



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 GENESIS RESTAURANT & BAR (ESTABLISHMENT)	Acct # 430757
	Address 10950 BISSONNET A200	Zip 77099
	Owner GENESIS RESTAURANT & BAR LLC	Type Insp Routine Inspection (001)

Date 06/18/2019	Arrival 09:40 AM	Departure 11:10 AM	Telephone (281) 495-4328		District 203	Score 5.00
Permit Expiration 02/17/2020	Permit Type F,G	Certified Manager --				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II.</p> <p>Food service / food processing establishment not in compliance with Article II, Food Ordinance. (sewage backed-up, rodent dropping, roach infestation) New Violation.</p>	06/18/2019
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 uncovered food in reach-in cooler. Cover containers to prevent contamination while being stored. New Violation.</p>	06/20/2019
20-21.12(g)	<p>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.</p> <p>Provide test kit or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. New Violation.</p>	06/21/2019
20-21.16	<p>Sewage / liquid waste, not disposed of by a public sewage system or by a sewage disposal system constructed and operated according to all applicable laws.</p> <p>Observed sewage backed-up under three compartment sink. Properly dispose of sewage / liquid waste by a public sewage system. (Establishment ceased). New Violation.</p>	06/18/2019
20-21.19(g)	<p>Hand-washing signage. Sign / icon / poster that notifies food employees to wash their hands not provided at all hand-washing sinks used by food employees / not clearly visible to food employees.</p> <p>Post hand washing (sign / icon / poster) at all hand washing sinks used by food employees. New Violation.</p>	06/20/2019

COMMENTS

-Establishment ceased dur to sewage backed up under three compartment sink, roach activity on reach-in freezer, and rodent dropping in back storage area.

TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 6/18/2019, 10:25AM

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.

FOOD HANDLERS: All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to www.houstonconsumer.org or call 832.393.5100 to register or for more information.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 6/28/2019 (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.

Person in Charge (Signature) Franklin Ezendiokwere

FE

Date: 06/18/2019

Sanitarian (Signature) Raymond Caballero (RXC2)

RC

Date: 06/18/2019



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
http://www.houstontx.gov/health/food

Establishment **GENESIS RESTAURANT & BAR**
(ESTABLISHMENT)

Acct # **430757**

Address **10950 BISSONNET A200**

Zip **77099**

Owner **GENESIS RESTAURANT & BAR LLC**

Type Insp **Routine Inspection**
(001)

Date
06/18/2019

Arrival
09:40 AM

Departure
11:10 AM

Telephone
(281) 495-4328

District
203

Permit Expiration
02/17/2020

Permit Type
F,G

Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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. Observed flies in the kitchen. Observed rodent dropping in back storage area. Observed roach activity on reach-in cooler. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. (Establishment ceased). New Violation.	06/18/2019
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. Observed debris on floor behind and underneath reach-in freezers. 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.	06/19/2019
20-21.22(f)	Floor junctures. When allowed in this subsection, the juncture between walls and floors presenting an open seam of more than one-thirty-second of an inch. Observed damaged junctures by back door. Close open seam at juncture between walls and floors to be less than 1/32 of an inch. New Violation.	06/24/2019
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. Make light fixtures attached to (ceilings) maintained in good repair. Replace burnt out light bulbs in back storage area. New Violation.	06/21/2019
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Observed food splash on walls in kitchen. Maintain (wall / ceiling) in (clean). New Violation.	06/19/2019
20-21.28(a)(01)	General. Food establishment and all parts of the property used in connection with operations of the establishment not kept free of litter and items that are unnecessary to the operation or maintenance of the establishment, such as equipment that is nonfunctional or no longer in use. Observed equipment outside around premises. Keep (establishment/ parts of the property) free of litter / items unnecessary for operation / items unnecessary for maintenance / nonfunctional equipment / unused equipment. New Violation.	06/25/2019

Person in Charge (Signature) Franklin Ezendiokwere

FE

Date: 06/18/2019

Sanitarian (Signature) Raymond Caballero (RXC2)

RC

Date: 06/18/2019

Received By Franklin Ezendiokwere