



# 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 **KENNA CAFE & BAKERY**  
**(ESTABLISHMENT)**

Acct # **432288**

Address **6121 HILLCROFT C1**

Zip **77081**

Owner **DAWIT BOSE GODANA**

Type Insp **Routine Inspection**  
**(001)**

Date  
**06/17/2019**

Arrival  
**10:10 AM**

Departure  
**11:10 AM**

Telephone

District  
**201**

Score  
**3.00**

Permit Expiration  
**01/30/2020**

Permit Type  
**F,G**

Certified Manager  
 Dawit Godana - 224718 - 01/20/2023

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chopped tomatoes / Refrigerator	39.00 ° F	Chopped onions / Refrigerator	40.00 ° F	Beef / Refrigerator	40.00 ° F
Eggs / Refrigerator	40.00 ° F				

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.03(a)(02)</b>	General. Container of food not stored a minimum of 6 inches above the floor.  Observed bag of onions on the floor in the kitchen. Store food container 6 inches above floor surface. New Violation.	<b>06/17/2019</b>
<b>20-21.12(g)</b>	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.  Observed no test kit for sanitizer. Provide test kit or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. New Violation.	<b>06/17/2019</b>
<b>20-21.14(b)(01)</b>	Storage. Cleaned and sanitized utensils and movable equipment not stored at least six inches above the floor in a clean, dry location in a way that protects them from contamination by splash, dust, and other means.  Observed pots on the floor in the kitchen. Store (utensils / equipment) at least 6 inches above the floor when (utensils / equipment) are cleaned and sanitized to protect from cross contamination. New Violation.	<b>06/17/2019</b>
<b>20-21.21(a)</b>	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.  Observed 2 roaches in the wall mounts for shelving. Control to eliminate the presence of (insects/ rodents/ other pests) within the (physical facility/ contents of facility/ on contiguous land/ property) under control of permit holder. New Violation.	<b>06/17/2019</b>

## COMMENTS

Person in Charge (Signature) Dawit Godana

Date: 06/17/2019

Sanitarian (Signature) Imani Ray (IMR1)

Date: 06/17/2019



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Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.27(a)(01)</b>	<p>Presence and use, restrictions, conditions of use. Poisonous / toxic materials unnecessary for the operation / maintenance of the establishment / cleaning and sanitization of equipment and utensils / control of insects and rodents are prohibited in the food establishment; provided, this requirement does not apply to packaged poisonous / toxic materials that are for retail sale. Restricted use pesticides specified in item (03)c of this subsection shall meet the requirements specified in 40 CFR 152, Subpart I, Classification of Pesticides.</p> <p>Observed container of Home Defense and can of Raid in the kitchen. Remove unnecessary (poisonous/ toxic) materials that are not for the control of insects and rodents present in the food service establishment. New Violation.</p>	<b>06/17/2019</b>

Person in Charge (Signature) Dawit Godana

Date: 06/17/2019

Sanitarian (Signature) Imani Ray (IMR1)

Date: 06/17/2019

Received By Dawit Godana