



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 KARBACH BREWING AND RESTAURANT (ESTABLISHMENT)	Acct # 424323
	Address 2032 KARBACH C	Zip 77092
	Owner KARBACH BREWING COMPANY	Type Insp Routine Inspection (001)

Date 07/05/2019	Arrival 04:25 PM	Departure 06:15 PM	Telephone (713) 680-2739		District 502	Score 3.00
Permit Expiration 04/25/2020	Permit Type F,G	Certified Manager David Allen Branch - 231808 - 10/17/2023				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
southwest vegetable mix / Refrigerator	49.00 ° F	Milk / Refrigerator	50.00 ° F	Cooked pasta / reach-in cooler	45.60 ° F
Hummus / Cold-Hold Unit	48.00 ° F	Cooked shrimp / Cold-Hold Unit	47.60 ° F	Beef steak / Cold-Hold Unit	48.10 ° F
Espinada / Walk-In Cooler	41.00 ° F	Ribs / Walk-In Cooler	38.00 ° F	Crab cake / Walk-In Cooler	35.00 ° F
Potato salad / Walk-In Cooler	38.00 ° F	Cooked sausage / reach-in cooler	41.00 ° F	Mozzarella cheese / Cold-Hold Unit	41.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(01)	General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (05°C) or below or 135°F (57°C) or above at all times, except as otherwise provided in this article or unless a packaged product is so labeled as exempted and approved by the appropriate state or federal health authority. Measured internal temperature of temperature controlled for safety (TCS) foods in refrigerator/reach-in coolers/cold-Hold units, not maintained at 41°F (05°C) or below. Foods not discarded because person-in charge(David Branch) stated, foods were just replenish/switched after lunch, that they have not been at this temperatures, more than 4 hours. CORRECTION: Foods were removed to quickly chill and maintain at 41°F or below. New Violation.	07/05/2019
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Existing equipment-refrigerator/reach-in coolers: not in good repair and capable of maintaining food at 41°F or below. EQUIPMENTS QUARANTINE" Do not use equipment until quarantine has been lifted by health officer. New Violation.	07/05/2019
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. Clean nonfood-contact surfaces of equipment (ice-maker machine vent covers) as often as necessary to keep the equipment free of accumulation of dust/dirt/grease. New Violation.	07/05/2019

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 07/19/19. 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 (refrigerator/3 reach-in coolers) 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: 07/05/19, 05:10PM

Product or item quarantined: refrigerator and 3 reach-in cooler at cookline

Section # of food ordinance in violation: 20-21.10

Reason for quarantine:

Record applicable data: (53/51°F)

Person in Charge (Signature) 	Date: 07/05/2019
---	-------------------------

Sanitarian (Signature) Lateef Isiaka (LXI)



Date: 07/05/2019



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 **KARBACH BREWING AND RESTAURANT
(ESTABLISHMENT)**

Acct # **424323**

Address **2032 KARBACH C**

Zip **77092**

Owner **KARBACH BREWING COMPANY**

Type Insp **Routine Inspection
(001)**

Date
07/05/2019

Arrival
04:25 PM

Departure
06:15 PM

Telephone
(713) 680-2739

District
502

Permit Expiration
04/25/2020

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
20-21.15(f)	Ice manufacture. Ice not made from water meeting the requirements of this section / not made in an approved ice-making machine or plant / not located, installed, operated, cleaned, and maintained so as to prevent contamination of the ice. Observed pink slime and black biofilm in chute and under ice-maker machine. "DISCARD ALL ICE" Clean / maintain ice making machine to prevent contamination of the ice. New Violation.	07/05/2019
20-21.26(b)	Locker areas. Enough lockers / other suitable facilities not provided / used for the orderly storage of employees' clothing and other possessions. Lockers or other suitable facilities may be located only in the designated dressing rooms or in food storage rooms or areas containing only completely packaged food or packaged single-service articles. Observed employee's cell phone on side under cold-Hold unit at Cook-line. Provide sufficient facilities for storing employees clothing and possessions. New Violation.	07/05/2019

Person in Charge (Signature)

Date: 07/05/2019

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 07/05/2019

Received By