



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 **KFC - W150635 (TOTAL ESTABLISHMENT)**

Acct # **431557**

Address **1712 KINGWOOD DR**

Zip **77339**

Owner **FQSR, LLC kba KBP FOODS**

Type Insp **Complaint (003)**

Date
07/09/2019

Arrival
01:10 PM

Departure
03:45 PM

Telephone
(281) 388-9097

District
407

Score
5.00

Permit Expiration
08/28/2019

Permit Type
F,G

Certified Manager
Sonya Randle - - 01/14/2023

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Coleslaw / Refrigerator	39.00 ° F	Chicken / Refrigerator	38.00 ° F	Potatoes / Hot-Hold Unit	141.00 ° F
Chicken / Hot-Hold Unit	145.00 ° F	Gravy / Hot-Hold Unit	142.00 ° F	Chicken / Walk-In Cooler	38.00 ° F
Coleslaw / Walk-In Cooler	37.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II. Food service / food processing establishment not in compliance with Article II, Food Ordinance. (Observed 10+ live cockroaches). Contact inspector (See comments below) for TC lift. New Violation.	
20-21.07(a)(03)	General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events. 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. (emailed). Repeat Violation.	07/11/2019
20-21.08(f)	Hair restraint. While handling food or utensils, food employees not wearing effective hair restraints and clothing that covers body hair to prevent the contamination of food or food-contact surfaces. An effective hair restraint means any cap / hat / hair net made of fabric / cord / plastic / paper that effectively covers and holds hair in place. The use of effective hair restraints also applies to any exposed scalp or facial hair where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand-washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed. Observed an employee with an ineffective hair restraint (visor) while handling food. Provide and wear an effective hair restraint while handling (food / utensils) to prevent contamination. Corrected On-Site. New Violation.	COS

COMMENTS

Complaint ID# 911862

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: 7/9/19, 2:00 PM

NOTE: For closure lift, please contact inspector Masiel Maza at Masiel.maza@houstontx.gov, or supervisor Jerry Bradshaw at jerry.bradshaw@houstontx.gov

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 7/19/19 (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.

Person in Charge (Signature) Crystal Waddel

Date: 07/09/2019

Sanitarian (Signature) Masiel Maza (MSM1)

Date: 07/09/2019



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OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.19(d)	Hand-washing sink maintenance. Hand-washing sink / soap dispenser / hand-drying device/ related fixtures not kept clean / not in good repair. Observed nonfunctional cold water foot pedal at the hand washing sink by the back door, and nonfunctional hot water foot pedal at the hand washing sink by the fryers. Repair/replace hand washing sink fixtures and maintain in good repair. Repeat Violation.	07/12/2019
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. Observed 10+ live cockroaches at different stages of life along the walls/wall crevices and the floor between the cook line and the 3 compartment sink. (TC) Provide effective measures intended to eliminate the presence of (cockroaches/ other insects) on the premises. Provide professional pest control invoice, and clean all grease/food debris/litter from all surfaces. New Violation.	07/09/2019
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 grease and food debris underneath the fryers and cooking equipment, and food debris/plastic underneath the hot holding equipment next to the serving line. Clean floors in food preparation area, walk-in refrigeration unit, food storage area, dressing room, locker room, utensil-washing area, toilet room, and vestibule and maintain in clean condition. Repeat Violation.	07/09/2019
20-36(a)	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.	07/10/2019
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. Obtain a Food Service Manager's Certification issued by the department. Take ServSafe certification, an ID, and \$40.85 to 8000 N. Stadium Drive OR the following information can be mailed: a copy of the certificate, copy of approved ID, completed application (emailed) and the transfer fee of \$40.85. New Violation.	07/12/2019
20-53(g)	Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee. Maintain on premises a valid certificate of completion of the food handler course for each food employee. Repeat Violation.	
21-244(a)	"NO SMOKING" signs or the international "NO SMOKING" symbol not clearly and conspicuously posted in a public place where smoking is prohibited Post a 'NO SMOKING' sign or symbol at every entrance to establishment. New Violation.	07/12/2019
47-741(a)	Threatening to introduce, introducing or causing to be introduced into the municipal separate storm sewer system (MS4) any discharge that is not composed entirely of storm water. Observed unknown red/brown substance and used toilet paper littering the outside drive-thru area, leading from the grease trap to the storm drain. Discharge from the food establishment drive-thru area to be immediately cleaned only by a permitted hazardous waste. TC will remain in effect until complete cleaning of all affected surfaces is performed. Retain documentation of paid invoice(s) of the completed services. New Violation.	07/09/2019

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