



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 CC'S CAJUN SEAFOOD (ESTABLISHMENT)	Acct # 423541
	Address 5015 WESTHEIMER RD A-1452	Zip 77056
	Owner AHHA. VENTURES LLC	Type Insp Reinspection (002)

Date 04/19/2019	Arrival 10:45 AM	Departure 12:25 PM	Telephone (713) 840-1374	District 201	Score 4.00
Permit Expiration 09/18/2019	Permit Type F,D,G	Certified Manager Dan Nguyen - - 03/01/2022			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Reach-In Cooler	32.00 ° F	Ambient / Prep Station Lowboy	35.00 ° F	Chicken Tenders / Prep Station Lowboy	42.00 ° F
Crawfish Tails / Prep Station Lowboy	41.00 ° F	Shrimp (on ice) / Batter Station	35.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(b)(01)	<p>Cross contamination. Except as specified in subitem c of this item, food not protected from cross contamination by separating raw animal foods during storage, preparation, holding and display from: Raw ready to eat foods including other raw animal food such as fish for sushi or molluscan shellfish or other raw ready to eat food such as vegetables; cooked ready to eat foods. Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready to eat food.</p> <p>OBSERVATION: raw shrimp stored above French fries and ready-o-eat crawfish tails in lowboy. CORRECTIVE ACTION: protect from cross contamination by separating raw animal foods during storage, preparation, holding and display from ready-to-eat foods. New Violation.</p>	04/19/2019
20-21.04(i)	<p>Temperature measuring device, food. No temperature measuring device provided to assure attainment / maintenance of proper internal / holding refrigerated temperature of time/temperature controlled for safety (TCS) food.</p> <p>Provide temperature measuring device. New Violation.</p>	04/19/2019
20-21.14(c)(01)	<p>Single-service articles. Single-service and single-use articles not stored at least six inches (15 cm) above the floor on dollies / pallets / racks / skids designed as specified under section 20-21.03(a)2b of this code / not kept in closed cartons that protect them from contamination, except for automatic fire protection sprinkler heads that may be required by law.</p> <p>OBSERVATION: box with single-use articles inside stored on floor in front checkout area. CORRECTIVE ACTION: Store single (service/use) articles at least 6 inches (15cm) above the floor on: dolly / pallet / rack / skid / stored in closed cartons to protect from contamination. New Violation.</p>	04/19/2019

COMMENTS

TC LIFT--A reinspection has determined that conditions responsible for the requirement to cease operations no longer exist. The Temporary Closure is lifted. 04/19/19; 11:30AM. Food service operations may resume.

Person in Charge (Signature) Dan Nguyen 	Date: 04/19/2019
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Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1) 	Date: 04/19/2019
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OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.19(a)	Hand-washing sink installation. Hand-washing sink not accessible to employees at all times. OBSERVATION: front prep area hand-washing sink blocked by batter station. CORRECTIVE ACTION: Keep hand washing sink accessible to employees at all times. New Violation.	04/19/2019
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: No soap at hand-washing sink in front cooking area. CORRECTIVE ACTION: Provide hand soap at all hand washing sinks at all times. Corrected On-Site. New Violation.	COS
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: debris, dead roaches, grease, dust accumulated on floors behind and under equipment. CORRECTIVE ACTION: Clean floors/floor coverings in food preparation area, walk-in refrigeration unit, food storage area, dressing room, locker room, utensil-washing area, toilet room, and vestibule. New Violation.	04/22/2019
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean. OBSERVATION: light above prep station with accumulation of dust. CORRECTIVE ACTION: Make light fixtures attached to (walls/ ceilings) easily cleanable / maintained in good repair / kept clean. New Violation.	05/03/2019
20-53(g)	Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee. OBSERVATION: food handler employees trained in food safety without maintaining onsite a food handler certification. CORRECTIVE ACTION: Maintain on premises a certificate of completion of the food handler course for each food employee. New Violation.	04/19/2019
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: person on duty with food service manager certificate, Dan Nguyen, without certification issued from City of Houston health department. CORRECTIVE ACTION: Obtain a Food Service Manager's Certification issued by the department. Take certificate, ID, and an acceptable form of payment to 8000 N. Stadium Dr. to obtain reciprocity. New Violation.	04/19/2019

Person in Charge (Signature) Dan Nguyen 	Date: 04/19/2019
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Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1) 	Date: 04/19/2019
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Received By Dan Nguyen	
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