



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 **NEW YORK PIZZERIA / CAFE BOTTICELLI**
(ESTABLISHMENT)

Acct # **200037**

Address **306 GRAY**

Zip **77002**

Owner **NEW YORK PIZZA BOY, INC.**

Type Insp **Complaint**
(003)

Date
06/01/2019

Arrival
11:05 PM

Departure
01:30 PM

Telephone
(713) 533-1140

District
401

Score
4.00

Permit Expiration
10/26/2019

Permit Type
F,G

Certified Manager
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Food Temperatures / Unit Temperatures

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|-------------------------------|-----------|-------------------------------|-----------|----------------------------------|-----------|
| Cheese Pizza / Cold-Hold Unit | 39.00 ° F | Cheese Pizza / Walk-In Cooler | 40.00 ° F | Beef / Cold-Hold Unit | 38.00 ° F |
| Pepperoni / Cold-Hold Unit | 39.00 ° F | Sausage / Cold-Hold Unit | 39.00 ° F | Sliced Tomatoes / Cold-Hold Unit | 40.00 ° F |
| Cheese / Cold-Hold Unit | 40.00 ° F | Sauce / Cold-Hold Unit | 40.00 ° F | Chicken / Walk-In Cooler | 38.00 ° F |
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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>Operator does not have a verifiable means to inform employees of the employee health responsibilities. Establishment shall be in compliance in accordance with provisions of Article II concerning training of employees in basic employee health requirements. New Violation.</p> | 06/05/2019 |
| 20-21.03(a)(01) | <p>General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers..</p> <p>Observed food(pizza sauce, chicken, cheese) stored within the walk in cooler, reach in coolers not stored within covered containers to prevent possible contamination. Corrected On-Site. New Violation.</p> | COS |
| 20-21.07(a)(03) | <p>General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events.</p> <p>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.</p> | 06/05/2019 |

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 06/12/2019 (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.

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.

Person in Charge (Signature)  Arthur Mims Date: 06/01/2019

Sanitarian (Signature)  Victor McDaniel (VEM1) Date: 06/01/2019



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| 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. Provide test kit or other device used to measure parts per million or milligrams per liter of CHLORINE chemical sanitization solution. New Violation. | 06/02/2019 |
| 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. 1. Observed holes/gaps between soda syrup lines leading to the ceiling tiles. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (ceilings). 2. Protect openings to the outside (front door) against the entrance of insects by filling/ closing holes/ gaps along and between the front doors. New Violation. | 06/10/2019 |
| 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. 1. Observed 1 live cockroach crawling on top of dough mixing machine in the kitchen area. 2. Observed accumulation of dead cockroaches near the hand sink across from the soda dispensing machine. Continue to provide professional pest control service to eliminate roaches(retain invoice/summary for records). New Violation. | 06/01/2019 |
| 20-26(c) | Sanitation poster not conspicuously posted in area accessible to all employees / not conforming to all requirements. Post (sanitation / food safety) poster in an area accessible to all employees. New Violation. | 06/05/2019 |
| 20-36(a) | Operating a food service establishment without posting the valid Food Dealer's Permit in public view. Post the valid Food Dealer's Permit in public view. New Violation. | 06/01/2019 |
| 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. 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 (person-in charged has signed up for FSM course) New Violation. | 06/05/2019 |

Person in Charge (Signature) Arthur Mims

Date: 06/01/2019

Sanitarian (Signature) Victor McDaniel (VEM1)

Date: 06/01/2019

Received By Arthur Mims