



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 **BLACK BIRD IZAKAYA (ESTABLISHMENT)**

Acct # **405000**

Address **1221 W 11TH ST**

Zip **77008**

Owner **L B FOODS, INC.**

Type Insp **Routine Inspection (001)**

Date
05/29/2019

Arrival
11:40 AM

Departure
01:15 PM

Telephone
(832) 649-3601

District
303

Score
4.00

Permit Expiration
06/29/2019

Permit Type
F,G

Certified Manager
- -

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ground pork / Prep Area	89.00 ° F	Chicken / Walk-In Cooler	39.00 ° F	Fish / Cold-Hold Unit	40.00 ° F
Lettuce / Cold-Hold Unit	39.00 ° F	Rice / Hot-Hold Unit	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>*Print out employee health policy sent via get all employees to sign. *Print out clean up procedure post on walls of the establishment. *Print our most recent inspection report post on walls of the establishment. Establishment shall be in compliance in accordance with provisions of Article II concerning training of employees in basic food safety. New Violation.</p>	05/29/2019
20-21.02(a)(01)	<p>General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (05°C) or below or 135°F (57°C) or above at all times, except as otherwise provided in this article or unless a packaged product is so labeled as exempted and approved by the appropriate state or federal health authority.</p> <p>*Observed ground pork stored at a degrees on 89 F during the time of inspection. (Read below) Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. New Violation.</p>	05/29/2019

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 for more information or to schedule an appointment for the Food Service Manager's Certification class.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (Ice crusher machine) not to be used or sold by causing same to be tagged.

These items may not be used until approved to do so by the health officer. The owner or person in possession thereof is afforded the right of a public hearing thereon, within 24 hours, exclusive of Saturdays, Sundays, and holidays observed by closure of city offices, before the director or public health or his designee.

Date and Time of quarantine: 05/29/19, 12:09 PM

Product or item quarantined: Ice machine

Section # of food ordinance in violation: 20-21.15

Reason for quarantine: Slime on chute of the ice crusher

Record applicable data: (Ice machine not cleaned to sight & touch)

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 06/8/19 (not to exceed 10 days from today). Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in Municipal Court Citations being issued and/or additional enforcement action.

Person in Charge (Signature) Taylor McDaniel

Date: 05/29/2019

Sanitarian (Signature) Ryan Reed (RDR1)



Date: 05/29/2019



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20-21.02(a)(02)a	<p>General. Time without temperature control. Except as specified under subitem d of this item, when time without temperature control is used as the public health control for a working supply of time/temperature controlled for safety (TCS) food before cooking, or for ready to eat time/temperature controlled for safety (TCS) food that is displayed or held for service written procedures not prepared in advance, maintained in the food establishment / not made available to the regulatory authority upon request. These written procedures shall specify methods of compliance with subitems b[01]-[03] or c[01]-[05] of this item; and methods of compliance with section 20-21.03(b)(02) of this code for food that is prepared, cooked, and refrigerated before time is used as a public health control.</p> <p>*Observed ground pork at a degrees on 89 on the kitchen counter in the kitchen prep area. (Provide temp logs for food kept in the danger zone for periods of time) Provide written procedures prepared in advance for foods (prepared / cooked / refrigerated) when time is used as a public health control. New Violation.</p>	05/29/2019
20-21.15(g)	<p>Ice crushers. Ice crusher not maintained in a clean condition / not covered when not in use.</p> <p>*Observed pink slime on chute of the ice crusher machine during time of inspection. (Clean) Clean ice crusher to prevent contamination of the ice. New Violation.</p>	05/29/2019
20-21.18(d)	<p>Toilet fixtures. Toilet room not provided with at least one covered waste receptacle.</p> <p>Provide at least one covered waste receptacle in toilet room. New Violation.</p>	05/29/2019
20-21.20(a)(03)	<p>Containers. Containers stored outside the establishment / dumpsters / compactors / compactor systems / receptacles / waste handling units for refuse / recyclables / and returnables not provided with tight-fitting lids / doors / covers, not kept covered when not in actual use. In containers designed with drains, drain plugs shall be in place at all times, except during cleaning.</p> <p>*Observed missing drain plug on dumpster stored outside the establishment. Replace missing drain plug. New Violation.</p>	05/29/2019
20-21.22(a)	<p>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.</p> <p>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.</p>	05/29/2019
20-21.26(b)	<p>Locker areas. Enough lockers / other suitable facilities not provided / used for the orderly storage of employees' clothing and other possessions. Lockers or other suitable facilities may be located only in the designated dressing rooms or in food storage rooms or areas containing only completely packaged food or packaged single-service articles.</p> <p>*Observed purse stored on shelving racks where food products are located. Provide an approved area for employee's locker for storage of clothing and other belongings. New Violation.</p>	05/29/2019
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>Obtain a Food Service Manager's Certification issued by the department. Online registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation.</p>	05/29/2019

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Received By Taylor McDaniel