



# Food Establishment Inspection Report



|  |   |                                    |
|--|---|------------------------------------|
| Houston Department of Health and Human Services<br>Environmental Health Division / Consumer Health Services<br>Phone: 832.393.5100 Fax:832.393.5208<br>www.houstontx.gov | Establishment MOD PIZZA (TOTAL ESTABLISHMENT) | Acct # 428826                      |
|  | Address 1911 TAYLOR A                         | Zip 77007                          |
|  | Owner MOD SUPER FAST PIZZA llc                | Type Insp Routine Inspection (001) |

|                                 |                      |  |                             |                 |               |
|---------------------------------|----------------------|--|-----------------------------|-----------------|---------------|
| Date<br>02/11/2020              | Arrival<br>01:10 PM  | Departure<br>02:00 PM                                    | Telephone<br>(602) 516-6062 | District<br>301 | Score<br>2.00 |
| Permit Expiration<br>01/20/2021 | Permit Type<br>F,D,G | Certified Manager<br>Mark Sansoucy - 226967 - 04/25/2023 |                             |                 |               |

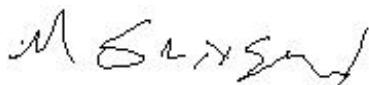
### Food Temperatures / Unit Temperatures

| Item/Location            | Temp      | Item/Location                    | Temp      | Item/Location        | Temp      |
|--------------------------|-----------|----------------------------------|-----------|----------------------|-----------|
| Ambient / sausage        | 43.00 ° F | Sliced tomatoes / Cold-Hold Unit | 40.00 ° F | Ham / Cold-Hold Unit | 39.00 ° F |
| Ambient / Cold-Hold Unit | 44.00 ° F | Ambient / Walk-In Cooler         | 44.00 ° F |                      |           |
|                          |           |                                  |           |                      |           |
|                          |           |                                  |           |                      |           |

### OBSERVATIONS AND CORRECTIVE ACTIONS

| Code            | Items in violation to be corrected by the dates indicated or immediately.  | Correct By |
|-----------------|--|------------|
| 20-20(c)        | Inspections; reports. Previous inspection report not posted on an inside wall of the establishment.<br>Post the most recent inspection report on an inside wall of the establishment. New Violation.   | 02/11/2020 |
| 20-21.10(a)(07) | Materials; general. Sponges. Sponges used in contact with cleaned and sanitized or in-use food-contact surfaces.<br>OBSERVATION: USE OF YELLOW/GREEN SPONGES FOR CLEANING FOOD CONTACT SURFACES.<br>CORRECTIVE ACTION NEEDED: DISCONTINUE THE USE OF YELLOW/GREEN SPONGES. ONLY STAINLESS STEEL/GREEN FIBER SPONGES ARE PERMITTED. New Violation.  | 02/11/2020 |
| 20-21.15(f)     | Ice manufacture. Ice not made from water meeting the requirements of this section / not made in an approved ice-making machine or plant / not located, installed, operated, cleaned, and maintained so as to prevent contamination of the ice.<br>Observed ice machine not maintained and cleaned as often as needed to prevent accumulations of mold/mildew/algae/biofilm/slimy substances/other possible food contaminants. CORRECT BY STOPPING ICE PRODUCTION, EMPTY ALL ICE INTO AND MELT WITHIN THE THREE COMPARTMENT SINK, WASH, RINSE, AND SANITIZE THE INTERIOR COMPARTMENT THOROUGHLY. New Violation. | 02/11/2020 |
| 20-21.23(a)     | Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean.<br>Ensure to clean green/black substance that is on the wall above the 3 compartment sink. New Violation.  | 02/11/2020 |

### COMMENTS

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| Person in Charge (Signature) Mark Sansoucy  | Date: 02/11/2020 |
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| Sanitarian (Signature) Elizabeth Cliburn (EMC1)  | Date: 02/11/2020 |
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