



# 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 <b>CHURCH'S CHICKEN #1466 (Kitchen)</b>	Acct # <b>212478</b>
	Address <b>3334 MANGUM</b>	Zip <b>77092</b>
	Owner <b>BAH TEXAS LLC</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>04/10/2019</b>	Arrival <b>10:45 AM</b>	Departure <b>11:55 AM</b>	Telephone <b>(713) 681-7237</b>	District <b>303</b>	Score <b>3.00</b>
Permit Expiration <b>07/02/2019</b>	Permit Type <b>F,G</b>	Certified Manager Jackeline Hernandez - 223293 - 06/22/2022			



### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Hot-Hold Unit	165.00 ° F	Chicken / Refrigerator	40.00 ° F	Rice / Hot-Hold Unit	165.00 ° F
Cheese / Refrigerator	40.00 ° F	Potatoes / Prep Area	155.00 ° 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>Establishment shall be in compliance in accordance with provisions of Article II concerning training of employees in basic food safety. New Violation.</p>	04/10/2019
20-21.03(b)(10)d	<p>Refrigerated storage. Date marking of ready to eat foods. Prior Approval for alternative date marking system for Time/temperature controlled for safety (TCS) , ready to eat food not received from health officer.</p> <p>*Provide date-marks for food (Chicken) stored longer than 24 hours Provide approved alternative date marking method for ready-to-eat time/temperature controlled for safety (TCS) food to health officer. New Violation.</p>	04/10/2019
20-21.21(a)	<p>Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.</p> <p>*Observed ants crawling around soda nozzles of the soda fountain machine. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. Corrected On-Site. New Violation.</p>	COS

### COMMENTS

Person in Charge (Signature) Jackeline Hernandez 	Date: 04/10/2019
Sanitarian (Signature) Ryian Reed (RDR1) 	Date: 04/10/2019