



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 THAI MAX (ESTABLISHMENT)	Acct # 425442
	Address 500 BAYBROOK MALL	Zip 77546
	Owner DT BAYBROOK, INC	Type Insp Routine Inspection (001)

Date 07/12/2016	Arrival 11:00 AM	Departure 12:15 AM	Telephone (281) 486-2444	District 107	Score
Permit Expiration 01/12/2017	Permit Type F,G	Certified Manager			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rice / S.T.	150.00 ° F	Beef / S.T.	142.00 ° F	Grilled chicken / S.T.	112.00 ° F
Grilled chicken / Heat lamp	110.00 ° F	Noodle / Walk-In Cooler	41.00 ° F	Chicken / Hot-Hold Unit	168.00 ° F
Fried chicken / Prep Area	102.00 ° F	Unit / Walk-In Cooler	38.00 ° F	Unit / Refrigerator	40.00 ° F
Fried chicken / Refrigerator	39.80 ° 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) not safe for human consumption. Ice was contaminated by slime on interior surfaces of the ice machine and was discarded. Corrected On-Site. New Violation.	COS
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. Found fried and grilled chicken at improper temperature on prep. and steam tables and under the heat lamp. Keep foods at 41°F or less or 135°F or more or use time only as a public health control and label foods for 4 hours immediate service. Corrected On-Site. New Violation.	COS
20-21.2(b)(3)e	Cross contamination not prevented by separating ready-to-eat foods from raw fruit / vegetables before washing. Organize walk in cooler shelving to store raw foods / unwashed produce on lower shelf and cooked foods / washed produce (ready-to-eat) on top shelves to prevent cross-contamination. Corrected On-Site. New Violation.	07/12/2016

COMMENTS

FSMC: Long Zhang (arrived later)# 201959 , 06/22/20

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 200 lbs

Total weight (in pounds) condemned: 200 lbs

Reason for condemnation: Contaminated by slime

Date and Time of condemnation: 07/12/16 , 11:15AM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: Discarded in three compartment sink

Voluntarily destroyed by: Long Zhang

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: 07/12/16 , 11:30AM

Product or item quarantined: Ice machine

Section # of food ordinance in violation: 20-21.15

Reason for quarantine: Slime on interior surfaces

***** 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 or call 832.393.5100 for more information.
A copy of the food handler guidelines was given to Long Zhang

Person in Charge (Signature) 	Date: 07/12/2016
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Sanitarian (Signature) Mastaneh Sarraf (MXS1) 	Date: 07/12/2016
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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 THAI MAX (ESTABLISHMENT)	Acct # 425442
	Address 500 BAYBROOK MALL	Zip 77546
	Owner DT BAYBROOK, INC	Type Insp Routine Inspection (001)

Date 07/12/2016	Arrival 11:00 AM	Departure 12:15 AM	Telephone (281) 486-2444	District 107
Permit Expiration 01/12/2017	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
20-21.3(b)(10)b	Potentially hazardous / ready-to-eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date". Date-mark ready-to-eat potentially hazardous foods by preparation and disposition dates when kept more than 24 hours. Found unmarked foods (fried / grilled chicken, noodles, cooked beef, etc.) in walk in cooler. New Violation.	07/12/2016
20-21.3(a)(1)	Raw / prepared food removed from original containers / packages: being stored in unclean containers / being stored in uncovered containers.. Keep all foods covered while being stored in walk in cooler. New Violation.	07/12/2016
20-21.10(g)	Nonfood-contact surfaces of equipment not smooth / washable / free of unnecessary ledges / projections / crevices / accessible for cleaning / maintained in good repair /.maintained in a clean and sanitary condition. Discontinue using crates to store clean utensils in them Provide smooth, easily cleanable containers. Corrected On-Site. New Violation.	07/12/2016
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 all equipment, tables and other surfaces in the kitchen thoroughly to remove stain, crusted grease, debris, etc. MAINTAIN CLEAN New Violation.	07/12/2016
20-21.15(f)	Ice making machine / plant not: located / installed / operated / maintained to prevent contamination of the ice. Clean interior cavities of the ice machine to remove black and pink slime. MACHINE IS QUARANTINED , DO NOT USE ICE FOR HUMAN CONSUMPTION. New Violation.	07/12/2016
20-21.21(a)	Condition of premises affording the harborage / feeding of insects / rodents. Observed couple of live roaches under the front counter and couple of dead roaches on the kitchen floor. Take all effective measures to eliminate the presence of roaches. New Violation.	07/12/2016
20-21.23(a)	Wall / Ceiling not kept clean. Clean ceiling tiles and vent covers in the back area of the kitchen to remove back stain. New Violation.	07/15/2016
20-21.24(a)	Not providing at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized . Repair light fixture over the dish washing area to provide 50 foot-candles of light. New Violation.	07/15/2016

Person in Charge (Signature) 	Date: 07/12/2016
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Person in Charge (Signature) 	Date: 07/12/2016
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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 www.houstontx.gov	Establishment CULLEN TEXACO / FRENCHY'S CHICKEN (Total Establishment)	Acct # 417839
	Address 12805 CULLEN	Zip 77047
	Owner AAIM, INC	Type Insp Reinspection (002)

Date 07/19/2016	Arrival 03:15 PM	Departure 03:50 PM	Telephone (713) 239-2698	District 105	Score
Permit Expiration 07/22/2016	Permit Type F,D,G	Certified Manager			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.3(a)(6)	Bulk food removed from original container not stored in a container identifying the food by common name. Bulk food (flour) removed from original container not stored in a container identifying the food by common name. New Violation.	07/19/2016
20-21.3(b)(10)b	Potentially hazardous / ready-to-eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date". Ready-to-eat potentially hazardous food (rice) prepared and held refrigerated for more than 24 hours not clearly marked using effective means to indicate the date and time by which the food shall be consumed on the premises, sold, or discarded. New Violation.	07/19/2016
20-21.21(d)	Establishment not removing (dead / trapped) (insects / rodents / pests) from premises at frequency that prevents the accumulation of pests Observed dead insects/pest in the kitchen. Pest control service was performed today. New Violation.	07/19/2016

COMMENTS

Person in Charge (Signature)	Date:
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Sanitarian (Signature) Rahmatullah Syed (RXS1)	Date: 07/19/2016
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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 www.houstontx.gov	Establishment J & J LOUNGE (Kitchen)	Acct # 915318
	Address 3303 LEE	Zip 77026
	Owner JERRY JOHNSON	Type Insp Routine Inspection (001)

Date 07/13/2016	Arrival 02:00 PM	Departure 03:20 PM	Telephone (713) 222-7104	District 405	Score
Permit Expiration 08/13/2016	Permit Type F,G	Certified Manager			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Cold-Hold Unit	39.50 ° F	Fish / Cold-Hold Unit	43.50 ° F	Fish / Cold-Hold Unit	45.00 ° F
Cheese / Cold-Hold Unit	41.00 ° F	Cut tomatoes / Cold-Hold Unit	43.50 ° F	Cocktail sauce / Cold-Hold Unit	50.00 ° F
Salad dressing / Cold-Hold Unit	50.00 ° F	Rice / Hot-Hold Unit	141.00 ° F	Seafood sauce / Cold-Hold Unit	148.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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. Quick chill salad dressings and cocktail sauce in a container in the freezer to 41 F or below. Repeat Violation.	07/13/2016
20-21.2 (c)(2)	Contamination of foods not prevented by employee using suitable utensil to handle ready-to-eat foods. Observed employee handle food with their bare hands, discontinue this practice. Employees shall use single-use gloves or suitable utensils for ready-to-eat food. Corrected On-Site. New Violation.	07/13/2016
20-21.8(f)	Food employee not wearing an effective hair restraint / clothing that cover body hair while handling food / utensils. All employees shall wear an effective hair restraint while handling food. Corrected On-Site. New Violation.	07/13/2016
20-21.10(a)	Multiuse equipment / utensils not designed / constructed with safe materials / repaired with safe materials / corrosion resistant / nonabsorbent / smooth / easily cleanable / durable / maintained in good repair. Repair the vitamin water cooler to maintain food at an internal temperature of 41 F or below. Quarantine, to not store potentially hazardous food in the cooler. When the cooler has been repaired contact the inspector at: 713-502-1104 or the supervisor at: 832-393-4445 or 832-393-5100. New Violation.	07/14/2016

COMMENTS

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: 7-13-16, 2:40 PM

Product or item quarantined: vitamin water cooler

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: not cooling properly

Record applicable data:

Person in Charge (Signature)	Date:
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Sanitarian (Signature) Remonda Robinson (RLR1)	Date: 07/13/2016
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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 J & J LOUNGE (Kitchen)	Acct # 915318
	Address 3303 LEE	Zip 77026
	Owner JERRY JOHNSON	Type Insp Routine Inspection (001)

Date 07/13/2016	Arrival 02:00 PM	Departure 03:20 PM	Telephone (713) 222-7104	District 405
Permit Expiration 08/13/2016	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
20-21.11(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. Observed nonfood-contact surfaces of equipment (side of fryers and under fryers) not cleaned as often as necessary to keep the equipment free of accumulation of grease. (clean and maintain clean) Repeat Violation.	07/18/2016
20-21.23(b)	Ceilings not non-absorbent in: walk-in refrigeration units / food preparation areas / storage areas / utensil and equipment washing areas / toilet rooms / vestibule. Replace the acoustic ceiling tiles in the food prep/food storage area in the bar with the smooth-vinyl type ceiling tiles. New Violation.	07/20/2016

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 www.houstontx.gov	Establishment QUAN DI TU (ESTABLISHMENT)	Acct # 423154
	Address 8200 WILCREST	Zip 77072
	Owner DIEP PHAM COMPANY	Type Insp Routine Inspection (001)

Date 07/14/2016	Arrival 09:00 AM	Departure 09:45 AM	Telephone	District 206	Score
Permit Expiration 12/09/2016	Permit Type F,G	Certified Manager			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Hot-Hold Unit	168.00 ° F	Pork / Hot-Hold Unit	139.00 ° F	Fish / Hot-Hold Unit	162.00 ° F
ground pork / Hot-Hold Unit	142.00 ° F	Chicken / Refrigerator	40.00 ° F	Pork / Refrigerator	39.00 ° F
Fish / Refrigerator	37.00 ° F	ground pork / Refrigerator	39.00 ° 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. Food (fish) not protected from potential contamination by unnecessary handling. Observed employee touching ready-to eat food with bare hands. Bare hand contact with ready to eat food must be minimized. Corrected On-Site. New Violation.	07/14/2016
20-21.8(f)	Food employee not wearing an effective hair restraint / clothing that cover body hair while handling food / utensils. Observed employee not wearing effective hair restraint while handling food/utensils. Effective hair restraint must be worn while handling food/utensils. Corrected On-Site. New Violation.	07/14/2016
20-21.9(a)	Employee consuming food in unapproved area. Observed employee consuming food in the food preparation area. Food employees must consume food in approved break room area. Corrected On-Site. New Violation.	07/14/2016
20-21.19(a)	Hand-washing sink not accessible to employees at all times. Hand washing sink must be accessible for employees engaged in food preparation. New Violation.	07/14/2016
20-21.19(c)	No sanitary towels / hand-drying device conveniently located near each hand-washing sink or group of two adjacent sinks. No (towels disposable/ continuous towel system/ hand-drying device) near each hand-washing sink or group of two adjacent sinks. Provide a supply of towels or alternate approved hand drying device at all hand-washing sinks at all times. Corrected On-Site. New Violation.	07/14/2016

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 or call 832.393.5100 for more information.

Person in Charge (Signature)	Date:
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Sanitarian (Signature) Essien Isong (EJ11)	Date: 07/14/2016
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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 www.houstontx.gov	Establishment CLASSIC KITCHEN (KITCHEN)	Acct # 420109
	Address 9888 BELLAIRE	Zip 77036
	Owner XIN CHEN CLASSIC KITCHEN CORP	Type Insp Routine Inspection (001)

Date 07/17/2016	Arrival 09:15 AM	Departure 10:40 AM	Telephone	District 204	Score
Permit Expiration 07/10/2017	Permit Type F,G	Certified Manager			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Gravy / Hot-Hold Unit	178.00 ° F	Beef / Walk-In Cooler	44.00 ° F	Pork / Walk-In Cooler	45.00 ° F
Soy beam milk / Hot-Hold Unit	156.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	Operating a food service / processing establishment not conforming to requirements of Article II. Establishment not in compliance with Article II, Food Ordinance. T.C. for rodent. New Violation.	07/17/2016
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 (beef, pork) not held at 41° F. (5°C) or below or at 135° F. (60° C) or above while being (stored / prepared / displayed / served). New Violation.	07/17/2016
20-21.8(f)	Food employee with partial or complete absence of scalp hair not wearing an effective hair restraint while handling foods / utensils. Provide restraints for employees working in the kitchen. New Violation.	07/17/2016
20-21.11(a)(3)	Food-contact surfaces of equipment / utensils used for preparation of potentially hazardous foods on a continuous / production line basis not washed, rinsed, and sanitized at proper intervals throughout the day. Clean old food particles and rodent droppings on edge of the food prep table. clean filth on knives in the food prep area. Repeat Violation.	07/17/2016
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 filth, rodent droppings on shelves under the prep table. Repeat Violation.	07/17/2016

COMMENTS


TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 07/17/16, 10:10 AM for rodent issues. Call 832-395-9917 for re-inspection.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 07/18/16 (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 indicated may result in additional enforcement action.

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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 or call 832.393.5100 for more information.

Person in Charge (Signature) 	Date: 07/17/2016
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Sanitarian (Signature) Chsun-Yi Hsu (CYH1) 	Date: 07/17/2016
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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 CLASSIC KITCHEN (KITCHEN)	Acct # 420109
	Address 9888 BELLAIRE	Zip 77036
	Owner XIN CHEN CLASSIC KITCHEN CORP	Type Insp Routine Inspection (001)

Date 07/17/2016	Arrival 09:15 AM	Departure 10:40 AM	Telephone	District 204
Permit Expiration 07/10/2017	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
20-21.12(g)	No test kit or other device provided/used to measure parts per million or milligrams per liter of chemical sanitization solution. Observed no test kit or other device (provided / used) to measure parts per million or milligrams per liter of chemical sanitization solution. New Violation.	07/17/2016
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 / recyclables / returnables) when not in actual use. New Violation.	07/17/2016
20-21.21(a)	Effective measures intended to minimize the presence of rodents / files / cockroaches / other insects on the premises not utilized. Effective measures intended to minimize the presence of rodents on the premises not utilized. Observed live mouse in the dry storage room and dead mice on floor in the water heater room. T.C. Call 832-395-9917 for re-inspection. New Violation.	07/17/2016
20-21.22(a)	Floors / floor covering not kept clean in: food preparation area / walk-in refrigeration unit / food storage area / dressing room / locker room / utensil-washing area / toilet room / vestibule. Clean filth, rodent droppings, dead mice on floor in the water heater room. Clean filth, food particles on floor in the dry storage area. Repeat Violation.	07/17/2016
20-21.23(a)	Wall / Ceiling not kept clean. clean dust, smoke stained ceiling tiles in the kitchen. Repeat Violation.	07/17/2016
20-21.24(a)	Not providing at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized . Not providing at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized. Repair buen out lights in the kitchen. New Violation.	07/17/2016
20-21.24(a)	Not providing at least 10 foot-candles (110 lux) a distance of 30 inches (75 cm) above the floor: walk-in-refrigeration / dry storage area(s) / other area(s) during periods of cleaning. Not providing at least 10 foot-candles (110 lux) a distance of 30 inches (75 cm) above the floor: walk-in-refrigeration / dry storage area(s) / other area(s) during periods of cleaning. New Violation.	07/17/2016

Person in Charge (Signature) 	Date: 07/17/2016
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Person in Charge (Signature) 	Date: 07/17/2016
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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 www.houstontx.gov	Establishment DANTON'S GULF COAST SEAFOOD (TOTAL FACILITY)	Acct # 408657
	Address 4611 MONTROSE BLVD	Zip 77006-6130
	Owner DANTON'S #1, LTD	Type Insp Routine Inspection (001)

Date 07/11/2016	Arrival 10:50 AM	Departure 11:40 AM	Telephone (713) 807-8883	District 402	Score
Permit Expiration 10/18/2016	Permit Type F,G	Certified Manager			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
soft-shell crabs / Walk-In Cooler	47.00 ° F	smoked pork / Walk-In Cooler	50.00 ° F	cooked chicken tender / reach-in cooler	47.00 ° F
crab-cake / reach-in cooler	52.00 ° F	pico-degalia / reach-in cooler	51.00 ° F	Cheese / reach-in cooler	51.00 ° F
Chicken / reach-in cooler	49.00 ° F	scallop / Walk-In Cooler	42.00 ° F	shrimp / Walk-In Cooler	41.00 ° F
cooked rice / Walk-In Cooler	38.00 ° F	red bean / Walk-In Cooler	39.00 ° F	cooked oyster / reach-in cooler	31.00 ° F
cooked shrimp / reach-in cooler	42.00 ° F	crabmeat / Cold-Hold Unit	42.00 ° F	Rice / Hot-Hold Unit	161.00 ° 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 (soft-shell crab/smoked pork/cooked chicken tender/pico-degalia/cheese/chicken/crab-cake) not safe for human consumption . Condemned approximately 22lbs of temperature control for safety foods, held at temperatures above 41°F, for more than 4 hours. New Violation.	07/11/2016
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 temperatures of temperature control for safety foods (soft-shell crab-47°F/smoked pork-50°F/cooked chicken tender-47°F/crab-cake-52°F/pico-degalia-51°F/cheese-51°F/chicken-49°F) not held at 41° F. (5°C) or below as specified while being (stored) in walk-in cooler and reach-in cooler with ambient air temperatures of 48°F and 50°F respectively. New Violation.	07/11/2016
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) - Existing equipment(walk-in cooler/reach-in cooler): is not in good repair / is not capable of maintaining/holding foods at 41°F or below. Repair... "EQUIPMENT QUARANTINE" Do not use the equipment until quarantine has been lifted by health officer. New Violation.	07/11/2016

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 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: soft-shell crab-5; smoked pork-10; cooked chicken tenders-1; pico-degalia-1; cheese-1; chicken-3; crabcake-1
Total weight (in pounds) condemned: 22
Reason for condemnation: food held at temperatures above 41°F, for more than 4 hours.
Date and Time of condemnation: 07/11/16; 11:10:AM
The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (thrown in trash container)
Voluntarily destroyed by: (Louis Borowski)

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (reach-in cooler/walk-in

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: 07/11/16, 11:30AM

Product or item quarantined: walk-in cooler #1; reach-in cooler(front of cooking stoves/grill

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: not capable of maintaining/holding foods at 41°F or below

Record applicable data: (48°F/50°F)

Person in Charge (Signature)

Date:

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 07/11/2016



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 DANTON'S GULF COAST SEAFOOD (TOTAL FACILITY)	Acct # 408657
	Address 4611 MONTROSE BLVD	Zip 77006-6130
	Owner DANTON'S #1, LTD	Type Insp Routine Inspection (001)

Date 07/11/2016	Arrival 10:50 AM	Departure 11:40 AM	Telephone (713) 807-8883	District 402
Permit Expiration 10/18/2016	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
20-21.18(d)	Toilet room not provided with at least one covered waste receptacle Observed employee's toilet room not provided with at least one covered waste receptacle. Provide... New Violation.	07/11/2016
20-21.21(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 hole/gap under back receiving door. Repeat Violation.	07/11/2016
20-21.22(a)	Floors / floor covering not maintained in good repair in: food preparation area / walk-in refrigeration unit / food storage area / dressing room / locker room / utensil-washing area / toilet room / vestibule.. Replace all broken/missing floor tiles all around kitchen and food preparation areas. Repeat Violation.	07/18/2016
20-21.23(g)	Fans attached to walls / ceilings not: easily cleanable / maintained in good repair / kept clean. Fans attached to (ceilings) not: kept clean. Observed exhaust fan in employee's restroom, covered with dust/dirt. Clean immediately and maintain cleaned. New Violation.	07/11/2016
20-21.23(g)	Light fixtures attached to walls / ceilings not: easily cleanable / maintained in good repair / kept clean. Light fixtures attached to (ceilings) not: maintained in good repair. Replace a broken light cover on top clean food plates storage table. Repeat Violation.	07/11/2016
20-21.25(b)(3)	Ventilation filters not cleaned at sufficient frequencies to prevent accumulations. Ventilation filters/hood not cleaned at sufficient frequencies to prevent accumulations of grease. Clean immediately and maintain cleaned. New Violation.	07/11/2016

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 www.houstontx.gov	Establishment GOLDEN STAR (ESTABLISHMENT)	Acct # 423812
	Address 7840 W TIDWELL RD	Zip 77040
	Owner GOLDEN STAR BUFFET LLC	Type Insp Reinspection (002)

Date 07/12/2016	Arrival 10:05 AM	Departure 11:25 AM	Telephone (713) 939-1875	District 307	Score
Permit Expiration 10/10/2016	Permit Type F,D,G	Certified Manager			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Unit / Reach In Coolers	40.00 ° F	Shrimp / Reach In Cooler	41.00 ° F	Shrimp Fried Rice / Reach In Cooler	41.00 ° F
Noodles / Reach In Cooler	40.00 ° F	Unit / Prep Reach In Cooler	41.00 ° F	Chicken / Prep Reach In Cooler	41.00 ° F
Beef / Prep Reach In Cooler	41.00 ° F	Unit / Reach In Cooler	60.00 ° F	Unit / Walk In Coolers	40.00 ° F
Squid / Walk-In Cooler	41.00 ° F	Crab Salad / Walk-In Cooler	40.00 ° F	Beef / Walk-In Cooler	40.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.3(a)(2)	Container of food not stored a minimum of 6 inches above the floor. To prevent possible contamination store boxes of food walk in freezer and bag of potatoes walk in cooler 6 inches above the floor. New Violation.	07/12/2016
20-21.3(b)(10)b	Potentially hazardous / ready-to-eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date". Date mark all cooked potentially hazardous food (squid and crab salad - walk in cooler) held over 24 hours in a refrigerated unit with the open preparation and disposition date. Cooked food may only be kept for 7 days in a refrigerated unit at a temperature of 41 degrees or below. On the 7th day all cooked food not sold or consumed must be discarded. New Violation.	07/12/2016
20-21.10(a)	Multiuse equipment / utensils not designed / constructed with safe materials / repaired with safe materials / corrosion resistant / nonabsorbent / smooth / easily cleanable / durable / maintained in good repair. Blue cloth towel under white cutting board and orange cloth towel under white cutting board, food prep, prohibited. Remove! Use a nonabsorbent easily cleanable material (rubber mat). New Violation.	07/12/2016

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 or call 832.393.5100 for more information.

Person in Charge (Signature)	Date:
Sanitarian (Signature) Zenobia Walker (ZYW1)	Date: 07/12/2016



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	Owner GOLDEN STAR BUFFET LLC	Type Insp Reinspection (002)

Date 07/12/2016	Arrival 10:05 AM	Departure 11:25 AM	Telephone (713) 939-1875	District 307
Permit Expiration 10/10/2016	Permit Type F,D,G	Certified Manager		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.10(a)	<p>Multiuse equipment / utensils not designed / constructed with safe materials / repaired with safe materials / corrosion resistant / nonabsorbent / smooth / easily cleanable / durable / maintained in good repair.</p> <p>Multiuse equipment / utensils not designed / constructed with safe materials / repaired with safe materials / corrosion resistant / nonabsorbent / smooth / easily cleanable / durable / maintained in good repair. REACH IN COOLER QUARANTINED! Observed with person in charge (Aimee Chen) cooler not maintaining proper temperature (60 degrees), cook line. Prohibited! Repair cooler to provide and maintain a temperature of 41 degrees or below at all times.</p> <p>DO NOT STORE ANY FOOD IN COOLER UNTIL: LEAVE EMPTY 1. REPAIRED 2. QUARANTINE HAS BEEN LIFTED BY INSPECTOR - CALL INSPECTOR (YUVONNE WALKER) AT (713) 502-2622 TO LIFT QUARANTINE. New Violation.</p>	07/12/2016
20-21.14(a)	<p>Equipment / utensils/ glassware / plates not handled properly to protect from contamination.</p> <p>To prevent possible contamination provide a utensil holder or magnetic strip to store knife not between prep reach in cooler and reach in cooler, cook line. New Violation.</p>	07/12/2016
20-21.21(a)	<p>Effective measures intended to minimize the presence of rodents / flies / cockroaches / other insects on the premises not utilized.</p> <p>Provide effective measures to eliminate the presence of fly activity, food prep. New Violation.</p>	07/12/2016
20-21.22(a)	<p>Floors / floor covering not kept clean in: food preparation area / walk-in refrigeration unit / food storage area / dressing room / locker room / utensil-washing area / toilet room / vestibule.</p> <p>Clean Floor To Remove: 1. Cook Line - dead roaches and food particles 2. Walk In Freezer - food spill New Violation.</p>	07/12/2016
20-21.23(a)	<p>Wall / Ceiling not kept clean.</p> <p>Clean and sanitize wall behind cooking equipment (fryers, woks, grill) to remove grease accumulations. New Violation.</p>	07/12/2016
20-21.24(a)	<p>Not providing at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized .</p> <p>Replace burned out light bulb under vent hood, sushi bar. New Violation.</p>	07/12/2016
20-21.25(b)(3)	<p>Ventilation filters not cleaned at sufficient frequencies to prevent accumulations.</p> <p>Clean and sanitize filters and vent hoods to remove grease accumulations: 1. Kitchen 2. Sushi Bar New Violation.</p>	07/12/2016
20-21.27(a)(2)	<p>Pesticide used at the food service establishment not registered and approved by governmental authorities.</p> <p>Home-Style pesticide (Hot Shot Ant & Roach Spray) used at establishment prohibited. Remove from premises. Use chemical only approved to be used in a food establishment. - Call an approved commercial pest control company. - Observed hot shot can stored on shelf under table, waiter/waitress station. New Violation.</p>	07/12/2016

Person in Charge (Signature)	Date:
Person in Charge (Signature)	Date:



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Permit Expiration 10/10/2016	Permit Type F,D,G	Certified Manager		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-53(b)	Owning / operating / causing to be operated a food preparation area without the food service manager having in his possession a Food Service Manager's Certification. No Certified Manager On Duty. Prohibited! A certified manager must be on duty physically inside establishment during all hours of business operations and the preparation of food before opening for business operations and have in his/her possession a Food Manager's Certificate from The City of Houston Health Department to present to inspector upon request. Call (832) 393-5100 to schedule class appointment. FINAL NOTICE! New Violation.	07/12/2016

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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 www.houstontx.gov	Establishment TACOS EL NUEVO CHUY- 3 BROTHER'S (4922 LOCKWOOD (M-ST/7A-8P))	Acct # 417603
	Address 4922 LOCKWOOD	Zip 77026
	Owner JESUS RODRIGUEZ	Type Insp Routine Inspection (001)

Date 07/11/2016	Arrival 08:15 AM	Departure 09:15 AM	Telephone (832) 607-6306	District 405	Score
Permit Expiration 07/19/2016	Permit Type H	Certified Manager			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
UNIT / PREP-COOLER	39.00 ° F	Cheese / STEAM TABLE	100.00 ° F	chili / STEAM TABLE	105.00 ° F
RE-FRIED BEAN / STEAM TABLE	105.00 ° F	Beef / STEAM TABLE	135.00 ° F	LENGUA / STEAM TABLE	135.00 ° F
Eggs / STEAM TABLE	130.00 ° F	Beef / ROOM TEMPERATURE	38.00 ° 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. Foods (FRIED CHICHARRON) in establishment (TACOS EL NUEVO CHUY) obtained from unapproved source (HOME). CITATION ISSUED DO NOT SELL ANY KIND OF FOOD WHICH WERE MADE FROM HOME. Repeat Violation.	07/11/2016
20-21.4(f)(1)	Refrigerated potentially hazardous cooked foods not being reheated rapidly to 165°F or higher before being served or placed in a hot food storage facility. OBSERVED REFRIGERATED NACHO CHEESE,CHILI,RE-FRIED BEAN,COOKED BACOA WERE 105F IN THE STEAM TABLE NOT BEING REHEATED RAPIDLY TO 165F OR HIGHER. RAPIDLY REHEAT ALL REFRIGERATED READY TO EAT FOOD IMMEDIATELY FROM GRILL OR MICROWAVE OR OVEN TO 165F AND MAINTAINED AT 135F AT ALL TIME DURING DISPLAY AND SERVICE. OPERATOR REHEAT CHILI,CHEESE,RE-FRIED BEAN ON THE GRILL IMMEDIATELY. Corrected On-Site. Repeat Violation.	COS
20-21.4(i)	No temperature measuring device provided to assure attainment / maintenance of proper internal / holding refrigerated temperature of potentially hazardous food. PROVIDE A METAL STEM THERMOMETER CAN MEASURE TEMPEATURE FROM 41F OR BELOW TO 135F OR ABOVE. FINAL WARNING Repeat Violation.	07/11/2016

COMMENTS

Person in Charge (Signature)	Date:
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Sanitarian (Signature) I-Yuan Chen (IFC1)	Date: 07/11/2016
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OBSERVATIONS AND CORRECTIVE ACTIONS

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20-21.8(f)	Food employee not wearing an effective hair restraint / clothing that cover body hair while handling food / utensils. OBSERVED food employee not wearing an effective hair restraint / clothing that cover body hair while handling food / utensils. CITATION ISSUED Provides an effective hair restraint while food handling or utensil washing. OPERATOR WEARING HAT IMMEDIATELY. Corrected On-Site. New Violation.	COS

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