



# 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 **CHURCHS CHICKEN #1548 (ESTABLISHMENT)**

Acct # **423386**

Address **3207 OLD SPANISH TRAIL**

Zip **77021**

Owner **PARALLEL LINE, LLC**

Type Insp **Complaint (003)**

Date  
**07/02/2019**

Arrival  
**10:50 AM**

Departure  
**12:50 PM**

Telephone  
**(713) 748-8779**

District  
**103**

Score  
**4.00**

Permit Expiration  
**01/29/2020**

Permit Type  
**F,G**

Certified Manager  
Flora Perez - 211663 - 06/27/2021

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ambient / Walk-In Cooler	40.00 ° F	cole slaw / Walk-In Cooler	41.00 ° F	Chicken / Walk-In Cooler	38.00 ° F
Chicken / Prep Area	40.00 ° F	Chicken / Hot-Hold Unit	180.00 ° F	Chicken / Hot-Hold Unit	145.00 ° F
Chicken / Hot-Hold Unit	150.00 ° F	Gravy / Hot-Hold Unit	143.00 ° F	Rice / Hot-Hold Unit	172.00 ° F
ambient / Refrigerator	39.00 ° F	Chicken / hot box	186.00 ° 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>Ensure 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 / ensuring written procedures and plans are developed by the food establishment are maintained / implemented. (document emailed by inspector) Repeat Violation.</p>	07/09/2019
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. (document emailed by inspector) Repeat Violation.</p>	07/09/2019
20-21.17(a)	<p>General. Plumbing not sized / installed / maintained according to applicable laws.</p> <p>Observed broken/stripped cold water faucet fixture on three compartment sink. Repair and properly maintain. Repeat Violation.</p>	07/09/2019

## COMMENTS

**REINSPECTION REQUIRED**--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 7/12/19 (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 (OUTSIDE STORAGE CONTAINER) 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: 07/2/19, 12:00PM

Product or item quarantined: OUTSIDE STORAGE CONTAINER

Section # of food ordinance in violation:

Reason for quarantine: OBSERVED RODENT DROPPINGS

**FOOD CONDEMNATION**--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds) condemned: SINGLE SERVICE ARTICLES AND PANS

Total weight (in pounds) condemned:

Reason for condemnation: OBSERVED RODENT DROPPING ON AND NEAR SINGLE SERVICE ARTICLES

Date and Time of condemnation: 7/2/19, 12:00PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (DISCARDED TO TRASH)

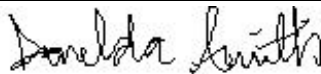
Voluntarily destroyed by: (FLORA)

**Person in Charge (Signature)** Flora Perez



**Date:** 07/02/2019

**Sanitarian (Signature)** Donelda Smith (dls1)



**Date:** 07/02/2019



# 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 **CHURCHS CHICKEN #1548 (ESTABLISHMENT)**

Acct # **423386**

Address **3207 OLD SPANISH TRAIL**

Zip **77021**

Owner **PARALLEL LINE, LLC**

Type Insp **Complaint (003)**

Date  
**07/02/2019**

Arrival  
**10:50 AM**

Departure  
**12:50 PM**

Telephone  
**(713) 748-8779**

District  
**103**

Permit Expiration  
**01/29/2020**

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
<b>20-21.18(d)</b>	Toilet fixtures. Toilet fixture not kept clean / not in good repair.  Observed broken lid on men's toilet. Keep toilet fixtures in good repair. New Violation.	<b>07/09/2019</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 a major accumulation of drain flies in establishment. (kitchen and dining room) 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. Repeat Violation.	<b>07/05/2019</b>
<b>20-21.21(a)(02)</b>	Controlling pests, generally. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder by routinely inspecting the premises for the evidence of pests.  Observed rodent droppings in outside store container. (container stores single service articles, pans, etc.) Routinely inspect premises for evidence of (rodents). Repeat Violation.	<b>07/09/2019</b>
<b>20-21.22(a)</b>	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 maintained in good repair.  Re-grout floors to prevent pooling of water, to make floors easily cleanable. Repeat Violation.	<b>08/12/2019</b>
<b>20-21.23(a)</b>	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.  Repair ceiling in dining area. New Violation.	<b>07/23/2019</b>
<b>20-21.23(g)</b>	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.  Clean vent covers over hot hold unit to be free of dust Repeat Violation.	<b>07/09/2019</b>
<b>20-21.27(a)(01)</b>	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.  Observed (2) cans of Raid in establishment being used to control insects. (drain flies) Remove unnecessary (poisonous/ toxic) materials that are not for the control of insects and rodents present in the food service establishment. Corrected On-Site. New Violation.	<b>COS</b>
<b>20-36(a)</b>	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. Repeat Violation.	<b>07/02/2019</b>

Person in Charge (Signature) Flora Perez

Date: 07/02/2019

Sanitarian (Signature) Donelda Smith (dls1)

Date: 07/02/2019

Received By Flora Perez