



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 BIRRAPORETTI'S (Total Establishment)	Acct # 208485
	Address 500 LOUISIANA ST	Zip 77002
	Owner THEATRE RESTAURANT PARTNERS	Type Insp Routine Inspection (001)

Date 02/14/2020	Arrival 01:35 PM	Departure 03:20 PM	Telephone (713) 224-9494	District 401	Score 3.00
Permit Expiration 12/05/2020	Permit Type F,G	Certified Manager Angel Rodriguez - 239678 - 03/07/2022			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Walk-In Cooler	38.00 ° F	Ground Beef / Walk-In Cooler	38.00 ° F	Lasagna / Walk-In Cooler	39.00 ° F
Pasta / Cold-Hold Unit	39.00 ° F	Chicken / Cold-Hold Unit	40.00 ° F	Fish / Cold-Hold Unit	39.00 ° F
Sliced Tomatoes / Cold-Hold Unit	40.00 ° F	Beef / Cold-Hold Unit	40.00 ° F	Meatballs / Hot-Hold Unit	150.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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. New Violation.	02/14/2020
20-21.11(a)(07)	Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. Accumulation of dirt/food debris on shelves, racks, exterior of food equipment, reach in cooler racks, exterior of bulk food bins. Clean nonfood-contact surfaces of equipment as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. New Violation.	02/14/2020
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. Provide effective measures intended to eliminate the presence of insects on the premises. 1. Observed 1 live juvenile cockroach crawling on the stainless steel wall behind the grill/stove area. 2. Observe 1 live cockroach in the kitchen office area. Continue to provide professional pest control service to eliminate roaches and retain the pest control inspection report for your records. New Violation.	02/14/2020

COMMENTS

Person in Charge (Signature) Angel Rodriguez 	Date: 02/14/2020
Sanitarian (Signature) Victor McDaniel (VEM1) 	Date: 02/14/2020



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OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.21(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>Effectively protect the establishment from the (weather/ entry of insects/ rodents/ animals) via (walls/ roofs) of food establishment by sealing gaps in ceiling tiles and wall panels to prevent point of entry of insects (holes in walls/ceiling tiles, any metal piping and/or plastic tubing leading up to the ceiling). New Violation.</p>	02/21/2020
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 floor of debris:</p> <ol style="list-style-type: none"> Under the three compartment sink & dishwashing machine. Under preparation refrigerators. Under the grill/stove area. All of bar area. Under the single service containers storage rack. <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>	02/14/2020
20-21.23(g)	<p>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.</p> <p>Observed missing vent covers for ventilation hood.</p> <p>Make vent covers attached to (ventilation hood) to be easily cleanable / maintained in good repair / kept clean. New Violation.</p>	02/14/2020
20-21.23(b)	<p>Construction. Walls, including nonsupporting partitions / wall coverings / ceilings, of walk-in refrigerating units / food preparation areas / food storage areas / food display areas / equipment-washing areas / utensil-washing areas not light-colored / smooth / nonabsorbent / easily cleanable except for ceilings over areas used only for beverage preparation and/or service. Concrete or pumice blocks used for interior wall construction in these locations shall be finished and sealed to provide an easily cleanable surface except in dry storage areas.</p> <p>Observed missing ceiling tiles in the kitchen area near the dishwashing machine. Be sure to replace missing ceiling tiles that are light-colored / smooth / nonabsorbent / easily cleanable. New Violation.</p>	02/19/2020

Person in Charge (Signature)  Angel Rodriguez Date: 02/14/2020

Sanitarian (Signature)  Victor McDaniel (VEM1) Date: 02/14/2020

Received By Angel Rodriguez