



# 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>FLYING IDLIS (ESTABLISHMENT)</b>	Acct # <b>429889</b>
	Address <b>9411 RICHMOND AVE</b>	Zip <b>77063</b>
	Owner <b>KARTHIK PEMMARAJU</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>04/10/2019</b>	Arrival <b>10:15 AM</b>	Departure <b>12:00 PM</b>	Telephone <b>(832) 618-7254</b>	District <b>207</b>	Score <b>5.00</b>
Permit Expiration <b>01/30/2020</b>	Permit Type <b>F,G</b>	Certified Manager <b>--</b>			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Front Refrigerator	32.00 ° F	Ambient / Kitchen Refrigerator	40.00 ° F	Potatoes / Kitchen Refrigerator	37.00 ° F
Upma / Kitchen Refrigerator	40.00 ° F	Rice / Prep Area	177.00 ° F	Potatoes / Prep Area cooling	116.00 ° F
Sambar / Crockpot	145.00 ° F				

### OBSERVATIONS AND CORRECTIVE ACTIONS


Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II.  OBSERVATION: establishment temporarily closed due to roach infestation. CORRECTIVE ACTION: Food service / food processing establishment not in compliance with Article II, Food Ordinance. New Violation.	04/10/2019
20-19(d)	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.  OBSERVATION: no verifiable employee health policy in place. CORRECTIVE ACTION: ensure 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. New Violation.	04/10/2019
20-21.07(a)(03)	General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events.  OBSERVATION: no written procedures for vomiting & diarrhea clean-up procedures. CORRECTIVE ACTION: 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.	04/10/2019

### 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](http://www.houstonconsumer.org) for more information or to schedule an appointment for the Food Service Manager's Certification class.

TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 04/10/19; 10:50AM

Person in Charge (Signature) Karthik Pemmaraju 	Date: 04/10/2019
--	------------------

Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1) 	Date: 04/10/2019
---	------------------



# Food Establishment Inspection Report





<b>Houston Department of Health and Human Services</b> Environmental Health Division / Consumer Health Services Phone: 832.393.5100 Fax: 832.393.5208 http://www.houstontx.gov/health/food	Establishment <b>FLYING IDLIS (ESTABLISHMENT)</b>	Acct # <b>429889</b>
	Address <b>9411 RICHMOND AVE</b>	Zip <b>77063</b>
	Owner <b>KARTHIK PEMMARAJU</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>04/10/2019</b>	Arrival <b>10:15 AM</b>	Departure <b>12:00 PM</b>	Telephone <b>(832) 618-7254</b>	District <b>207</b>
Permit Expiration <b>01/30/2020</b>	Permit Type <b>F,G</b>	Certified Manager		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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: accumulations inside front refrigerator. 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.	04/10/2019
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. OBSERVATION: no test strips onsite for sanitizing solution. CORRECTIVE ACTION: Provide test kit or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. New Violation.	04/10/2019
20-21.14(c)(02)	Single-service articles. Single-service and single-use articles not handled / displayed / dispensed in a manner that prevents contamination of surfaces that may come in contact with food or with the mouth of the user. OBSERVATION: single-use food containers stored with food contact surface exposed. CORRECTIVE ACTION: Handle, display, and dispense single service and single use articles properly to prevent contamination of surface which may come in contact with food or the mouth of the user. Corrected On-Site. New Violation.	COS
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: roaches throughout kitchen. CORRECTIVE ACTION: Control to eliminate the presence of (insects/ rodents/ other pests) within the (physical facility/ contents of facility/ on contiguous land/ property) under control of permit holder. New Violation.	04/10/2019
20-21.21(b)	Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means. OBSERVATION: hole in walls throughout kitchen, gaps between walls and wall coverings, gap between mop sink and wall. CORRECTIVE ACTION: Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). New Violation.	04/10/2019
20-21.21(a)(02)	Controlling pests, generally. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder by routinely inspecting the premises for the evidence of pests. OBSERVATION: Employees and management failing to routinely inspect establishment for evidence of pests. CORRECTIVE ACTION: Routinely inspect premises for evidence of (insects / rodents). New Violation.	04/10/2019
20-21.21(a)(04)	Controlling pests, generally. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder by eliminating harborage conditions. OBSERVATION: unused dishwashing machine and chest freezer creating a harborage for roaches. CORRECTIVE ACTION: Eliminate harborage conditions to eliminate the presence of (insects / rodents). New Violation.	04/10/2019

Person in Charge (Signature) Karthik Pemmaraju 	Date: 04/10/2019
Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1) 	Date: 04/10/2019
Received By Karthik Pemmaraju	





# Food Establishment Inspection Report




<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100 Fax: 832.393.5208</b> <b>http://www.houstontx.gov/health/food</b>	Establishment <b>FLYING IDLIS (ESTABLISHMENT)</b>	Acct # <b>429889</b>
	Address <b>9411 RICHMOND AVE</b>	Zip <b>77063</b>
	Owner <b>KARTHIK PEMMARAJU</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>04/10/2019</b>	Arrival <b>10:15 AM</b>	Departure <b>12:00 PM</b>	Telephone <b>(832) 618-7254</b>	District <b>207</b>
Permit Expiration <b>01/30/2020</b>	Permit Type <b>F,G</b>	Certified Manager		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.23(b)	<p>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.</p> <p>OBSERVATION: ceiling tiles in kitchen painted black. CORRECTIVE ACTION: Make ceilings in retail food stores to be light-colored / maintained in good repair / non-absorbent / easily cleanable. New Violation.</p>	04/10/2019
20-21.24(b)(01)	<p>Protective shielding. light bulbs not shielded / coated / otherwise shatter-resistant in areas where there is exposed food, clean equipment / utensils / linens / unwrapped single-service or single-use articles, except as specified in subitems a and b of this item Shielded / coated / otherwise shatter-resistant bulbs need not be provided in areas used only for storing food and single-service articles in unopened packages if the integrity of the packages cannot be affected by broken glass falling onto them and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</p> <p>OBSERVATION: no protective shield over light under vent hood. CORRECTIVE ACTION: Provide shielding / coating / shatter-resistant protection provided for artificial lighting located in: food is exposed / equipment washing / utensil washing lines area(s) / unwrapped single-service storage area(s) / single-use storage area(s) / equipment and utensil storage area(s). New Violation.</p>	04/10/2019
20-21.27(a)(03)a[02]	<p>Presence and use, restrictions, conditions of use. Use and application. Pesticide used without manufacturer's label instructions that state that use of the pesticide is allowed in a food establishment.</p> <p>OBSERVATION: Raid spray for ants and roaches used in food establishment. CORRECTIVE ACTION: Use (poisonous/ toxic) materials in accordance with manufacturer directions / labeling / allowing pesticide use in food establishment. Corrected On-Site. New Violation.</p>	COS
20-36(a)	<p>Operating a food service establishment without posting the valid Food Dealer's Permit in public view.</p> <p>OBSERVATION: food dealer permit not posted in public view. CORRECTIVE ACTION: Post the valid Food Dealer's Permit in public view. New Violation.</p>	04/10/2019
20-53(b)	<p>Owning / operating / causing to be operated a food preparation area without the food service manager having in his possession a Food Service Manager's Certification issued by the department.</p> <p>FINAL NOTICE: OBSERVATION: food service manager certification for Karthik Pemmaraju, not issued from Health Department. CORRECTIVE ACTION: Obtain a Food Service Manager's Certification issued by the department. Online registration is available at <a href="http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx">http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx</a> New Violation.</p>	04/10/2019
20-53(a)	<p>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.</p> <p>OBSERVATION: person in charge, Simaran Tamang, without a food service manager certification. CORRECTIVE ACTION: Obtain a Food Service Manager's Certification issued by the department. Online registration is available at <a href="http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx">http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx</a> FSMC KARTHIK PEMMARAJU ARRIVED @ 11:00AM Corrected On-Site. New Violation.</p>	COS
20-56(a)	<p>Food service manager's certificate not posted in view of the public.</p> <p>OBSERVATION: food service manager certification not posted in public view. CORRECTIVE ACTION: Post food service manager's certificate in view of the public. New Violation.</p>	04/10/2019

<b>Person in Charge (Signature)</b> Karthik Pemmaraju 	<b>Date:</b> 04/10/2019
---	-------------------------



**Sanitarian (Signature)** Vakeshia Taylor-Weathers (VLT1)

**Date:** 04/10/2019

**Received By** Karthik Pemmaraju

PG3

A-3