



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 TGI FRIDAYS (ESTABLISHMENT)

Acct # 435575

Address 7728 W FM 1960 RD

Zip 77070

Owner TGI FRIDAY'S OF TEXAS LLC

Type Insp Routine Inspection (001)

Date 12/31/2019	Arrival 09:35 AM	Departure 10:40 AM	Telephone (281) 807-4243	District 306	Score 4.00
Permit Expiration 07/02/2020	Permit Type F,G	Certified Manager Craig Sherman - 232950 - 12/16/2021			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Mixed cheese / reach-in cooler	62.00 ° F	Chicken / reach-in cooler	61.00 ° F	Cooked ribs / Walk-In Cooler	40.00 ° F
Ribs / Walk-In Cooler	33.00 ° F	Shrimp / Walk-In Cooler	33.00 ° F	Hamburgers / Walk-In Cooler	38.00 ° F
Cut watermelon / reach-in cooler	36.00 ° F	Cooked pasta / reach-in cooler	38.00 ° F	Mixed cheese / Cold-Hold Unit	41.00 ° F
Mozzarella cheese / Cold-Hold Unit	37.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.01(a)	General. Food not in sound condition / safe for human consumption / free from spoilage, filth, other contaminants. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment. Food (chicken/mixed cheese(shredded mozzarella and cheddar cheese) not safe for human consumption. Condemned about 30lbs of temperature control for safety foods, held at temperatures above 41°F, for more than 4 hours. New Violation.	12/31/2019
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. Measured internal temperatures of temperature controlled for safety (TCS) foods not maintained at 41°F (5°C) in cold storage. Maintain at 41°F (5°C) in cold storage. New Violation.	12/31/2019
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Existing equipment-reach-in cooler: not in good repair and capable of maintaining food at 41°F or below. "EQUIPMENT QUARANTINE" Do not use equipment until quarantine has been lifted by health officer. New Violation.	12/31/2019
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean. Observed air-conditional filter covers at wait-staff drinks preparation area, covered with dust/dirt. Make vent covers attached to (ceilings) kept clean. Corrected On-Site. Repeat Violation.	COS

COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (reach-in cooler) 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: 12/31/19, 10:00AM

Product or item quarantined: pulled-out reach-in cooler at cookline

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: not capable of maintaining food at 41°F or below

Record applicable data: (63°F)

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds) condemned: mixed cheese-10; chicken-20

Total weight (in pounds) condemned: approximately 30

Reason for condemnation: foods held at temperatures above 41°F, for more than 4 hours

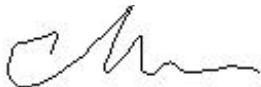
Date and Time of condemnation: 12/31/19; 10:00AM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (thrown in trash container)

Voluntarily destroyed by: (Craig Sherman)

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 01/15/20. 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)



Date: 12/31/2019

Sanitarian (Signature) Lateef Isiaka (LXI)



Date: 12/31/2019