 ° F	meatball (beef) / Cold-Hold Unit	32.00 ° F	Pasta / prep-cooler reach-in	35.00 ° F
pizza dough / prep-cooler reach-in	49.00 ° F	Chicken / Cold-Hold Unit	48.00 ° F	Ham / Cold-Hold Unit	46.00 ° F
Beef / Cold-Hold Unit	47.00 ° F	ambient / prep-cooler reach-in	48.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(01)	<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 [chicken(48°F), ham(46°F), beef(47°F), beef(46°F), pizza dough(49°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 [chicken, ham, beef, beef, pizza dough] in walk-in cooler to 41°F or below. Corrected On-Site. New Violation.</p>	COS
20-21.03(b)(01)	<p>Refrigerated storage. Refrigeration facilities. Equipment for cooling and holding cold food shall be sufficient in number and capacity to provide food temperatures as specified under item (09) of this subsection.</p> <p>*Observed preparation/reach-in cooler not maintaining ambient temperature necessary for holding TCS food temperatures at 41°F or below (Observed ambient air at 48°F).</p> <p>**Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification.</p> <p>**Maintain consistent internal holding temperatures for TCS food at 41°F or below. New Violation.</p>	04/06/2019
20-21.10(a)(05)	<p>Materials; general. Single-service and single-use articles. Single-service articles / single-use articles reused.</p> <p>*Observed single-use container for ricotta cheese, reused for storing minced garlic.</p> <p>**Do not reuse single service / single use articles. Storage containers must be designed for easy cleaning and reuse. New Violation.</p>	04/08/2019

COMMENTS

Observed:
 * Water temperature @ 3-C sink: 109°F.
 * Sanitizer @ 3-C sink: Quaternary ammonia/test kit.
 * Food employees wearing hair restraints and gloves.
 * Food Handler Certificates: Employees, who handle/dispense food and/or wash/handle food equipment, have 60 days from start of employment to obtain a Food Handler's Permit.

**REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 4/9/19 (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) Askat Baiganchuk		Date: 04/05/2019
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Sanitarian (Signature) Kevin Mihalik (kpm1)		Date: 04/05/2019
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Date 04/05/2019	Arrival 03:05 PM	Departure 04:15 PM	Telephone (713) 667-1212	District 101
Permit Expiration 01/26/2020	Permit Type F,G	Certified Manager		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.12(g)	Using chemicals for sanitization. When using chemicals for sanitization, a test kit or other device that accurately measures the concentration of the solution in parts per million or milligrams per liter not provided and used. *Observed sanitizer (ammonia) missing test-kit for measuring chemical concentration. **Provide test kit or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. New Violation.	04/08/2019
20-21.19(g)	Hand-washing signage. Sign / icon / poster that notifies food employees to wash their hands not provided at all hand-washing sinks used by food employees / not clearly visible to food employees. *Observed all hand-washing sinks in kitchen missing signage. **Post hand washing (sign / icon / poster) at all hand washing sinks used by food employees. New Violation.	04/08/2019
20-21.27(b)	Labeling of materials. Working containers used for storing poisonous / toxic materials such as cleaners and sanitizers taken from bulk supplies not clearly / individually identified with the common name of the material. *Observed unlabeled spray-bottle containing yellow liquid. **Label contents of containers of poisonous material/ toxic material for easy identification. Corrected On-Site. New Violation.	COS
20-26(c)	Sanitation poster not conspicuously posted in area accessible to all employees / not conforming to all requirements. *Observed establishment operating without at least 1 sanitation / food safety poster in food operations areas (i.e. food cooking/storage temperatures, 3-compartment sink set-up/use, etc...) **Post (sanitation / food safety) poster in an area accessible to all employees. New Violation.	04/19/2019
20-53(f)	Food employee failed to successfully complete a food handler training course within 60 days of employment. *Delivery drivers are washing/handling clean food equipment. **All employees that handle food/clean and sanitized food-contact equipment must successfully complete a food handler training course within 60 days of employment. on line registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation.	04/19/2019

Person in Charge (Signature) Askat Baiganchuk 	Date: 04/05/2019
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Received By Askat Baiganchuk	
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