



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 CROWNE PLAZA HOTEL (TOTAL ESTABLISHMENT)	Acct # 410602
	Address 8686 KIRBY	Zip 77054
	Owner METRO HOSPITALITY	Type Insp Routine Inspection (001)

Date 11/25/2019	Arrival 01:25 PM	Departure 03:00 PM	Telephone (713) 748-3221		District 105	Score 5.00
Permit Expiration 07/29/2020	Permit Type F,G	Certified Manager --				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Refrigerator	37.00 ° F	Beef / Refrigerator	38.00 ° F	Eggs / Refrigerator	37.00 ° F
unit.amb / Refrigerator	37.00 ° F	lasagna / Walk-In Cooler	37.00 ° F	Potatoes / Walk-In Cooler	38.00 ° 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. (Roaches infestation) New Violation.	11/25/2019
20-21.02(a)(01)	General. At all times, including while being stored, prepared, displayed, served, received, or transported, food not protected from potential contamination by all agents, including dust, insects, rodents, toxic materials, cross-contamination, damaged or spoiled products, distressed merchandise, recalled products, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, draining, and overhead leakage or overhead drippage from condensation. Observed roaches inside the RIC and cooking equipment. Protect food from potential contamination by (insects / rodents). New Violation.	11/25/2019

COMMENTS

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: 11/25/19, 2:00 PM

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 11/27/19 (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.

FOOD SERVICE MANAGER REQUIRED--A certified manager must be present and on duty [Section 20.53(a)] at all times in each food establishment and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged).

> Take the course online at www.houstonconsumer.org

> Take the courses at one of the Health Department sites--call 832-393-5100 to schedule an appointment for the Food Service Manager's Certification class.

Person in Charge (Signature) Sebastien Bonnet 	Date: 11/25/2019
Sanitarian (Signature) Jose Caraballo (JOC1) 	Date: 11/25/2019



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20-21.11(a)(03)	<p>Cleaning frequency. Where equipment and utensils are used for the preparation of time/temperature controlled for safety (TCS) food on a continuous or production-line basis, utensils and food-contact surfaces of equipment not washed, rinsed and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation. Equipment food contact surfaces and utensils shall be cleaned: Except as specified in subitem b of this item, before each use with a different type of raw animal food such as beef, fish, pork or poultry / each time there is a change from working with raw foods to working with ready to eat foods / between uses with raw fruits or vegetables and with time/temperature controlled for safety (TCS) foods / before using or storing a food temperature measuring device. Subsection (a)(03)a of this section does not apply if the food contact surface or utensil is in contact with a succession of different raw meat and poultry each requiring a higher cooking temperature as specified in Table 20-21.04-1 of this code than the previous type.</p> <p>Wash, rinse and sanitize food contact surfaces of (equipment / utensils) (grill/cooling units) used to prepare time/temperature controlled for safety (TCS) foods on a (continuous / production) line basis at proper intervals throughout the day. New Violation.</p>	11/25/2019
20-21.17(a)	<p>General. Plumbing not sized / installed / maintained according to applicable laws.</p> <p>Observed kitchen hand sink leaking. Properly install/Properly maintain New Violation.</p>	11/25/2019
20-21.21(b)	<p>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.</p> <p>Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). New Violation.</p>	11/25/2019
20-21.21(a)	<p>Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.</p> <p>Observed large roaches activities through the food prep area. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. New Violation.</p>	11/25/2019
20-21.21(d)	<p>Removing dead or trapped birds / insects / rodents / other pests. Dead or trapped birds / insects / rodents / other pests not removed from control devices and the premises at a frequency that prevents the accumulation or attraction of pests and minimizes exposure to decomposing remains.</p> <p>Remove (dead/ trapped) (birds / insects/ rodents/ pests) from premises at frequency that prevents the accumulation of pests. New Violation.</p>	11/25/2019
20-21.22(a)	<p>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.</p> <p>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.</p>	11/25/2019
20-21.23(a)	<p>Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.</p> <p>Observed missing ceiling tiles in dry storage. Maintain (wall / ceiling) in (good repair/ clean). New Violation.</p>	11/29/2019
20-21.28(a)(01)	<p>General. Food establishment and all parts of the property used in connection with operations of the establishment not kept free of litter and items that are unnecessary to the operation or maintenance of the establishment, such as equipment that is nonfunctional or no longer in use.</p> <p>Keep (establishment/ parts of the property) free of items unnecessary for operation / items unnecessary for maintenance / nonfunctional equipment / unused equipment(pizza oven, RIC units). New Violation.</p>	11/25/2019

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20-26(c)	Sanitation poster not conspicuously posted in area accessible to all employees / not conforming to all requirements. Post (sanitation / food safety) poster in an area accessible to all employees. New Violation.	11/25/2019
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. Online registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation.	11/25/2019

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Received By Sebastien Bonnet