



# Food Establishment Inspection Report



<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100 Fax:832.393.5208</b> <b>www.houstontx.gov</b>	Establishment <b>LES GIVRAL'S SANDWICH &amp; CAFE</b> (Kitchen)	Acct # <b>211186</b>
	Address <b>2704 MILAM</b>	Zip <b>77006</b>
	Owner <b>HAI LE</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>06/18/2019</b>	Arrival <b>10:10 AM</b>	Departure <b>12:10 PM</b>	Telephone <b>(713) 529-1736</b>		District <b>402</b>	Score <b>4.00</b>
Permit Expiration <b>11/28/2019</b>	Permit Type <b>F,G</b>	Certified Manager Hoang Le - 234196 - 01/24/2024				

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Cold-Hold Unit	38.00 ° F	Shrimp / Cold-Hold Unit	33.00 ° F	Beef / Refrigerator	32.00 ° F
Chicken / Hot-Hold Unit	162.00 ° F	Pork / Hot-Hold Unit	134.00 ° F	Rice / Hot-Hold Unit	155.00 ° F
Mixed Veggies / Refrigerator	38.00 ° F	Ambient / Refrigerator	39.00 ° F	Pork / Refrigerator	34.00 ° F
Pork / Refrigerator	53.00 ° F	Ambient / Refrigerator	51.00 ° F		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(02)a	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.  Provide written procedures prepared in advance for foods (egg rolls and spring rolls) when time is used as a public health control. New Violation.	06/18/2019
20-21.03(a)(02)	General. Container of food not stored in the manner that protects food from splash and other contamination.  1. Observed meat uncovered in the reach-in freezer next to the ice machine. 2. Observed spring rolls uncovered near the dish machine. Properly store/ cover food to prevent from contamination. New Violation.	06/18/2019
20-21.05(f)	Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing.  Observed a white bowl stored in a bulk container of food. Provide suitable dispensing utensils for (employees / consumer) during phase of preparation / service. New Violation.	06/18/2019
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair.  1. Observed worn gaskets on numerous refrigeration units. 2. Observed a refrigerator at 51°F. Quarantine. Maintain all equipment in good repair at all times. New Violation.	06/28/2019

## 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](http://www.houstonconsumer.org) for more information or to schedule an appointment for the Food Service Manager's Certification class.

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: 6/18/19 @ 12:07 PM

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 6/30/19 (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.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (NAME) 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: 6/18/19 @ 12:09 PM

Product or item quarantined: Refrigerator

Section # of food ordinance in violation:20-21.53

Reason for quarantine: ambient of 51°F

Record applicable data: ambient of 51°F

Jerry Bradshaw (832)393-4445

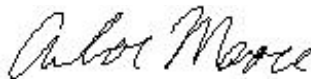
\*\*\*\*Manager states pork was frozen at 3 AM when he marinated, pork moved to different refrigerator.

**Person in Charge (Signature)** Hoang Le



**Date:** 06/18/2019

**Sanitarian (Signature)** Amber Moore (ALM1)



**Date:** 06/18/2019



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**Environmental Health Division / Consumer Health Services**  
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**http://www.houstontx.gov/health/food**

Establishment **LES GIVRAL'S SANDWICH & CAFE**  
**(Kitchen)**

Acct # **211186**

Address **2704 MILAM**

Zip **77006**

Owner **HAI LE**

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

Date  
**06/18/2019**

Arrival  
**10:10 AM**

Departure  
**12:10 PM**

Telephone  
**(713) 529-1736**

District  
**402**

Permit Expiration  
**11/28/2019**

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**F,G**

Certified Manager

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.11(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 an accumulation of blood in the reach in freezer across from the ice machine. 2. Observed an accumulation of brown liquid in the freezer near the back door of the establishment. 3. Observed an accumulation of grease on the range (left side), below the grill top, on the equipment to the left of the wok station. 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. New Violation.	06/18/2019
20-21.17(a)	General. Plumbing not sized / installed / maintained according to applicable laws.  Observed hose attached to the faucet of the 3 compartment sink. *obtain backflow prevention device New Violation.	06/28/2019
20-21.19(a)	Hand-washing sink installation. Hand-washing sink used for purpose other than hand-washing as specified in section 20-21.08(b) of this code.  Observed a large spoon in the hand-washing sink near the ice machine. Discontinue using hand washing sink for any purpose other than hand washing. Corrected On-Site. New Violation.	COS
20-21.21(a)	Controlling pests, generally. Premises not kept in such condition as to prevent the harborage or feeding of insects or rodents.  Observed 3 live roaches in the gaskets of the refrigerated prep cooler across from the cook line. 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. Corrected On-Site. New Violation.	COS
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.  Observed open air vent without a cover. Maintain ceilings in good repair. New Violation.	06/28/2019
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.  Observed no employees with a Food Service Manager's Certification issued by the health department. Hoang Le (234196) arrived during the inspection. Corrected On-Site. New Violation.	COS

Person in Charge (Signature) Hoang Le

Date: 06/18/2019

Sanitarian (Signature) Amber Moore (ALM1)

Date: 06/18/2019

Received By Hoang Le