

## **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)

Establishment SHIVA INDIAN RESTAURANT Acct # 993036

Address 2514 TIMES BLVD

Zip **77005** Type Insp Routine Inspection

(001)

Owner SUVISANGAM INVESTMENTS, INC

Date **04/16/2019** District 101 Arrival 11:00 AM Departure 12:25 PM Telephone (713) 523-4753 Score 3.00 Permit Expiration Certified Manager Permit Type 03/01/2020 Abraham Mathew - 200077 - 04/02/2020 F,G

Food Temperatures / Unit Temperatures										
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp					
Chicken / Walk-In Cooler	38.00 ° F	Milk / Walk-In Cooler	41.00 ° F	ambient / Walk-In Cooler	41.00 ° F					
samosa (potato/spices mixture) / Refrigerator	35.00 ° F	Chicken / Refrigerator	39.00 ° F	spinach mixture / Refrigerator	40.00 ° F					
curry (chicken / Refrigerator	40.00 ° F	Rice / Hot-Hold Unit	159.00 ° F	Rice / buffet	134.00 ° F					
curry (chicken / buffet	165.00 ° F	curry (goat) / buffet	158.00 ° F							

OBSERVATIONS AND CORRECTIVE ACTIONS					
Code	Items in violation to be corrected by the dates indicated or immediately.				
20-21.03(a)(06)	General. Bulk food removed from original container not stored in a container identifying the food by common name.				
	*Observed unlabeled bulk containers of food (sugar/salt, various spices).				
	**Provide label / common name to identify container of bulk food removed from original container. New Violation.				
20-21.03(a)(02)	General. Container of food not stored in the manner that protects food from splash and other contamination.				
	*Observed uncovered containers of food (sauces) in walk-in cooler.				
	**Properly store food to prevent from contamination. New Violation.				
20-21.03(a)(02)	General. Container of food not stored a minimum of 6 inches above the floor.				
	*Observed containers/bins of food stored on floor in walk-in cooler.				
	**Store food container 6 inches above floor surface. New Violation.				
20-21.21(d)	Removing dead or trapped birds / insects / rodents / other pests. Dead or trapped birds / insects / rodents / other pests not removed from control devices and the premises at a frequency that prevents the accumulation or attraction of pests and minimizes exposure to decomposing remains.				
	*Observed small dried rodent droppings confined to area behind/next to bags of onions in back storage area.				
	**Remove waste/remains of rodents/ pests from premises at frequency that prevents accumulation. New Violation.				

## **COMMENTS**

## Observed:

- \* Water temperature @ 3-C sink: 131\*F.
- \* Sanitizer @ dish machine (kitchen): Chlorine/test kit/tested @ 200ppm.
- \* Food employees wearing hair restraints and gloves.
- \* Food Handler Certificates: Employees have 60 days from start of employment to obtain a Food Handler's Permit.
- \*Last licensed pest control service verified on 3/19/19.

Person in Charge (Signature) Abraham Mathew Date: 04/16/2019 Sanitarian (Signature) Kevin Mihalik (kpm1) Date: 04/16/2019

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Received By Abraham Mathew

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			Address 2514 TIMES BLVD		Zip <b>77005</b>		
			Owner SUVISANGAM INVE	Type Insp Routine Inspection (001)			
Date <b>04/16/2019</b>	Arrival 11:00 AM	Departure 12:25 PM	Telephone (713) 523-4753		District 101		
Permit Expiration 03/01/2020	Permit Type <b>F,G</b>		Certified Manager				
	C	BSERVATIO	NS AND CORRECTIVE	ACTIONS			
Code	Iter	ns in violation to	o be corrected by the dates	indicated or immediately.	ely. Correct By		
20-21.27(a)(03)a[01]	Presence and use, restrictions, conditions of use. Use and application. Poisonous or toxic material not used according to applicable law and this ordinance.  *Observed can of pesticide (Ortho spider poison) not approved for use in a food establishment, stored for use in food/equipment storage area.  **Use (poisonous/ toxic) materials in accordance with manufacturer directions / labeling / allowing pesticide use in food establishment.  **If a restricted use pesticide, it shall be applied only by an applicator certified or a person under the direct supervision of a certified applicator. Corrected On-Site. New Violation.						
Person in Charge (Sigı	<b>nature)</b> Abraham Mathew		Hall.		<b>Date:</b> 04/16/2019		
Sanitarian (Signature)	Kevin Mihalik (kpm1)	No.	72m		<b>Date:</b> 04/16/2019		

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