



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 **THE BLACK LABRADOR PUB (TOTAL FACILITY)**

Acct # **916576**

Address **4100 MONTROSE BLVD A**

Zip **77006**

Owner **JOHN HANSEN INVESTMENTS**

Type Insp **Routine Inspection (001)**

Date
05/14/2019

Arrival
11:30 AM

Departure
12:45 PM

Telephone
(713) 529-1199

District
402

Score
3.00

Permit Expiration
11/05/2019

Permit Type
F,G

Certified Manager
Teresa Quevedo - 223158 - 09/25/2022

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cut Tomatoes / Cold-Hold Unit	39.00 ° F	Beef / Cold-Hold Unit	39.00 ° F	Mayo / Refrigerator	39.00 ° F
Beans / Hot-Hold Unit	170.00 ° F	Ambient / Refrigerator	42.00 ° F	Beef / Hot-Hold Unit	107.00 ° F
Chicken / Walk-In Cooler	39.00 ° F	Soup / Walk-In Cooler	38.00 ° F	Beef / Walk-In Cooler	39.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(b)(10)b	Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date". Observed broccoli filling for crepes in the walk-in cooler without date marking. Employee states item is cooked and they may use it in 2-3 days. Provide date marks for prepared food held more than 24 hours or discard. Repeat Violation.	05/14/2019
20-21.03(c)(02)	Hot storage. Time/temperature controlled for safety (TCS) food in hot storage not being held at 135°F (57°C) or above. Observed beef in hot-hold unit at 107°F. Rapidly Reheat. Items must be maintained at 135°F or above when stored in a hot hold unit. Repeat Violation.	05/14/2019
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Observed small freezer without a door across from the refrigerator on the cook line. Maintain all equipment in good repair. New Violation.	05/28/2019
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. 1. Observed food debris in the back of the refrigerated prep cooler on the cook line. 2. Observed white residue on the metal shelving in the walk-in cooler. 3. Observed food residue on the bottom side of the rinse area near the dish machine. 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. Repeat Violation.	05/14/2019

COMMENTS

Person in Charge (Signature) Armando Vazquez

Date: 05/14/2019

Sanitarian (Signature) Amber Moore (ALM1)

Date: 05/14/2019



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20-21.17(a)	General. Plumbing not sized / installed / maintained according to applicable laws. Observed water leaking from the piping connected to the 3 compartment sink in the bar area. Properly maintain. New Violation.	05/24/2019
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. 1. Observed an accumulation of grease on the floor between the fryer and refrigerator. 2. Observed rodent droppings on the floor in the corner between the walk-in cooler and walk-in freezer. 3. Observed an accumulation of residue on the floor beneath the dish machine. 4. Observed food residue on the floor of the walk-in freezer. Maintain floors clean at all times. Repeat Violation.	05/14/2019
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Observed a damaged baseboard tile and wall tile next to the grill on the cook line. Maintain walls in good repair at all times. New Violation.	07/14/2019

Person in Charge (Signature) Armando Vazquez

Date: 05/14/2019

Sanitarian (Signature) Amber Moore (ALM1)

Date: 05/14/2019

Received By Armando Vazquez