



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 **TASTEE PIZZA (ESTABLISHMENT)**

Acct # **424036**

Address **6455 HILLCROFT**

Zip **77081**

Owner **ZZEE PIZZA COMPANY LLC**

Type Insp **Routine Inspection (001)**

Date
07/08/2019

Arrival
03:20 PM

Departure
05:05 PM

Telephone
(713) 402-9258

District
201

Score
5.00

Permit Expiration
05/02/2020

Permit Type
F,G

Certified Manager
Vasa Deva Vanapalli - 232564 - 04/08/2023

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage / Refrigerator	48.00 ° F	Ham / Refrigerator	47.00 ° F	Cut Pineapples / Refrigerator	48.00 ° F
Chicken / Refrigerator	38.00 ° F	Cut Onions / Refrigerator	47.00 ° F	Cut Tomatoes / Refrigerator	48.00 ° F
Pizza Sauce / Refrigerator	47.00 ° F	Cheese / Refrigerator	48.00 ° F	Chicken / Walk-In Cooler	38.00 ° F
Cheese / Walk-In Cooler	39.00 ° F	Milk / Walk-In Cooler	38.00 ° F	Pepperoni / Walk-In Cooler	38.00 ° F
Pizza Sauce / Walk-In Cooler	40.00 ° F	Eggs / Walk-In Cooler	40.00 ° 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. (Roach Infestation) New Violation.	07/08/2019
20-19(d)	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. Provide an employee health policy concerning food storage / food preparation / food display / training of employees in basic food safety principles including allergy awareness 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 and written procedures and plans are developed by the food establishment are maintained / implemented. New Violation.	07/11/2019
20-21.03(b)(09)	Refrigerated storage. Cold storage of foods. Time/temperature controlled for safety (TCS) food not maintained at 41°F (5°C) in cold storage. Maintain at 41°F (5°C) in cold storage. New Violation.	07/08/2019

COMMENTS

-Establishment ceased due to roach infestation.

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: 7/8/2019, 3:40PM

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 7/18/2019 (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) Vasa Deva Vanapalli

Date: 07/08/2019

Sanitarian (Signature) Raymond Caballero (RXC2)

Date: 07/08/2019



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20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Observed ambient temperature at reach-in cooler at 48°F. Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification. New Violation.	07/08/2019
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 heavy roach activity by three compartment sink, back storage area, and on oil bottles. Provide effective measures intended to eliminate the presence of (flies/ cockroaches/ other insects) on the premises. (Establishment ceased) New Violation.	07/08/2019
20-21.21(b)	Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means. Observed gaps along sides of back door. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). New Violation.	07/08/2019
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 debris on floor behind reach-in freezers. 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. New Violation.	07/09/2019
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Observed missing ceiling tiles by ventilation hood and by back prep area. Maintain (ceiling) in (good repair). New Violation.	07/10/2019

Person in Charge (Signature) *Vasa* Vasa Deva Vanapalli

Date: 07/08/2019

Sanitarian (Signature) *RC* Raymond Caballero (RXC2)

Date: 07/08/2019

Received By Vasa Deva Vanapalli