



# 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 **ILLEGAL ESTABLISHMENT OPERATION**  
(Hoodie4Healing: 2001 Commerce St. 77002)  
Address .  
Owner

Acct # **200004**  
Zip  
Type Insp **Routine Inspection (001)**

Date <b>02/08/2026</b>	Arrival <b>11:40 AM</b>	Departure <b>12:45 PM</b>	Telephone <b>(999) 999-9999</b>	District <b>999</b>	Score <b>2.00</b>
Permit Expiration <b>09/01/2026</b>	Permit Type <b>F</b>	Certified Manager --			

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Warming Rack	145.00 ° F	Chicken / Warming Rack	172.00 ° F	Chicken / Warming Rack	156.00 ° F
Potatoes / Warming Rack	172.00 ° F	Potatoes / Warming Rack	135.00 ° F	Potatoes / Warming Rack	140.00 ° F
Potatoes / Warming Rack	162.00 ° F				

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.08(f)	Hair restraint. While handling food or utensils, food employees not wearing effective hair restraints and clothing that covers body hair to prevent the contamination of food or food-contact surfaces. An effective hair restraint means any cap / hat / hair net made of fabric / cord / plastic / paper that effectively covers and holds hair in place. The use of effective hair restraints also applies to any exposed scalp or facial hair where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand-washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed.	<b>02/09/2026</b>
	Observed food handlers not wearing effective hair restraint while handling food.	
	-Provide and wear an effective hair restraint that covers body hair while handling (food / utensils) to prevent contamination. *Operator was able to provide effective hair restraint for the food handlers. New Violation.	
20-23(c)(04)a	Items of Sanitation. Facility for washing, rinsing, sanitizing not consisting of at least three containers at the temporary food service establishment.	<b>02/15/2026</b>
	- Provide approved facility for washing, rinsing, sanitizing equipment and utensils. (review comments for recommendation). New Violation.	
	Items of Sanitation. Facility for employee hand-washing at temporary food establishment not provided with warm running water / clean running water / soap / individual paper towels.	
20-23(c)(04)b	Did not observe an employee hand-washing facility in the establishment.	<b>02/10/2026</b>
	-Provide employee hand washing facility with (warm running water / clean running water / soap / individual paper towels and catch basin). New Violation.	

## COMMENTS

Under current Texas Health & Safety Code § 437.007, a county or public health district may not require a nonprofit organization to obtain a food service permit for operating a retail or temporary food establishment.

-Hoodies4Healing is a non-profit organization (501(c)(3); No permit is needed;

Even if exempt from a permit, nonprofits must still follow food safety requirements under the Texas Food Establishment Rules (TFER) when they serve food that's prepared and provided to the public:

Food must come from approved sources and be safe and wholesome.

Potentially hazardous or time/temperature controlled (TCS) foods must be kept at correct temperatures (e.g., =41°F cold, =135°F hot). \*Upon inspection of the food on-site, all food were at an adequate hot holding temperature of 135°F and above.

\*Recommendation: Continue to rotate food to effectively spread the heat throughout the thicker food products.

\*Recommendation: Add the addition of the ware-washing station and hand-washing station as a addition barrier for food safety and employee health and hygiene. As a temporary measure, the operator had additional utensils for servery and had ample amount of gloves and sanitizer to prevent any barehand contact.

## CONTACT INFORMATION

Please feel free to contact me regarding any comments, questions, or concerns.

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Houstonconsumer.org

As measles cases continue to rise nationwide, Houston Health Department urges families to protect their loved ones and know that vaccination is the best defense. For updates and more info, visit: <https://www.houstonhealth.org/houston-measles-advisory>.

Person in Charge (Signature) Rose Mary

Date: 02/08/2026

Sanitarian (Signature) Tariq Thornton (TJT1)

Date: 02/08/2026