



## 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 LAS MORENITAS (Kitchen)  
 Address 1622 FEDERAL RD 6  
 Owner MARIA GOMEZ

Acct # 415970  
 Zip 77015-6727  
 Type Insp  
 Routine  
 Inspection (001)

Date 10/10/2016	Arrival 10:30 AM	Departure 11:25 AM	Telephone	District 405	Score
Permit Expiration 09/27/2017	Permit Type F,G	Certified Manager			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hamburgers / Cold-Hold Unit	35.00 ° F	Potatoes / Cold-Hold Unit	39.00 ° F	Beef / Cold-Hold Unit	44.00 ° F
Pork / Cold-Hold Unit	38.00 ° F	Chicken / Cold-Hold Unit	40.00 ° F	Beans / Hot-Hold Unit	155.00 ° F
Sliced tomatoes / On table	51.00 ° 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.	10/10/2016
	Quick chill food items in a shallow container in an ice bath or in the freezer to 41 F or below. New Violation.	
	Potentially hazardous food not cooled from 135°F (21° C) to 41°F (5°C) or below within 6hours.	
20-21.3(b)(2)a	1. Food shall be rapidly cooled down in shallow container in an ice bath or in shallow containers in the freezer (from 135 F to 70 within the first two hours, then from 70 F to 41 F within the next 4 hours)	10/10/2016
	2. Label all bulk containers with the name of the food item that it holds. New Violation.	
20-21.14(b)(3)	Stored utensils not stored covered / inverted.	10/10/2016
	Stored utensils not stored covered or inverted. (correct immediately) New Violation.	
20-21.21(a)	Effective measures intended to minimize the presence of rodents / flies / cockroaches / other insects on the premises not utilized.	10/14/2016
	Effective measures intended to minimize the presence of rodents on the premises not utilized. (correct immediately) New Violation.	
20-53(g)	Food service manager and food handler requirements. Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee.	10/14/2016
	Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee. (correct immediately) New Violation.	

### COMMENTS

Person in Charge (Signature)



Date:

Sanitarian (Signature) Remonda Robinson (RLR1)

Date: 10/10/2016

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 <b>Food Establishment Inspection Report</b> 					
<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>		<b>Establishment GOLDEN SEAFOOD (Total Establishment)</b> <b>Address 903 S 75TH ST</b> <b>Owner STEVE MIU</b>		<b>Acct # 201200</b> <b>Zip 77023</b> <b>Type Insp Complaint (003)</b>	
<b>Date</b> 10/14/2016	<b>Arrival</b> 10:40 AM	<b>Departure</b> 12:20 PM	<b>Telephone</b> (713) 923-8790	<b>District</b> 102	<b>Score</b>
<b>Permit Expiration</b> 03/13/2017	<b>Permit Type</b> F,G	<b>Certified Manager</b>			
<b>Food Temperatures / Unit Temperatures</b>					
<b>Item/Location</b>	<b>Temp</b>	<b>Item/Location</b>	<b>Temp</b>	<b>Item/Location</b>	<b>Temp</b>
Air temp / Walk-In Cooler	50.00 ° F	Oyster / Walk-In Cooler	49.00 ° F	Shrimp / Walk-In Cooler	41.00 ° F
Unit / Cold-Hold Unit	40.00 ° F	Unit / Cold-Hold Unit	39.00 ° F	Cheese / Cold-Hold Unit	41.00 ° F
Eggs / Cold-Hold Unit	41.00 ° F	Fish / Cold-Hold Unit	40.00 ° F	Fish / Cold-Hold Unit	41.00 ° F
Chicken / Cold-Hold Unit	41.00 ° F	shrimp / Cold-Hold Unit	41.00 ° F		
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					
<b>Code</b>	<b>Items in violation to be corrected by the dates indicated or immediately.</b>				<b>Correct By</b>
	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.				
20-21.1(a)	Food (raw Oyster) not safe for human consumption. Observed raw oyster (10lbs) in work in cooler at 49°F from last day. Potentially hazardous food must be maintained at 41°F or below. Denatured and discarded. Corrected On-Site. New Violation.				COS
	Potentially hazardous foods being improperly thawed in water.				
20-21.4(j)(2)	Potentially hazardous food (raw shrimp) being improperly thawed in water. Thaw in cold running water and prepare as soon as it is thawed or remove to cooler and keep at 41°F or less. Corrected On-Site. New Violation.				COS
	Multiuse equipment / utensils not designed / constructed with safe materials / repaired with safe materials / corrosion resistant / nonabsorbent / smooth / easily cleanable / durable / maintained in good repair.				
20-21.10(a)	1. Multiuse equipment (walk-in cooler) not maintained in good repair. Measured the ambient temperature of the walk-in cooler at 50°F and food (raw oyster) at 49°F. Repair the walk-in cooler to maintain potentially hazardous foods at 41 F or below. Discontinue storing potentially hazardous foods in this unit until it's repaired.				10/14/2016
	2. OBSERVED DISH-WASHING MACHINE NOT PROVIDED SANITIZING SOLUTION AT LEAST 50 ppm and recorded a concentration of 0 ppm chlorine sanitizer. Repair dish-washing machine to provide sanitizing solution with concentration of 50 -100 ppm. Use temporarily the three compartment sink for sanitizing.				
	Call Yen Vu at 281-896-4738 for re-checking. Repeat Violation.				
<b>COMMENTS</b>					
Complaint ID 792567					
FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:					
Items & weights (in pounds)condemned: Raw Oyster 10lbs					
Total weight (in pounds) condemned: 10lbs					
Reason for condemnation: Food was kept at improper temperature over night.					
Date and Time of condemnation: 10/14/16 11:15 AM					
The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: Denatured and discarded					
Voluntarily destroyed by: San Juana Luna					
<b>Person in Charge (Signature)</b>				<b>Date:</b>	
<b>Sanitarian (Signature) Yen Vu (YXV)</b>				<b>Date: 10/14/2016</b>	

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		<b>Food Establishment Inspection Report</b>			
<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100</b>  <b>Fax: 832.393.5208</b>  <b><a href="http://www.houstontx.gov/health/food">http://www.houstontx.gov/health/food</a></b>			<b>Establishment</b> GOLDEN SEAFOOD (Total Establishment) <b>Address</b> 903 S 75TH ST <b>Owner</b> STEVE MIU		<b>Acct #</b> 201200 <b>Zip</b> 77023 <b>Type Insp</b> <b>Complaint (003)</b>
<b>Date</b> 10/14/2016	<b>Arrival</b> 10:40 AM	<b>Departure</b> 12:20 PM	<b>Telephone</b> (713) 923-8790 	<b>District</b> 102	
<b>Permit Expiration</b> 03/13/2017	<b>Permit Type</b> F,G	<b>Certified Manager</b>			
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					
<b>Code</b>	<b>Items in violation to be corrected by the dates indicated or immediately.</b>				<b>Correct By</b>
20-21.23(g)	Vent covers attached to walls / ceilings not: easily cleanable / maintained in good repair / kept clean.				10/14/2016
	Clean and maintain vent covers attached to the ceiling to be free of dirt and dust. New Violation.				
20-53(g)	Food service manager and food handler requirements. Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee.				10/14/2016
	The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Go to <a href="http://www.houstonconsumer.org">www.houstonconsumer.org</a> or call 832.393.5100  for more information. New Violation.				
<b>Person in Charge (Signature)</b>			<b>Date:</b>		
<b>Person in Charge (Signature)</b>			<b>Date:</b>		

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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 JOE'S CRAB SHACK (ESTABLISHMENT)  
Address 2120 S HIGHWAY 6  
Owner

Acct # 424172  
Zip 77077  
Type Insp  
Complaint (003)

Date 10/10/2016	Arrival 02:35 PM	Departure 03:35 PM	Telephone (281) 558-7111	District 205	Score
Permit Expiration 05/27/2017	Permit Type F,G	Certified Manager			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Crab / Walk-In Cooler	38.00 ° F	Potatoes / Refrigerator	39.00 ° F	Sasauge / Cold-Hold Unit	40.00 ° F
Stuffing Mix / Cold-Hold Unit	38.00 ° F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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.	10/10/2016
	Rapidly reheat stuffed mushrooms to 165 degrees Fahrenheit or above before being served. New Violation.	
20-21.21(a)	Effective measures intended to minimize the presence of rodents / flies / cockroaches / other insects on the premises not utilized.	10/10/2016
	Take effective measures intended to eliminate the presence of roaches. (pest control invoice dated 10/6/16 provided by manager) New Violation.	

### COMMENTS

Person in Charge (Signature)

*Michael Ma*

Date: 10/10/2016

Sanitarian (Signature) Abeid Fells (AMF1)

*Abeid Fells*

Date: 10/10/2016

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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 WESLAYAN CAFE (KITCHEN)  
Address 2900 WESLAYAN A  
Owner SPHERICAL GOODS, LLC

Acct # 410383  
Zip 77027  
Type Insp  
Routine  
Inspection (001)

Date 10/11/2016 Arrival 07:15 AM Departure 08:30 AM Telephone (713) 626-3663  
Permit Expiration 06/30/2017 Permit Type F,G Certified Manager

District 403 Score

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ham / Cold-Hold Unit	38.00 ° F	Chicken Salad / Cold-Hold Unit	37.00 ° F	Turkey / Cold-Hold Unit	37.00 ° F
Rice / Walk-In Cooler	42.00 ° F	Chicken / Walk-In Cooler	42.00 ° F	Breakfast Sausage / Walk-In Cooler	42.00 ° 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.	10/11/2016
20-21.3(b) (1)	Observed both live/dead roaches thru-out kitchen & storage areas. (SEE COMMENTS) New Violation. Refrigerated facility storing potentially hazardous food with: no numerically scaled thermometer / with no accurate indicating thermometer. (PROVIDE @ ALL REFRIGERATED UNITS) New Violation.	10/11/2016
20-21.11(a) (13)	Equipment/food-contact surfaces/utensils not clean to sight and touch. Observed black slime on soda nozzles. (CLEAN/SANITIZE, DAILY) New Violation.	10/11/2016
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. Observed residue build-up on walk-in refrigerator evaporator fan guards. (CLEAN @ GREATER FREQUENCY/MAINTAIN) New Violation.	10/12/2016
20-21.21(a)	Presence of insects / rodents / other pests not controlled to minimize presence with in the physical facility / contents of facility / on contiguous land or property under control of permit holder Observed both live/dead roaches on floors/walls. (SEE COMMENTS) New Violation.	10/11/2016

### COMMENTS

-COH Certified FSM= Israel Martinez; # 203864; 9/1/20

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: 10/11/16 @ 7:30PM

-NOTE: ESTABLISHMENT TO REMAIN CLOSED, PENDING REINSPECTION;

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 10/21/16 (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.

-CONTACT INSPECTOR DUPUY@ (281) 896-9544

-NOTE;FYI:

All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to www.houstonconsumer.org or call 832.393.5100 for more information.

Person in Charge (Signature)








Date: 10/11/2016

Sanitarian (Signature) George Dupuy (GXD)







Date: 10/11/2016

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 <b>Food Establishment Inspection Report</b> 				
<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100</b>  <b>Fax: 832.393.5208</b>  <b><a href="http://www.houstontx.gov/health/food">http://www.houstontx.gov/health/food</a></b>		<b>Establishment</b> WESLAYAN CAFE (KITCHEN) <b>Address</b> 2900 WESLAYAN A <b>Owner</b> SPHERICAL GOODS, LLC	<b>Acct #</b> 410383 <b>Zip</b> 77027 <b>Type Insp</b> <b>Routine</b> <b>Inspection (001)</b>	
<b>Date</b> 10/11/2016	<b>Arrival</b> 07:15 AM	<b>Departure</b> 08:30 AM	<b>Telephone</b> (713) 626-3663 	<b>District</b> 403
<b>Permit Expiration</b> 06/30/2017	<b>Permit Type</b> F,G	<b>Certified Manager</b>		
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>				
<b>Code</b>	<b>Items in violation to be corrected by the dates indicated or immediately.</b>			<b>Correct By</b>
	Establishment not removing (dead / trapped) (insects / rodents / pests) from premises at frequency that prevents the accumulation of pests			
20-21.21(d)	Observed dead roaches thru-out preparation & dry-storage areas. (DEAD INSECTS MUST BE REMOVED FROM PHYSICAL FACILITY) New Violation. Condition of premises affording the harborage / feeding of insects / rodents.			10/11/2016
20-21.21(a)	Observed numerous items of equipment stored on floors providing harborage for insects, and preventing effective cleaning of floors. (REMOVE ALL UNUSED/NON-FUNCTIONING EQUIPMENT FROM PREMISES) New Violation.			10/11/2016
	Food establishment and all parts of the property used not kept free of: litter / items unnecessary for operation / items unnecessary for maintenance / nonfunctional equipment / unused equipment.			
20-21.28(a)(1)	Observed accumulation of unused equipment thru-out facility including , but not limited to: heat-lamps, Snapple cooler and stored above walk-in refrigerator. (REMOVE ALL UNUSED, NON-FUNCTIONAL EQUIPMENT FROM FACILITY) Repeat Violation.			
<b>Person in Charge (Signature)</b> 		<b>Date:</b> 10/11/2016		
<b>Person in Charge (Signature)</b> 		<b>Date:</b> 10/11/2016		
PG2		A-2		



 <b>Food Establishment Inspection Report</b> 					
<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100</b>  <b>Fax: 832.393.5208</b> <b>www.houstontx.gov</b>		<b>Establishment WESLAYAN CAFE (KITCHEN)</b> <b>Address 2900 WESLAYAN A</b> <b>Owner SPHERICAL GOODS, LLC</b>	<b>Acct # 410383</b> <b>Zip 77027</b> <b>Type Insp</b> <b>Reinspection (002)</b>		
<b>Date</b> 10/12/2016	<b>Arrival</b> 07:25 AM	<b>Departure</b> 08:25 AM	<b>Telephone</b> (713) 626-3663 	<b>District</b> 403	<b>Score</b>
<b>Permit Expiration</b> 06/30/2017	<b>Permit Type</b> F,G	<b>Certified Manager</b>			
<b>Food Temperatures / Unit Temperatures</b>					
<b>Item/Location</b>	<b>Temp</b>	<b>Item/Location</b>	<b>Temp</b>	<b>Item/Location</b>	<b>Temp</b>
Breakfast Sausage / Cold-Hold Unit	40.00 ° F	Ham / Cold-Hold Unit	40.00 ° F	Chicken Salad / Cold-Hold Unit	39.00 ° F
Tuna Salad / Cold-Hold Unit	37.00 ° F	Cheese / Walk-In Cooler	42.00 ° F	Rice / Walk-In Cooler	42.00 ° F
Bacon / Walk-In Cooler	41.00 ° F				
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					
<b>Code</b>	<b>Items in violation to be corrected by the dates indicated or immediately.</b>				<b>Correct By</b>
	Using shipping containers / milk / produce crates as storage racks / support shelves.				
20-21.3(a)(2)c	Observed cleansers stored on shipping container beneath three compartment sink. (DISCONTINUE PRACTICE; PROVIDE/UTILIZE APPROVED SHELVING ELEVATED MINIMUM 6" ABOVE FLOOR LEVEL) Corrected On-Site. Repeat Violation.				10/12/2016
	Dispensing utensils not stored with the handle extended out from the food.				
20-21.5(f)(1)	Observed: 1)Dispensing utensil handle in contact with sugar in bulk container; 2)Non-approved utensil (plastic soufflé cup without handle attached)being used to dispense sugar from bulk container. (PROVIDE/UTILIZE APPROVED DISPENSING UTENSILS WITH HANDLE ATTACHED; HANDLE MUST NOT CONTACT FOOD) New Violation.				10/14/2016
	Equipment/food-contact surfaces/utensils not clean to sight and touch.				
20-21.11(a)(13)	Observed accumulation of food residue; bottom shelf, glass three-door reach-in freezer. (CLEAN @ GREATER FREQUENCY/MAINTAIN) Repeat Violation.				10/13/2016
20-21.18(d)	Toilet room not provided with at least one covered waste receptacle (PROVIDE; BOTH RESTROOMS) New Violation.				10/14/2016
	Establishment not removing (dead / trapped) (insects / rodents / pests) from premises at frequency that prevents the accumulation of pests				
20-21.21(d)	Observed numerous dead roaches above protective coating /fluorescent lighting fixtures. (REMOVE/MAINTAIN) Repeat Violation.				10/12/2016
<b>COMMENTS</b>					
-COH Certified FSM= Israel Martiniz; # 203864; 9/1/20					
-NOTE;FYI: PROVIDE DRAIN STOPPERS FOR EACH COMPARTMENT; THREE-COMPARTMENT SINK.					
TC LIFT--A reinspection has determined that conditions responsible for the requirement to cease operations no longer exist. The Temporary Closure is lifted. 10/12/16 @ 8:20 AM. Food service operations may resume.					
<b>Person in Charge (Signature)</b> 		<b>Date:</b> 10/12/2016			
<b>Sanitarian (Signature)</b> 		<b>Date:</b> 10/12/2016			
PG1		A-1			

<b>Food Establishment Inspection Report</b>					
<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100</b> <b>Fax: 832.393.5208</b> <b>www.houstontx.gov</b>			<b>Establishment</b> SHIPLEY DONUTS (Kitchen) <b>Address</b> 8901 MESA DR <b>Owner</b> CHIVAR LIM		<b>Acct #</b> 916454 <b>Zip</b> 77028 <b>Type Insp</b> <b>Routine</b> <b>Inspection (001)</b>
<b>Date</b> 10/11/2016	<b>Arrival</b> 08:10 AM	<b>Departure</b> 08:50 AM	<b>Telephone</b> (713) 633-0580	<b>District</b> 405	<b>Score</b>
<b>Permit Expiration</b> 08/23/2017	<b>Permit Type</b> F,G	<b>Certified Manager</b>			
<b>Food Temperatures / Unit Temperatures</b>					
<b>Item/Location</b>	<b>Temp</b>	<b>Item/Location</b>	<b>Temp</b>	<b>Item/Location</b>	<b>Temp</b>
Milk / Cold-Hold Unit	44.00 ° F	Milk / Cold-Hold Unit	37.00 ° F	Chicken / Cold-Hold Unit	41.90 ° F
Ham / Cold-Hold Unit	43.60 ° F	Kolache / Hot-Hold Unit	178.00 ° F	Kolache / Hot-Hold Unit	154.00 ° F
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>					
<b>Code</b>	<b>Items in violation to be corrected by the dates indicated or immediately.</b>				<b>Correct By</b>
	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.				
20-21.1(a)	Food not safe for human consumption. (see comments section, food condemned, gnats on food) Corrected On-Site. New Violation.				10/11/2016
20-21.11(c)	Moist cloths used for food spills on kitchenware / food-contact surfaces of equipment not: cleaned / rinsed frequently in sanitizing solution / stored in sanitizing solution between uses				10/11/2016
(2)	Observed moist cloths used for food spills on kitchenware/food-contact surfaces of equipment (prep tables) not stored in sanitizing solution between uses. (correct immediately) Corrected On-Site. New Violation.				
	Effective measures intended to minimize the presence of rodents / flies / cockroaches / other insects on the premises not utilized.				
20-21.21(a)	1. Take effective measures to minimize the presence of gnats. 2. Openings to the outside not protected against the entrance of insects by: closed windows. Close drive-thru window when money or donuts are not being given or taken. New Violation.				10/14/2016
20-21.23(a)	Door not: maintained in good repair / kept clean.				10/18/2016
	Seal the holes in the back door to prevent the entrance of insects an rodents. New Violation.				
<b>COMMENTS</b>					
All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to <a href="http://www.houstonconsumer.org">www.houstonconsumer.org</a> 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 bar 3 @ 6 oz.					
Total weight (in pounds) condemned: 1 lb.					
Reason for condemnation: gnats on food					
Date and Time of condemnation: 10-11-16 @ 8:30 AM					
The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: discarded and denatured					
Voluntarily destroyed by: Sylvia					
NOTE: OBSERVED OPEN DRINK CONTAINER IN THE FOOD PREPARATION. FOOD EMPLOYEES SHALL DRINK OUT OF A CLOSED LID NON SPILLABLE CONTAINER IN THE FOOD PREPARATION AREA.					
<b>Person in Charge (Signature)</b>				<b>Date:</b> 10/11/2016	
<b>Sanitarian (Signature)</b> Remonda Robinson (RLR1)				<b>Date:</b> 10/11/2016	





## 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 SHIPLEY DONUTS (Kitchen)  
Address 8901 MESA DR  
Owner CHIVAR LIM

Acct # 916454  
Zip 77028  
Type Insp  
Routine  
Inspection (001)

Date  
10/11/2016

Arrival  
08:10 AM

Departure  
08:50 AM

Telephone  
(713) 633-0580

District  
405

Permit Expiration  
08/23/2017

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

20-21.24(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).

10/18/2016

Provide light shields and end caps for the bulbs in the dry storage room. New Violation.

20-53(g)

Food service manager and food handler requirements. Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee.

10/11/2016

Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee. (correct immediately) New Violation.

Person in Charge (Signature)

Date: 10/11/2016

Person in Charge (Signature)

Date: 10/11/2016

PG2

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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 YU'S GARDEN RESTAURANT (KITCHEN)  
Address 9905 S POST OAK  
Owner Y AND L INTERNATIONAL, INC.

Acct # 427388  
Zip 77096  
Type Insp  
Complaint (003)

Date 10/11/2016 Arrival 11:50 AM Departure 12:30 PM Telephone (713) 723-2227  
Permit Expiration 01/04/2017 Permit Type F,G Certified Manager

District 104 Score

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Air temp / Walk-In Cooler	41.00 ° F	Beef / Walk-In Cooler	41.00 ° F	Unit / Cold-Hold Unit	41.00 ° F
Beef / Cold-Hold Unit	41.00 ° F	Chicken / Cold-Hold Unit	41.00 ° F	Eggs / Cold-Hold Unit	41.00 ° F
Rice / Hot-Hold Unit	140.00 ° F	Pasta / Hot-Hold Unit	140.00 ° F	Soup / 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
20-21.10(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.	10/11/2016
	The vent hood is missing the grease drip catch pans at the cooking station. New Violation.	
20-21.11(a) (2)	Kitchenware / food-contact surfaces of equipment not washed, rinsed and sanitized: after each use / following interruption of operations during which time contamination may have occurred.	10/11/2016
	1. Clean soda gun and holder to free of slime residue.	
	2. Observed can opener was dusty. Clean as often as necessary to keep free of dirt accumulation. New Violation.	
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.	10/11/2016
	Clean and resurface steam table to remove rust and grease accumulation. New Violation.	
20-21.19(g)	Hand washing sign / icon / poster not (posted / visible) at all hand-washing sinks used by food employees	10/11/2016
	Provide and post a sign stating "Employees Must Wash Hands" at hand washing sink in the employee's restroom. New Violation.	
20-21.21(a)	Effective measures intended to minimize the presence of rodents / flies / cockroaches / other insects on the premises not utilized.	10/11/2016
	Observed dead and live roaches in the kitchen, storage and service station. Eliminate the presence of roaches in the premises. New Violation.	

### COMMENTS

Complaint ID: 792522

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 10/21/16. 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.

Person in Charge (Signature)

Date:







Sanitarian (Signature) Yen Vu (YXV)

Date: 10/11/2016

PG1

A-1



 <b>Food Establishment Inspection Report</b> 			
<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100</b>  <b>Fax: 832.393.5208</b>  <b><a href="http://www.houstontx.gov/health/food">http://www.houstontx.gov/health/food</a></b>		<b>Establishment YU'S GARDEN RESTAURANT (KITCHEN)</b> <b>Address 9905 S POST OAK</b> <b>Owner Y AND L INTERNATIONAL, INC.</b>	<b>Acct # 427388</b> <b>Zip 77096</b> <b>Type Insp</b> <b>Complaint (003)</b>
<b>Date</b> 10/11/2016	<b>Arrival</b> 11:50 AM	<b>Departure</b> 12:30 PM	<b>Telephone</b> (713) 723-2227 
<b>Permit Expiration</b> 01/04/2017	<b>Permit Type</b> F,G	<b>Certified Manager</b>	
<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>			
Code	Items in violation to be corrected by the dates indicated or immediately.		Correct By
20-21.23(a)	Wall / Ceiling not maintained in good repair.		10/11/2016
	Replace broken ceiling tiles in the kitchen to be smooth, non absorbent and easily cleanable. New Violation.		
20-21.23(g)	Vent covers attached to walls / ceilings not: easily cleanable / maintained in good repair / kept clean.		10/11/2016
	Clean and maintain vent covers attached to the ceiling to be free of dirt and dust. New Violation.		
20-53(g)	Food service manager and food handler requirements. Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee.		10/11/2016
	The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Go to <a href="http://www.houstonconsumer.org">www.houstonconsumer.org</a> or call 832.393.5100  for more information. New Violation.		
<b>Person in Charge (Signature)</b>		<b>Date:</b>	
<b>Person in Charge (Signature)</b>		<b>Date:</b>	
PG2		A-2	