





# Food Establishment Inspection Report



<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100 Fax:832.393.5208</b> <b>www.houstontx.gov</b>	Establishment <b>JUST DINNER ON DUNLAVY (KITCHEN)</b>	Acct # <b>418739</b>
	Address <b>1915 DUNLAVY</b>	Zip <b>77006</b>
	Owner <b>BLANCA L. RIVAS</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>06/15/2016</b>	Arrival <b>05:35 PM</b>	Departure <b>06:10 PM</b>	Telephone <b>(713) 807-0077</b>		District <b>402</b>	Score
Permit Expiration <b>12/12/2016</b>	Permit Type <b>F,G</b>	Certified Manager				

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
lasagna / Refrigerator	53.00 ° F	Fish / Refrigerator	44.60 ° F	shrimp / Refrigerator	43.60 ° F
cooked lamb / back refrigerator	42.00 ° F	cooked chicken / back refrigerator	43.80 ° F	pork belly / Refrigerator	50.00 ° F
corn salad / Refrigerator	43.00 ° F	Pork / Cold-Hold Unit	41.00 ° F	risoto / Cold-Hold Unit	45.30 ° F
crab-cake / Refrigerator	47.00 ° F				

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.1(a)	Food(s): not in sound condition/not safe for human consumption /not free from spoilage, filth, other contaminants/not obtained from an approved source/not in compliance with laws relating to food labeling.  Food (lasagna/pork belly/crab-cake) not safe for human consumption. Condemned approximately 17lbs of temperature control for safety foods, held at temperature above 41°F, for more than 4 hours. New Violation.	06/15/2016
20-21.2(a)(1)	Internal temperature of potentially hazardous food not held at 41° F. (5°C) or below or at 135° F. (57° C) or above while being stored / prepared / displayed / served / transported.  Measured internal temperature of potentially hazardous food (lasagna-53°F/crabcake-47°F/pork belly-50°F/fish-44.6°F/risoto-45.3°F) not held at 41° F. (5°C) or below as specified while being (stored) in refrigerator and cold-hold unit. Quickly chill fish and risotto to 41°F or below, before use. New Violation.	06/15/2016
20-21.3(b)(1)	Refrigerated facility storing potentially hazardous food with: no numerically scaled thermometer / with no accurate indicating thermometer.  Mechanically refrigerated facility ( refrigerators ) storing potentially hazardous food not being provided a numerically scaled thermometer. Provide... New Violation.	06/15/2016
20-21.8(f)	Food employee with partial or complete absence of scalp hair not wearing an effective hair restraint while handling foods / utensils.  20-21.8(f) - Observed food employees with partial or complete absence of scalp hair not wearing an effective hair restraint while handling foods / utensils. Correct immediately. New Violation.	06/15/2016

## COMMENTS

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\*\*\*\*\* EFFECTIVE SEPTEMBER 1,2016 \*\*\*\*\*  
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All food handlers as defined shall complete a food handler training course (Sec. 20-52(d)&(e)) and thereafter within 60 days of employment (Sec. 20-53(f)). The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee (Sec. 20-53(g)). Please go to [www.houstonconsumer.org](http://www.houstonconsumer.org) or call 832.393.5100 for more information.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (refrigerators) 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: 06/15/16, 06:00PM

Product or item quarantined: refrigerators front and back

Section # of food ordinance in violation:

Reason for quarantine:

Record applicable data: (53°F/51°F)

Total weight (in pounds) condemned: 17

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

Date and Time of condemnation: 06/15/16; 06:00PM

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

Voluntarily destroyed by: (Efrain Medina)

**Person in Charge (Signature)**

**Date:**

**Sanitarian (Signature)** Lateef Isiaka (LXI)

**Date:** 06/15/2016



# 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  
<http://www.houstontx.gov/health/food>

Establishment **JUST DINNER ON DUNLAVY (KITCHEN)**

Acct # **418739**

Address **1915 DUNLAVY**

Zip **77006**

Owner **BLANCA L. RIVAS**

Type Insp **Routine Inspection (001)**

Date  
**06/15/2016**

Arrival  
**05:35 PM**

Departure  
**06:10 PM**

Telephone  
**(713) 807-0077**

District  
**402**

Permit Expiration  
**12/12/2016**

Permit Type  
**F,G**

Certified Manager

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.10(i)</b>	Existing equipment: is not in good repair / is not capable of being maintained in a sanitary condition / is a food-contact surface that is toxic.  Observed existing equipment(refrigerators): are not in good repair / are not capable of being maintaining/holding foods at 41°F or below. "EQUIPMENT QUARANTINE" Repair... Do not use the equipment, until quarantine has been lifted by health officer. New Violation.	<b>06/15/2016</b>
<b>20-21.11(a)(7)</b>	Nonfood-contact surfaces of equipment not cleaned as often as necessary to keep the equipment free of accumulation of: dust / dirt / food particles / other debris.  Observed nonfood-contact surfaces of equipment (oscillating fan) in food preparation area, not cleaned as often as necessary to keep the equipment free of accumulation of dust/dirt. Clean immediately and maintain cleaned. New Violation.	<b>06/15/2016</b>
<b>20-21.13(i)</b>	No registering thermometer / heat sensitive indicating paper provided for the dish-machine to test of final rinse temperature at dish level.  No heat sensitive indicating papers provided for the dish-machine to test of final rinse temperature at dish level. Provide... New Violation.	<b>06/16/2016</b>

Person in Charge (Signature)

Date:

Person in Charge (Signature)

Date:



# Food Establishment Inspection Report



<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100 Fax:832.393.5208</b> <b>www.houstontx.gov</b>	Establishment <b>THE LOCAL POUR (ESTABLISHMENT (bar / kitchen))</b>	Acct # <b>420645</b>
	Address <b>1952 W GRAY</b>	Zip <b>77019</b>
	Owner <b>SHERLOCK'S RIVER OAKS, LLP</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>06/16/2016</b>	Arrival <b>03:25 PM</b>	Departure <b>04:30 PM</b>	Telephone	District <b>402</b>	Score
Permit Expiration <b>03/05/2017</b>	Permit Type <b>F,G</b>	Certified Manager			

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cooked beef / Walk-In Cooler	56.00 ° F	shrimp / Walk-In Cooler	50.00 ° F	cooked chicken / Walk-In Cooler	49.00 ° F
cooked pasta / Walk-In Cooler	48.00 ° F	cooked shrimp / Walk-In Cooler	46.00 ° F	hummus / Walk-In Cooler	44.00 ° F
Milk / Walk-In Cooler	46.00 ° F	Raw bacon / Walk-In Cooler	45.00 ° F	Chicken / Walk-In Cooler	45.00 ° F
sour cream / Walk-In Cooler	43.00 ° F	beef slider / Walk-In Cooler	42.60 ° F	Chicken / reach-in cooler	36.00 ° F
mozzarella cheese / Cold-Hold Unit	38.00 ° F	Black-beans / Hot-Hold Unit	95.00 ° F	Gravy / Hot-Hold Unit	108.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.1(a)	Food(s): not in sound condition/not safe for human consumption /not free from spoilage, filth, other contaminants/not obtained from an approved source/not in compliance with laws relating to food labeling.  Food (ice/cooked beef/shrimp/cooked chicken/) not safe for human consumption. Condemned approximately 1500lbs of ice, contaminated by presence of black-biofilm in the chute and under ice-maker. Condemned 10lbs of temperature control for safety foods, held at temperatures above 41°F, for more than 4 hours. New Violation.	06/16/2016
20-21.2(a)(1)	Internal temperature of potentially hazardous food not held at 41° F. (5°C) or below or at 135° F. (57° C) or above while being stored / prepared / displayed / served / transported.  Measured internal temperature of potentially hazardous food (cooked beef-56°F/shrimp-50°F/cooked chicken-49°F/cooked pasta-49°F) not held at 41° F. (5°C) or below as specified while being (stored) in walk-in cooler of ambient air temperature 51°F. New Violation.	06/16/2016
20-21.2(a)(1)	Internal temperature of potentially hazardous food not held at 41° F. (5°C) or below or at 135° F. (57° C) or above while being stored / prepared / displayed / served / transported.  Measured internal temperature of potentially hazardous food (cooked shrimp-46°F/raw bacon-45°F/hummus-44°F/milk-45°F/chicken-45°F) not held at 41° F. (5°C) or below as specified while being (stored) in walk-in cooler. Quickly chill foods to 41°F or below before use and maintain at 41°F or below. New Violation.	06/16/2016

## COMMENTS

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\*\*\*\*\* EFFECTIVE SEPTEMBER 1,2016 \*\*\*\*\*  
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All food handlers as defined shall complete a food handler training course (Sec. 20-52(d)&(e)) and thereafter within 60 days of employment (Sec. 20-53(f)). The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee (Sec. 20-53(g)). Please go to [www.houstonconsumer.org](http://www.houstonconsumer.org) or call 832.393.5100 for more information.

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

Items & weights (in pounds)condemned: ice-approximately 1500, cooked beef-1; shrimp-3; cooked chicken-2; cooked pasta-4

Total weight (in pounds) condemned: 1510

Reason for condemnation: ice contaminated by presence of black-biofilm in the chute and under ice-maker; Temperature control for safety foods, held at temperatures above 41°F, for more than 4 hours

Date and Time of condemnation: 06/16/16; 04:00PM

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

Voluntarily destroyed by: (Jessica Hobart)

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (walk-in cooler/dish-washing machine/ice-machine) not to be used or sold by causing same to be tagged.

Date and Time of quarantine: 06/16/16, 04:00PM

Product or item quarantined: walk-in cooler; ice-machine; dish-washing machine

Section # of food ordinance in violation: 20-21.10; 20-21.15; 20-21.13

Reason for quarantine: presence of black-biofilm in the chute and under ice-maker; walk-in cooler not capable of maintaining/holding foods at 41°F or below; dish-washing machine not sanitizing

Record applicable data: (51°F, 0ppm)

**Person in Charge (Signature)**

**Date:**

**Sanitarian (Signature)** Lateef Isiaka (LXI)

**Date:** 06/16/2016



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	Address <b>1952 W GRAY</b>	Zip <b>77019</b>
	Owner <b>SHERLOCK'S RIVER OAKS, LLP</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>06/16/2016</b>	Arrival <b>03:25 PM</b>	Departure <b>04:30 PM</b>	Telephone	District <b>402</b>
Permit Expiration <b>03/05/2017</b>	Permit Type <b>F,G</b>	Certified Manager		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.4(f)(2)	Prohibited hot food holding facility used for rapid reheating of potentially hazardous food.  20-21.4(f)(2) - Prohibited hot food holding facility used for rapid reheating of potentially hazardous food. Rapidly reheat black-bean and gravy to 165°F or above before placing in hot-hold unit. New Violation.	
20-21.5(e)	Ice dispensing utensil(s) not stored on a clean surface or in the ice with the handle extended out from the ice.  20-21.5(e) -Observed Ice dispensing utensil(ice paddle) not stored on a clean surface. Correct immediately. New Violation.	06/16/2016
20-21.8(f)	Food employee with partial or complete absence of scalp hair not wearing an effective hair restraint while handling foods / utensils.  Observed food employees with complete absence of scalp hair not wearing an effective hair restraint while handling foods / utensils. Correct immediately. Corrected On-Site. New Violation.	06/16/2016
20-21.10(i)	Existing equipment: is not in good repair / is not capable of being maintained in a sanitary condition / is a food-contact surface that is toxic.  20-21.10(i) -Observed existing equipment(walk-in cooler): is not in good repair / is not capable of maintaining/holding foods at 41°F or below. "EQUIPMENT QUARANTINE" Repair... New Violation.	06/16/2016
20-21.11(c)(3)	Moist cloths used for cleaning nonfood-contact surfaces of equipment counters / dining table tops / shelves: not clean / being used improperly / not stored in sanitizing solution between uses.  Observed moist cloths under the cutting board. Discontinue this practice. Moist cloths shall be stored in sanitizing solution between uses. Provide an approved mat for cutting board support. New Violation.	06/16/2016
20-21.13(i)	Dishwashing machines using (pumped / recycled) sanitizing rinse not equipped with a (pressure gauge / similar device) that (measures / displays) water pressure at a point in supply line immediately before the point where the water enters the dish-machine.  Chemicals for sanitization purposes are not automatically dispensed. Observed dishwashing machine not sanitizing. Measured zero parts per million at final rinse. "EQUIPMENT QUARANTINE" REPAIR... Do not use the equipment, until quarantine has been lifted by health officer. New Violation.	06/16/2016
20-21.15(f)	Ice making machine / plant not: located / installed / operated / maintained to prevent contamination of the ice.  Ice not protected by making (machine) for ice to be (operated / maintained) to prevent contamination of the ice. Observed black biofilm in the chute and under the ice-maker. "EQUIPMENT QUARANTINE" Discard all ice. Clean and sanitize the chute, under, and all corners of the ice-machine. Do not use the equipment, until quarantine has been lifted by health officer. New Violation.	06/16/2016
20-21.19(a)	Hand-washing sink not accessible to employees at all times.  Hand-washing sink being used for purpose besides hand-washing. Observed hand-washing sink at backroom food preparation area, being used for utensils/equipment storage shelf. Correct immediately. All hand-washing sinks, must be available/accessible to employees, at all times. New Violation.	06/16/2016

Person in Charge (Signature)	Date:
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Person in Charge (Signature)	Date:
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# 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  
<http://www.houstontx.gov/health/food>

Establishment **THE LOCAL POUR (ESTABLISHMENT (bar / kitchen))**

Acct # **420645**

Address **1952 W GRAY**

Zip **77019**

Owner **SHERLOCK'S RIVER OAKS, LLP**

Type Insp **Routine Inspection (001)**

Date  
**06/16/2016**

Arrival  
**03:25 PM**

Departure  
**04:30 PM**

Telephone

District  
**402**

Permit Expiration  
**03/05/2017**

Permit Type  
**F,G**

Certified Manager

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.21(b)</b>	Openings to the outside not protected against the entrance of insects by filling / closing holes / gaps along (floors / walls / ceilings) tight fitting / self-closing doors.  Openings to the outside not protected against the entrance of insects by: filling/ closing holes/ gaps along (floors) tight fitting / self-closing doors. Seal gap/hole/space under the entrance door, on the side of restrooms vestibule. New Violation.	<b>06/20/2016</b>

Person in Charge (Signature)

Date:

Person in Charge (Signature)

Date:





# Food Establishment Inspection Report



<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100 Fax:832.393.5208</b> <b>www.houstontx.gov</b>	Establishment <b>PINE FOREST GARDEN (ESTABLISHMENT)</b>	Acct # <b>421739</b>
	Address <b>9108 BELLAIRE</b>	Zip <b>77036</b>
	Owner <b>VEGET TREASURE, INC.</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>06/17/2016</b>	Arrival <b>09:10 AM</b>	Departure <b>10:10 AM</b>	Telephone <b>(713) 772-2888</b>		District <b>204</b>	Score
Permit Expiration <b>04/16/2017</b>	Permit Type <b>F,G</b>	Certified Manager				

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
veg. shrimp / Refrigerator	39.00 ° F	Ham / Refrigerator	37.00 ° F	veg. pork / Refrigerator	36.00 ° F
veg. fish / Cold-Hold Unit	41.00 ° F	veg. chicken / Refrigerator	39.00 ° F	Potatoes / Hot-Hold Unit	155.00 ° F
sweet yam / Hot-Hold Unit	140.00 ° F				

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.2 (c )(2)	Contamination of foods not prevented by employee using suitable utensil to handle ready-to-eat foods. Observed employee bare hand contact with food (vegetables/tofu). Bare hand contact with food must be minimized as much as possible. Corrected On-Site. Repeat Violation.	06/17/2016
20-21.5(e)	Ice dispensing utensil(s) not stored on a clean surface or in the ice with the handle extended out from the ice. Store ice dispensing scoop on a clean surface or with the handle extended out from the ice. Corrected On-Site. New Violation.	06/17/2016
20-21.11(a)(7)	Nonfood-contact surfaces of equipment not cleaned as often as necessary to keep the equipment free of accumulation of: dust / dirt / food particles / other debris. Clean and maintain refrigerator to be free from grease, dirt and accumulation of food particles. Repeat Violation.	06/17/2016
20-21.15(f)	Ice making machine / plant not: located / installed / operated / maintained to prevent contamination of the ice. Observed slime in the ice machine. Turn off power and remove all ice from the machine. Clean and sanitize the interior wall and decline board to be free from slime. DO NOT REMOVE TAG UNTIL QUARANTINE IS LIFTED BY THE INSPECTOR. New Violation.	06/17/2016
20-21.21(a)(3)	Permit holder not using appropriate methods of pest control to minimize the presences of insects / rodents Permit holder must us appropriate method of pest control in minimizing the presence of insects and rodents. New Violation.	06/17/2016

## COMMENTS

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\*\*\*\*\* EFFECTIVE SEPTEMBER 1,2016 \*\*\*\*\*  
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All food handlers as defined shall complete a food handler training course (Sec. 20-52(d)&(e)) and thereafter within 60 days of employment (Sec. 20-53(f)). The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee (Sec. 20-53(g)). Please go to [www.houstonconsumer.org](http://www.houstonconsumer.org) or call 832.393.5100 for more information.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (NAME) 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: 06/17/16, 10:10 AM

Product or item quarantined: ICE MACHINE

Section #20-21-15 of food ordinance in violation:

Reason for quarantine: SLIME IN THE ICE MACHINE.

Record applicable data: (temperatrue, ppm, condition of product/item)

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 06/30/16 (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

Person in Charge (Signature)

Date:

Sanitarian (Signature) Essien Isong (EJI1)

Date: 06/17/2016

PG1

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# Food Establishment Inspection Report



<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100 Fax:832.393.5208</b> <b>www.houstontx.gov</b>	Establishment <b>BROOKLYN ATHLETIC CLUB (ESTABLISHMENT)</b>	Acct # <b>421009</b>
	Address <b>601 RICHMOND AVE</b>	Zip <b>77006</b>
	Owner <b>ALCHEMY STEAMWORKS, LLC</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>06/16/2016</b>	Arrival <b>07:30 PM</b>	Departure <b>08:00 PM</b>	Telephone <b>(832) 788-1007</b>	District <b>402</b>	Score
Permit Expiration <b>12/18/2016</b>	Permit Type <b>F,G</b>	Certified Manager			

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ground beef / Walk-In Cooler	50.00 ° F	Milk / Walk-In Cooler	53.00 ° F	Eggs / Walk-In Cooler	51.00 ° F
whipping cream / Walk-In Cooler	52.00 ° F	chili / Walk-In Cooler	51.00 ° F	cooked chicken wings / Walk-In Cooler	51.00 ° F
beef slider / reach-in cooler	41.00 ° F	cooked chicken wings / reach-in cooler	39.00 ° F	weiners / reach-in cooler	39.00 ° F
Beef / reach-in cooler	39.00 ° F	Chicken / reach-in cooler	41.00 ° F	Hamburgers / reach-in cooler	41.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.1(a)	Food(s): not in sound condition/not safe for human consumption /not free from spoilage, filth, other contaminants/not obtained from an approved source/not in compliance with laws relating to food labeling.  Food (ground beef/eggs/whipping cream/milk) not safe for human consumption . Condemned approximately 82lbs of temperature control for safety foods, held at temperatures above 41°F, for more than 4 hours. New Violation.	06/16/2016
20-21.2(a)(1)	Internal temperature of potentially hazardous food not held at 41° F. (5°C) or below or at 135° F. (57° C) or above while being stored / prepared / displayed / served / transported.  Measured internal temperature of potentially hazardous food (ground beef-50°F/eggs-51°F/whipping cream-52°F/milk-53°F) not held at 41° F (5°C) and 45°F for eggs or below as specified while being (stored) in walk-in cooler with ambient temperature of 54°F, aware of malfunctioning since 10AM today. 2. Quickly chill chicken wings and chili to 41°F or below in a ice-bath. New Violation.	06/16/2016
20-21.5(e)	Ice dispensing utensil(s) not stored on a clean surface or in the ice with the handle extended out from the ice.  Observed ice dispensing utensil(scoop) not stored on a clean surface or in the ice with the handle extended out from the ice. Correct immediately. New Violation.	06/16/2016
20-21.19(g)	Hand washing sign / icon / poster not (posted / visible) at all hand-washing sinks used by food employees  Hand-washing (sign / icon / poster) not (visible) at hand-washing sink used by food employees at the bar area. Correct immediately. New Violation.	06/16/2016

## COMMENTS

\*\*\*\*\* EFFECTIVE SEPTEMBER 1,2016 \*\*\*\*\*

All food handlers as defined shall complete a food handler training course (Sec. 20-52(d)&(e)) and thereafter within 60 days of employment (Sec. 20-53(f)). The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee (Sec. 20-53(g)). Please go to [www.houstonconsumer.org](http://www.houstonconsumer.org) or call 832.393.5100 for more information.

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

Items & weights (in pounds)condemned: ground beef-40; milk-8; whipping cream-24; eggs-10

Total weight (in pounds) condemned: 82

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

Date and Time of condemnation: 06/16/16; 07:50PM

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

Voluntarily destroyed by: (Drew Haught)

Person in Charge (Signature)

Date:

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 06/16/2016

PG1

A-1



# 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  
<http://www.houstontx.gov/health/food>

Establishment **BROOKLYN ATHLETIC CLUB  
(ESTABLISHMENT)**

Acct # **421009**

Address **601 RICHMOND AVE**

Zip **77006**

Owner **ALCHEMY STEAMWORKS, LLC**

Type Insp **Routine Inspection  
(001)**

Date  
**06/16/2016**

Arrival  
**07:30 PM**

Departure  
**08:00 PM**

Telephone  
**(832) 788-1007**

District  
**402**

Permit Expiration  
**12/18/2016**

Permit Type  
**F,G**

Certified Manager

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.20(a)(3)	(Garbage / Receptacles / Waste handling units for refuse / Recyclables / Returnables) stored outside not kept covered when not in actual use.  Not keeping covered outside (garbage / receptacles / waste handling units for refuse) when not in actual use. Keep outside garbage container covered, when not being use. New Violation.	06/16/2016
20-21.20(b)(3)	(Garbage / Refuse containers / Dumpsters / Compactor systems / Waste handling units) for (returnables / recyclables) located outside not stored on a smooth surface of non-absorbent material (such as concrete or machine-laid asphalt).  1.20(b)(3) - Observed garbage container located outside not stored on a smooth surface of non-absorbent material (such as concrete or machine-laid asphalt). Correct immediately. New Violation.	06/20/2016
20-21.24(b)(1)	No shielding / coating / shatter-resistant protection provided for artificial lighting located in: food is exposed / equipment washing / utensil washing lines area(s) / unwrapped single-service storage area(s) / single-use storage area(s) / equipment and utensil storage area(s).  Observed no shielding / coating / shatter-resistant protection provided for artificial lighting located in: food is exposed in walk-in cooler. Provide... New Violation.	06/16/2016
20-21.25(b)(3)	Ventilation filters not cleaned at sufficient frequencies to prevent accumulations.  Observed ventilation hood filters not cleaned at sufficient frequencies to prevent accumulations of grease and dust. Clean immediately and maintain cleaned. New Violation.	06/16/2016

Person in Charge (Signature)

Date:

Person in Charge (Signature)

Date: