

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 MALA SICHUAN BISTRO (ESTABLISHMENT)	Acct # 425451
Address 1201 WESTHEIMER	Zip 77006
Owner XIONG WEI, LLC	Type Insp Routine Inspection (001)

Date 03/10/2016	Arrival 12:30 PM	Departure 01:30 PM	Telephone (832) 767-0911	District 402	Score
Permit Expiration 05/01/2016	Permit Type F,G		Certified Manager		

Food Temperatures / Unit Temperatures						
Item/Location Temp		Item/Location	Temp	Item/Location	Temp	
cooked noodle / Walk-In Cooler	41.00 ° F	Beef / Walk-In Cooler	43.00 ° F	Pork / Walk-In Cooler	33.00 ° F	
Chicken / Walk-In Cooler	41.00 ° F	cooked beef tongue / reach-in cooler	40.00 ° F	cooked chicken / reach-in cooler	43.00 ° F	
cooked beef stew / reach-in cooler	38.00 ° F	cooked noodle / reach-in cooler	41.00 ° F	Chicken / Cold-Hold Unit	42.00 ° F	
Fish / Cold-Hold Unit	42.00 ° F	Beef / Cold-Hold Unit	40.00 ° F	lamb / Cold-Hold Unit	41.00 ° F	

OBSERVATIONS AND CORRECTIVE ACTIONS				
Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By		
20-20(c)	Previous inspection report not posted on inside wall of establishment. Correct at the next inspection report, received. New Violation.	03/10/2016		
20-21.1(a)	Food (ice) not safe for human consumption . Condemned approximately 500lbs of ice contaminated by slime. New Violation.	03/10/2016		
20-21.3(a)(6)	Bulk food (sugar/salt) removed from original container not stored in a container identifying the food by common name. Provide New Violation.	03/10/2016		
20-21.3(b)(3)	Potentially hazardous foods (noodles) requiring cooling not being radiply cooled as specified by utilizing approved method. Observed cooked noodle being cooled at room temperature. Utilize one the approved method of cooling(ice-bath/in refrigerator/walk-in cooler). New Violation.	03/10/2016		
20-21.5(f)(4)	Observed dispensing utensils(cooked rice) not stored in water at least 135°F (57°C). Correct immediately. Repeat Violation.	03/10/2016		
20-21.5(e)	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. Repeat Violation.	03/10/2016		
20-21.10(a)(6)	Canvas cloth / other cloth materials used as a food-contact surface. Observed moist cloth being used to cover cooked noodle during storage, in walk-in cooler. Discontinue this practice. Cover foods with approved cover/covering materials. New Violation.	03/10/2016		
20-21.14(a)	Discontinue storing food chopping/cutting knives in crevices between preparation table and wall. Store on clean sanitize surface or knives rack/holder. New Violation.	03/10/2016		

COMMENTS

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 500

Total weight (in pounds) condemned: 500

Reason for condemnation: contaminated by slime in chute and under the ice-maker

Date and Time of condemnation: 03/10/16

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (describe)

Voluntarily destroyed by: (name of person)

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (ice-machine) 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: 03/10/16, 01:15PM

Product or item quarantined: ice-machine

Section # of food ordinance in violation: 20-21.15					
Reason for quarantine: presence of slime in the chute and under the ice-maker					
Record applicable data: (temperatrue, ppm, condition of product/item)					
Person in Charge (Signature)	Date:				
Sanitarian (Signature) Lateef Isiaka (LXI)	Date: 03/10/2016				

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Person in Charge (Signature)

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		C	BSERVATIO	NS AND CORRECTIVE	ACTIONS		
Code	Items in violation to be corrected by the dates indicated or immediately.				Correct By		
20-21.15(f)	Ice not protected by making (machine) for ice to be (operated / maintained) to prevent contamination of the ice. Observed pink and yellow slime/black residue 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 machine, until quarantine has been lifted by health officer. New Violation.					03/10/2016	
20-21.19(g)	Hand-washing (sign / icon / poster) not (posted) at hand-washing sinks used by food employees at dish-washing area. Provide Repeat Violation.				03/10/2016		
20-21.24(b)(1)	Observed no shielding / coating / shatter-resistant protection provided for artificial lighting located in: food is exposed / unwrapped single-service storage area(s) / single-use storage area(s) / equipment and utensil storage area(s). Provide light covers for lighting on top of hand-washing sink in food preparation area and reach-in cooler at the wall. New Violation.					03/10/2016	
20-21.25(b)(3)	Observed ventilation filters/hood not cleaned at sufficient frequencies to prevent accumulations of grease. Clean immediately and maintain cleaned. New Violation.					03/10/2016	
20-21.26(b)	Observed employees bag of clothing and possessions being stored on top of foods/utensils storage shelf. Correct immediately. New Violation.			03/10/2016			
Person in Charge (Signature) Date:							
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Date: