



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 **McDONALD'S #5764 (Store)**

Acct # **224473**

Address **808 DALLAS**

Zip **77002**

Owner **GOLDEN DREAMS MANAGEMENT, INC.**

Type Insp **Routine Inspection (001)**

Date
07/05/2019

Arrival
11:20 AM

Departure
12:40 PM

Telephone
(713) 651-9449

District
401

Score
2.00

Permit Expiration
06/01/2020

Permit Type
F,D,G

Certified Manager
Alfreda Vanderbull - 200186 - 04/08/2020

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Hot-Hold Unit	144.00 ° F	Chicken / Hot-Hold Unit	148.00 ° F	Beef / Walk-In Cooler	41.00 ° F
Ground Beef / Walk-In Cooler	40.00 ° F	Eggs / Walk-In Cooler	30.00 ° F	Sliced Tomatoes / Cold-Hold Unit	40.00 ° F
Milk Shake Mix / Cold-Hold Unit	38.00 ° F	Shredded Lettuce / 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
20-21.21(a)(02)	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 2 live juvenile cockroaches crawling near the milk shake machine located in the front preparation area. Continue to provide professional pest control service to eliminate roaches and retain the pest control inspection report for your records New Violation.	07/05/2019
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 accumulation of ice on the floor in the walk-in freezer. 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. Repeat 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 personal belongings(purses) stored on top of preparation table near the hand sink in the kitchen area. Provide an approved area for employee's locker for storage of clothing and other belongings. New Violation.	07/05/2019

COMMENTS

Person in Charge (Signature) Alfreda Vanderbull 	Date: 07/05/2019
Sanitarian (Signature) Victor McDaniel (VEM1) 	Date: 07/05/2019