



Houston Depar	rtment of Heal	th and Hun	nan Service	s	Establishment B.B.C (FOG 200189)	. GARDEN KOREAN	RESTAURANT	Acct # 416191	
Services					Address 1949 GESS	NER DR		Zip <b>77080</b>	
Phone: 832.393 www.houstont		2.393.5208			Owner YONG KYU I	KIM		Type Insp Rou (001)	tine Inspection
Date 10/18/2016		Arrival 01:25 PM	Departure 02:35 PM		phone ) <b>461-949</b> 4			District 307	Score
Permit Expiration 11/01/2016		Permit Type <b>F,G</b>	I	Certi	fied Manager	•		l	<u> </u>
			Food	Tem	peratures / Unit	Temperatures			
ltem/l	Location	Tem	ıp	lte	em/Location	Temp	Item/L	ocation	Temp
		_							
			OBSERV	ATIO	NS AND CORRE	CTIVE ACTIONS	S		
Code		ŀ	tems in violation	on to b	e corrected by the d	ates indicated or imn	nediately.		Correct By

	COMMENTS						
Observed most re	cent manifest dated 10-3-16						
Person in Charge (Signature) Date:							
Sanitarian (Sig	nature) Lateef Isiaka (LXI)	<b>Date:</b> 10/18/2016					





Houston Department of Health and Human Services Environmental Health Division / Consumer Health					Establishment CAJUN (TOTAL ESTABLISHI	Acct # 206876					
Services					Address 12300 NORT						
Phone: 832.39 www.houston	3.5100 Fax:832 <u>tx.gov</u>	2.393.5208			Owner WAYNE & TAI	MY INVEST	ΛEN.	T, INC.	Type Insp Routine (001)	Inspection	
Date 10/18/2016		Arrival 10:55 AM	Departure 12:05 PM		phone ) 872-8868				District 406	Score	
Permit Expiration 02/02/2017		Permit Type <b>F,G</b>	1	Certi	ified Manager					_	
		1	Food	Tem	peratures / Unit T	emperatur	es				
Item/Location Temp Item/Location Temp Item/Location									Temp		
Chicken /	Hot-Hold Unit	149.00	°F	Rice	/ Hot-Hold Unit	137.00	° F	noddles / H	lot-Hold Unit	147.00 ° F	
Fish / H	lot-Hold Unit	137.00	°F C	hicke	n / Walk-In Cooler	43.00 °	F	Shellfish /	Refrigerator	33.00 ° F	
			OBSERV	ATIO	NS AND CORRE	CTIVE ACT	101	NS			
Code		lt	ems in violatio	n to b	be corrected by the da	es indicated	or im	nmediately.		Correct By	
20-21.11(a)(7)	Nonfood-contac / dirt / food partic			clean	ned as often as necess	ary to keep tl	ne e	quipment free of acc	cumulation of: dust	10/18/2016	
, , , ,	Observed food debris at the bottom of the reach in white cooler. Correction clean the bottom of the white reach in cooler of food debris New Violation.										
	Presence of inse on contiguous la				ntrolled to minimize pr ermit holder	esence with i	n the	e physical facility / c	ontents of facility /		
20-21.21(a)					nysical facility/ content Correction treat prope					10/18/2016	
	Wall / Ceiling no	ot maintained	in good repair.							10/18/2016	
20-21.23(a)											

	COMMENTS		
Person in Char	ge (Signature) A17+UVO Z	<b>Date:</b> 10/18/2016	
	Kern Vakorii (VAN)		
Sanitarian (Sig	nature) Karen Yokooji (KMY1)	Date: 10/18/2016	





Houston Depar	rtment of Heal Health Division	th and Hun	nan Service	s	Establishment CAJU (FOG 101253)	N & GRILL (inside (	Greenspoint Mall)	Acct # 206876	
Services					Address 12300 NOR	TH FWY 138		Zip <b>77060</b>	
Phone: 832.393 www.houstont		2.393.5208			Owner WAYNE & TA	AMMY INVESTMENT	Γ, INC.	Type Insp Rou (001)	tine Inspection
Date 10/18/2016		Arrival 10:55 AM	Departure 12:05 PM		ohone ) 872-8868			District 406	Score
Permit Expiration 02/02/2017		Permit Type <b>F,G</b>	l	Certi	fied Manager	1		I	
			Food	Tem	peratures / Unit	Temperatures			
ltem/l	Location	Tem	р	lte	em/Location	Temp	Item/Lo	ocation	Temp
			OBSERV	ATIO	NS AND CORRE	ECTIVE ACTION	IS		
Code		l1	tems in violation	n to b	e corrected by the da	ates indicated or im	mediately.		Correct By

	COMMENTS						
LAST PICK UP 10	0/18/2016						
Person in Charge (Signature) Date:							
Sanitarian (Sig	nature) Karen Yokooji (KMY1)	<b>Date:</b> 10/18/2016					



Macaroni salad / On ice

Flan / Walk-In Cooler

41.00 ° F

40.00 ° F

#### Food Establishment Inspection Report



Green onions / On counter

Raw chicken wings / Walk-In Cooler

51.00 ° F

55.70 ° F

Houston Department of Hea Environmental Health Divisi		s	Establishment CHINA (ESTABLISHMENT)	STA	AR SEAFOOD	BUFFET	Acct # <b>420705</b>		
Services		Address 12621 EAST	FW'	Y		Zip <b>77015</b>			
Phone: 832.393.5100 Fax:83 www.houstontx.gov	Owner FEDERAL CHINA STAR, INC				Type Insp Routine Inspection (001)				
Date 10/20/2016	Arrival 10:40 AM	Departure 02:45 PM	· · · · · · · · · · · · · · · · · · ·				District 405	Score	
Permit Expiration 07/25/2017	Permit Type <b>F,D,G</b>		Certi	fied Manager					
		Food	Tem	peratures / Unit T	em	peratures			
Item/Location	Tem	р	lte	em/Location		Temp	Item/Lo	ocation	Temp
Beef / On ice 52.30 ° F C				hicken / On ice		51.80 ° F	Bean spro	uts / On ice	55.50 ° F
Beef / Cold-Hold Unit	42.00	°F	Tuna	a / Cold-Hold Unit 38.00 ° F Salmon / Col			old-Hold Unit	40.00 ° F	

44.00 ° F

51.20 ° F

Shrimp / On ice

Raw chicken wings / Walk-In Cooler

Ribs / Walk-In	Cooler	47.80 ° F	Chicken / Walk-In Cooler	47.80 ° F	Flan / Walk-In Cooler		40.00 ° F				
		OBS	ERVATIONS AND CORREC	CTIVE ACTION	S						
Code		Items in	violation to be corrected by the da	ates indicated or im	nmediately.	Co	rrect By				
20-21.1.(b)(3)			gged/labeled container not in comin in chronological order. New Vio	•		10/	/21/2016				
20-21.1(a)	contaminal Food not s	cood(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.  cood not safe for human consumption. (see comments section, food condemned, roach in food and food at approper temperature overnight due to improper cooling) Corrected On-Site. New Violation.									
20-21.2(a)(1)	C) or abov	Internal temperature of potentially hazardous food not held at 41Ű F. (5ðC) or below or at 135Ű F. (57ðC) or above while being stored / prepared / displayed / served / transported.  Quick chill food items in a container in the freezer to 41 F or below. Repeat Violation.									
20-21.3(b)(10)b	24 hours n  1. Ready-ti clearly mai the premis 2. Food sh freezer to 4	ot clearly marked o-eat potentially rked using effecti es, sold, or disca all be rapidly cod	dy-to-eat food opened / prepared / d to indicate "time food is open hazardous food opened/prepared ve means to indicate the date and crided. (correct immediately) led down in shallow containers in the most state of the first 2 of the containers in the containers i	ed / preparedâ€□ and held refrigerat I time by which the an ice bath or in a	and "disposition dateâ€□.  ed for more than 24 hours not food shall be consumed on shallow container in the	10/	/20/2016				

**COMMENTS** 

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 10-28-16 (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.

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: 10-20-16, 11:45 AM

Product or item quarantined: reach-in-coolers across from cooking woks

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: not cooling properly

Record applicable data: 46 F & 42.6 F

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

Items & weights (in pounds)condemned: pasta 1 @ 6 lbs., dumplings 1 @ 7 lbs., imitation crab meat 1 @ 1 lb., clams 3 @ 2 lbs., beef 1 @ 2 lbs., menudo 1 @ 3 lbs., cut tomatoes 1 @ 3 lbs., bamboo 1 @ 4 lbs., pineapples 1 @ 3 lbs., cut onions 1 @ 10 lbs., cut celery 1 @ 3 lbs., cut carrots 1 @ 3 lbs., cut cabbage 1 @ 1 lb., cut bell peppers 1 @ 4 lbs., cut zucchini squash 1 @ 2.5 lbs., cut green onions 1 @ 1 lb., cheese 1 @ 5 lbs., salad dressing 1 @ 6 lbs., chicken wings 1 @ 45 lbs., chicken wings 1 @ 35 lbs., chicken wings 1 @ 36 lbs., ribs 1 @ 46 lbs., ribs 1 @ 42 lbs., ribs 1 @ 36 lbs., ribs 1 @ 53 lbs., chicken 1 @ 40 lbs., chicken 1 @ 45 lbs.

Total weight (in pounds) condemned: 547.5 lbs.

Reason for condemnation: roach in food & at improper temperature overnight due to improper cooling

Date and Time of condemnation: 10-20-26 @ 11:30 AM & 1:10 PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: discarded and denatured

Voluntarily destroyed by: Justo & William

NOTE: OBSERVED OPEN DRINK CONTAINERS IN THE FOOD PREPARATION AREA. ALL EMPLOYEES SHALL DRINK OUT OF A CLOSED LID NON SPILLABLE CONTAINER IN THE FOOD PREPARATION AREA.

NOTE: RECOMMEND THAT ESTSLBISHMENT KEEP TEMPERATURE LOGS FOR ALL COOLERS AND FREEZERS.

Person in Charge (Signature)

Date: 10/20/2016

Sanitarian (Signature) Remonda Robinson (RLR1)

Date: 10/20/2016

		Food	l Establ	ishment Inspec	tion Report					
	rtment of Health I Health Division			Establishment CHINA STA (ESTABLISHMENT)	AR SEAFOOD BUFFET	Acct # <b>420705</b>				
Services	i nealth Division	Consumer	пеанн	Address 12621 EAST FW	Y	Zip <b>77015</b>				
	3.5100 Fax: 832.3 ustontx.gov/heal			Owner <b>FEDERAL CHINA</b>	STAR, INC	Type Insp Routir (001)	ne Inspection			
Date 10/20/2016		Arrival 10:40 AM	Departure 02:45 PM	Telephone (713) 330-8348						
Permit Expiration 07/25/2017		Permit Type <b>F,D,G</b>		Certified Manager		•				
		C	BSERVATI	ONS AND CORRECTIV	E ACTIONS					
Code		Items	s in violation to	be corrected by the dates inc	dicated or immediately.		Correct By			
20-21.3(a)(1)	Raw / prepared food removed from original containers / packages: being stored in unclean containers / being stored in uncovered containers  Prepared food (ribs, chicken) removed from original containers being stored in uncovered containers. (correct									
	immediately) Corre			accord in contain						
20-21.4(j)(2)	Potentially hazardous foods being improperly thawed in water.  Observed fish being thawed in standing water, discontinue this practice. Food shall be thawed out in one of many approved ways: in refrigeration, under running water, in the cooking process, in the microwave. Corrected On-Site. Repeat Violation.									
	Food on counter(s)	) serving line/s	alad bar / disp	ay case(s) with no protective	device(s).					
20-21.5(h)	Food on counters (green onions, ice cream cones) with no protective device. (correct immediately) Corrected On-Site. New Violation.									
				nstructed with safe materials / ble / maintained in good repai	repaired with safe materials / cir.	corrosion resistant /				
20-21.10(a)	Quarantine, do not	t store potentia	lly hazardous t		an internal temperature of 41 F coolers have been properly repa 00. Repeat Violation.		10/21/2016			
	Nonfood-contact su			aned as often as necessary to	keep the equipment free of acc	cumulation of: dust				
20-21.11(a)(7)	Observed nonfood side of fryers and a	-contact surfact	ces of equipme	e of all bulk containers) not cle	oler, shelves throughout the kit eaned as often as necessary to particles. (clean and maintain cl	keep the	10/27/2016			
20-21.12(g)					grams per liter of chemical sani	tization solution.	10/20/2016			
	' '			3 compartment sink. New Violutensils in third compartment						
20-21.12(d)(4)		s not sanitized		•	solution, correct immediately.	Corrected On-	10/20/2016			
	· · · · · · · · · · · · · · · · · · ·		plates not har	idled properly to protect from	contamination.					
20-21.14(a)	Observed knife sto	ored between p	rep table and	cooler, discontinue this practic	ce. Corrected On-Site. New Vio	lation.	10/20/2016			
	No sanitary towels	/ hand-drying	device conven	iently located near each hand	-washing sink or group of two a	adjacent sinks.				
20-21.19(c)	Provide paper towe	els at the hand	-washing sinks	in the dish-washing area at a	all times. Repeat Violation.		10/20/2016			
Person in Cha	rge (Signature)	grap				Date: 10/20/201	6			

Person in Charge (Signature)

Date: 10/20/2016

PG2 A-2

		Food	l Establ	lis	hment Inspec	tion Report				
	rtment of Health Health Division				Establishment CHINA STA (ESTABLISHMENT)	R SEAFOOD BUFFET	Acct # 4	420705		
Services					Address 12621 EAST FW	1	Zip <b>770</b>	15		
	3.5100 Fax: 832.3 ustontx.gov/heal				Owner <b>FEDERAL CHINA</b>	STAR, INC	Type In <b>(001)</b>	sp <b>Routine</b>	Inspection	
Date 10/20/2016		Arrival 10:40 AM	Departure 02:45 PM		elephone (13) 330-8348			District 405		
Permit Expiration Permit Type Certified Manager F,D,G										
		0	BSERVAT	ION	IS AND CORRECTIV	E ACTIONS				
Code		Items	in violation to	be	corrected by the dates ind	icated or immediately.			Correct B	
20-21.21(a)	Effective measures utilized.	intended to m	inimize the pr	ese	nce of rodents / files / cock	roaches / other insects on the	premises	not	10/21/201	
	Take effective measures to minimize the presence of roaches, flies, and gnats in the establishment. New Violation.									
20-21.21(c)(2)	Devices used to tra equipment / utensil					m exposure: to food / to linens	/ to clean		10/20/201	
	Remove the sticky fly traps in the food preparation area. Corrected On-Site. New Violation.									
20.24.22(a)	Floors / floor cover locker room / utens					eration unit / food storage area	dressing	room /	10/25/201	
20-21.22(a)	-21.22(a) Clean the floors under the shelves in the both walk-in-coolers and under all equipment throughout the establishment. New Violation.									
	Wall / Ceiling not ke	ept clean.								
20-21.23(a)	Clean the walls bel	nind all pieces	of equipment	thro	oughout the establishment	to be free of food splashes. Ne	w Violatio	ո.	10/27/201	
		VALUEDA								

PG3 A-3

Date: 10/20/2016

Date: 10/20/2016

Person in Charge (Signature)

Person in Charge (Signature)

growy





Establishment CHURCH'S CHICKEN (KITCHEN) Acct # 419022 **Houston Department of Health and Human Services** Environmental Health Division / Consumer Health Address 7895 W TIDWELL RD Zip **77040** Type Insp Routine Inspection (001) Owner PARALLEL LINES, LLC Phone: 832.393.5100 Fax:832.393.5208

Departure 07:15 PM

Arrival

05:45 PM

Permit Type **F,G** 

www.houstontx.gov

Date 10/19/2016

01/31/2017

Permit Expiration

Telephone (713) 690-1119 District 307 Score Certified Manager

Food Temperatures / Unit Temperatures												
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp							
cole-slaw / Walk-In Cooler	40.00 ° F	chicken wing / Walk-In Cooler	38.00 ° F	chicken legs / Walk-In Cooler	38.00 ° F							
chicken thigh / Walk-In Cooler	40.00 ° F	macaroni/cheese / Walk-In Cooler	40.00 ° F	cole-slaw / reach-in cooler	40.00 ° F							
mashed potato / Hot-Hold Unit	156.00 ° F	Gravy / Hot-Hold Unit	148.00 ° F									

		OI	SSERVATIONS AND	CORRECT	IVE ACTIO	NS			
Code		Items	in violation to be corrected	d by the dates	indicated or in	mmediately.	Correct By		
20-21.3(a)(2)c	Using shipping containers / milk / produce crates as storage racks / support shelves.  The use of (milk crates) as (storage racks / support shelves) anywhere in food service establishment, is prohibited. Observed milk crate being as support shelve for sanitizing bucket. Provide approved racks/shelving. Corrected On-Site. Repeat Violation.								
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. Provide New Violation.								
20-21.4(f)(1)	Refrigerated potentially hazardous cooked foods not being reheated rapidly to 165ŰF or higher before being served or placed in a hot food storage facility.  20-21.4(f)(1) - Refrigerated potentially hazardous cooked foods not being reheated rapidly to 165ŰF or higher before being served or placed in a hot food storage facility. Observed pre-package macaroni/cheese being reheated inside hot-hold unit. Utilize approved method to reheat to 165*F within 2 hours. 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.								
			COM	MENTS					

All food handlers shall complete a food handler training course within 60 days of employment. The food establishment of completion of the food handler course for each food employee. Please go to <a href="https://www.houstonconsumer.org">www.houstonconsumer.org</a> or call 832.	
Person in Charge (Signature)	<b>Date:</b> 10/19/2016
Sanitarian (Signature) Lateef Isiaka (LXI)	<b>Date:</b> 10/19/2016
PG1	Λ_1

		Food	d Estab	lis	hment Inspec	tion Report			
Houston Depa	rtment of Health	and Human	Services		Establishment CHURCH'S	S CHICKEN (KITCHEN)	Acct #	419022	
Environmenta	<b>Health Division</b>				Address 7895 W TIDWEL	L RD	Zip <b>770</b>	)40	
	3.5100 Fax: 832.3 ustontx.gov/heal				Owner <b>PARALLEL LINE</b> S	S, LLC	Type In (001)	nsp Routine	e Inspection
Date 10/19/2016		Arrival <b>05:45 PM</b>	Departure 07:15 PM		elephone 713) 690-1119			District 307	
Permit Expiration 01/31/2017		Permit Type <b>F,G</b>		С	Certified Manager	•		•	
			DBSERVAT	ION	NS AND CORRECTIV	E ACTIONS			
Code		Item	s in violation t	to be	corrected by the dates in	dicated or immediately.			Correct By
20-21.9(a)	preparation table, v	yee consumin where hot-hold	g food in una I foods being	pprov store	ved area. Observed food open. Discontinue this praction or contracted On-Site. New Vio	ce. Eat/consume food aw		n food	10/19/201
20-21.21(a)	utilized.		·		ence of rodents / files / coc		·		10/19/201
	Wall / Ceiling not n			y wa	ater ricater room/closet. Of	can and control infinitedia	itery. New Violation	011.	1
20-21.23(a)	Replace the missir	· ·	•	r hea	ater. New Violation.				10/19/201
	Food service mana completion of the fo				ents. Food establishment f d employee.	ailed to maintain on pren	nises a certificate	e of	

20-53(g)

Date: 10/19/2016 Person in Charge (Signature) Person in Charge (Signature) Date: 10/19/2016

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. Food employee Martha Ocampo, working at the time of inspection, do not have food handler certification. Correct immediately. New Violation.

PG2 A-2 Correct By

10/19/2016

10/19/2016

10/19/2016

10/19/2016





Houston Depar	rtment of Heal	th and Hun	nan Service	s	Establishment CHUI	RCH'S CHICKEN (FOG	201873)	Acct # 419022	
Environmental	<b>Health Division</b>	on / Consu	mer Health		Address 7895 W TIE	WELL RD		Zip <b>77040</b>	
Services Phone: 832.393 www.houstont		2.393.5208			Owner <b>PARALLEL</b>	LINES, LLC		Type Insp Routi (001)	ine Inspection
Date 10/19/2016		Arrival 05:45 PM	Departure 06:30 PM		phone ) <b>690-1119</b>			District 307	Score
Permit Expiration 01/31/2017		Permit Type <b>F,G</b>	•	Certi	fied Manager				· · · · ·
			Food		peratures / Unit	Temperatures			
ltem/L	_ocation	Tem	р	lte	em/Location	Temp	Item/Lo	ocation	Temp
			OBSERV	ATIO	NS AND CORRI	ECTIVE ACTIONS	<b>;</b>		
Code		It	tems in violation	n to b	e corrected by the d	ates indicated or imm	ediately.		Correct By
									4
									1
									1

	COMMENTS				
Observed most re	cent manifest dated 8-29-16				
Person in Charge (Signature) Date:					
Sanitarian (Sig	nature) Lateef Isiaka (LXI)	<b>Date:</b> 10/19/2016			





Houston Depa	rtment of Heal	th and Hum	an Service	s	Establishment EL GA	LLO RESTAURANT (	(FOG 78048)	Acct # 913691	
Environmental	Health Division	on / Consun	ner Health		Address 2116 GESSN	IER	-	Zip <b>77080</b>	
Services Phone: 832.393 www.houstont		2.393.5208			Owner <b>LEISURE GRO</b>	OUP, INC.		Type Insp Rou (001)	tine Inspection
Date 10/19/2016		Arrival 10:50 AM	Departure 11:25 AM		phone ) <b>467-9780</b>			District 307	Score
Permit Expiration 04/28/2017		Permit Type <b>F,G</b>		Certi	ified Manager				
			Food	Tem	peratures / Unit T	emperatures			
Item/	Location	Tem	р	lte	em/Location	Temp	ltem/L	ocation_	Temp
		_	_						
			OBSERV	ATIO	NS AND CORRE	CTIVE ACTIONS	}		
Code		Ite	ems in violatio	n to b	oe corrected by the da	tes indicated or imm	ediately.		Correct By

	COMMENTS				
Observed most re	cent manifest dated 9-30-16				
Person in Charge (Signature) Date:					
Sanitarian (Sig	nature) Lateef Isiaka (LXI)	<b>Date:</b> 10/19/2016			





Houston Department of Hea Environmental Health Divisi	Establishment B.B.Q (KITCHEN)	(KITCHEN) Address 1949 GESSNER DR Owner YONG KYU KIM			Acct # 416191  Zip 77080  Type Insp Routine Inspection (001)			
Services	Address 1949 GESS							
Phone: 832.393.5100 Fax:83 www.houstontx.gov	Owner YONG KYU K							
Date 10/18/2016	Arrival 01:25 PM	Departure 03:20 PM	Telephone (713) 461-9494			District 307	Score	
Permit Expiration 11/01/2016	Permit Type <b>F,G</b>		Certified Manager					
_	Food Temperatures / Unit Temperatures							
Item/Location	Tem	р	Item/Location		Temp	Item/Lo	ocation	Temp

Food Temperatures / Unit Temperatures									
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp				
pre-cooked pork / Refrigerator	47.00 ° F	pork belly / Refrigerator	49.00 ° F	marinated short-ribs / Refrigerator	48.00 ° F				
short-ribs / Walk-In Cooler	40.00 ° F	00 ° F cooked pork leg / Walk-In Cooler 40.00 ° F Kimchi / Refrigerator		38.00 ° F					
tofu / Refrigerator	40.00 ° F	calamari / reach-in cooler	35.00 ° F	shrimp / reach-in cooler	37.00 ° F				
squid / reach-in cooler	squid / reach-in cooler 38.00 ° F		42.00 ° F	sliced mushrooms / Cold-Hold Unit	40.00 ° F				
	,								

	OBSERVATIONS AND CORRECTIVE ACTIONS						
Code	Items in violation to be corrected by the dates indicated or immediately.	Correct B					
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.	10/18/201					
, ,	Food (pre-cooked pork) not safe for human consumption. Condemned approximately 3lbs of temperature control for safety foods, held at temperature above 41*F, for more than 4 hours. New Violation.						
20-21.2(a)(2)d	/ritten procedures not available for inspection and copying for health officer for foods prepared / cooked / refrigerated when me is used as a public health control.						
20-21.2(a)(2)d	Observed no written procedures for inspection and copying by health officer for foods (refrigerated) when time is used as a public health control. Provide time control/log for tofu not placed in cold-hold unit. New Violation.	10/18/201					
	Internal temperature of potentially hazardous food not held at 41Ű F. (5ŰC) or below or at 135Ű F. (57Ű C) or above while being stored / prepared / displayed / served / transported.						
20-21.2(a)(1)	Measured internal temperature of potentially hazardous food (pork belly-49*F/short ribs-48*F) not held at 41° F. (5°C) or below as specified while being (stored) in refrigerator. Foods not condemned because the person-in charge(Raven Kim) stated, foods had not been at this temperatures, for more than 4 hours. CORRECTION: Quickly chill and maintain foods at 41*F or below. New Violation.	10/18/201					
	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	20-21.3(b)(2)a - Observed potentially hazardous food(pre-cooked pork-47*F) not cooled from 135°F (21° C) to 41°F (5°C) or below within 6hours, while being stored in refrigerator. New Violation.	10/18/201					
	COMMENTS						

Verified employee(Mi.Kyung Lee) food handler certification.

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

Items & weights (in pounds)condemned: pre-cooked pork-3

Total weight (in pounds) condemned: 3

Reason for condemnation: food held at temperature above 41\*F, for more than 4 hours.

Date and Time of condemnation: 10/18/16; 02:30PM

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

Voluntarily destroyed by: (Raven Kim)

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 10/27/16 (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.

Person in Charge (Signature) Date: 10/18/2016 Sanitarian (Signature) Lateef Isiaka (LXI) Date: 10/18/2016



#### **Food Establishment Inspection Report**



A-1

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 B.B.Q. GARDEN KOREAN RESTAURANT Acct # 416191 (KITCHEN) Address 1949 GESSNER DR Zip **77080** Type Insp Routine Inspection (001) Owner YONG KYU KIM

Date 10/18/2016	Arrival 01:25 PM	 Telephone (713) 461-9494	District 307
	Permit Type <b>F,G</b>	Certified Manager	

10/10/2016		01.25 PW	03.20 PW	(713) 461-9494	307	
Permit Expiration 11/01/2016		Permit Type <b>F,G</b>	•	Certified Manager	•	
		(	OBSERVATI	ONS AND CORRECTIVE	E ACTIONS	
Code		Item	ns in violation to	be corrected by the dates ind	icated or immediately.	Correct By
20-21.3(a)(6)		· ·		tored in a container identifying oor, in the kitchen. Store 6 incl	the food by common name. hes above the floor, at all times. Repeat Violation.	10/18/2016
20-21.3(a)(5)	Packaged / unpackaged food stored in contact with water / un-drained ice.					10/18/2016
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.					10/18/2016
20-21.9(a)	equipment / utensil: 20-21.9(a) - Observ	s, linen, unwr ved food emp	apped single-soloyees drinking	ervice articles.  I from an open beverage conta	minates employees hands, exposed food, clean iner in the kitchen area where is exposed food, d on site. Corrected On-Site. New Violation.	10/18/2016
20-21.10(g)				ooth / washable / free of unnec ained in a clean and sanitary or	cessary ledges / projections / crevices / accessible ondition.	10/21/2016

	PG2 A-2					
Person in Cha	Person in Charge (Signature) Date: 10/18/2016					
Person in Cha	rge (Signature)	Date: 10/18/2016	3			
	Raven Kim has Learn2Serve food service manager's certification. Needs to take the certification to 8000 Note to be reciprocity to City of Houston Food service manager's certification. New Violation.	orth Stadium Drive,				
20-53(a)	Food service manager and food handler requirements. Owning / Operating / Causing to be operated a food without the person in charge having in his possession a Food Service Manager's Certification issued by the		10/19/2016			
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: kept clean. Observed dead bugs/cockroach inside light covers, in the kitchen. Clean immediately and maintain cleaned. New Violation.					
20-21.23(a)	Wall / Ceiling not kept clean.  Observed food splash on ceiling tiles in the kitchen, on top of clean food plate/dishes/open single-use article Clean immediately and maintain cleaned. New Violation.	es storage shelf.	10/18/2016			
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 fans in restrooms used by employees, covere Clean immediately and maintain cleaned. New Violation.	ed with dust/dirt.	10/18/2016			
	20-21.10(g) - Nonfood-contact surfaces of equipment not smooth / washable / accessible for cleaning / main repair /maintained in a clean and sanitary condition. Repair/replace rusty utensils and cutting boards storag Violation.					





Houston Department of Health and Human Services				3	Establishment EL GALLO RESTAURANT (KITCHEN)			Acct # 913691		
Environmental Health Division / Consumer Health					Address 2116 GESSN	Zip <b>77080</b>				
Services Phone: 832.393.5100 Fax:832.393.5208 <u>www.houstontx.gov</u>					Owner LEISURE GROUP, INC.  Type Insp Routine (001)				: Inspection	
		Arrival 10:50 AM	Departure 12:10 PM		ohone 467-9780			District 307	Score	
		Permit Type <b>F,G</b>			ed Manager					
			Food 7	Гетр	peratures / Unit To	emperatures				
ltem/l	_ocation	Temp	)	lte	em/Location	Temp	Item/Lo	ocation	Temp	
cooked chicker	n / Walk-In Coolei	r 49.00 °	F cooke	ed chi	cken / Walk-In Cooler	47.00 ° F	Fajita beef / V	Fajita beef / Walk-In Cooler		
sour cream / Walk-In Cooler		48.00 °	F sou	ır crea	am / Cold-Hold Unit	42.00 ° F	Fajita beef / Hot-Hold Unit		177.00 ° F	
Chicken / I	Hot-Hold Unit	149.00	° F Ta	Taco meat / Hot-Hold Un		176.00 ° F				
OBSERVATIONS AND CORRECTIVE ACTIONS										
Code		Ite	ems in violatio	n to b	e corrected by the dat	es indicated or in	nmediately.		Correct By	
20-21.1(a)									10/19/2016	
	Food (Cooked chicken) not safe for human consumption . Condemned approximately 10lbs of cooked food held at temperature above 41*F, for more than 4 hours. New Violation.									
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.										
20-21.2(a)(1)	Measured internal temperature of potentially hazardous food (Beef fajita-49*F/cooked chicken-47*F/sour-cream-48*F) not held at 41° F. (5°C) or below as specified while being (stored) in walk-in cooler. Foods were not condemned because the manager-in charge(Virgil Martinez) stated, foods had not been at this temperatures, more than 4 hours. CORRECTION: Quickly chill and maintain foods at 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	20-21.3(b)(2)a - Potentially hazardous food(cooked chicken-49*F) not cooled from 135°F (21° C) to 41°F (5°C) or below within 6hours, while being stored in walk-in cooler Food condemned. Corrected On-Site. New Violation.									

**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: cooked chicken-approximately 10

Total weight (in pounds) condemned: 10

Reason for condemnation: food held at temperature above 41\*F, for more than 4 hours.

Date and Time of condemnation: 10-19-16

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

Voluntarily destroyed by: (Virgil Martinez)

Person in Charge (Signature) Date: 10/19/2016 Sanitarian (Signature) Lateef Isiaka (LXI) Date: 10/19/2016 A-1

PG1



#### **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 EL GALLO RESTAURANT (KITCHEN) Acct # 913691 Address 2116 GESSNER Zip **77080** Owner LEISURE GROUP, INC. Type Insp Routine Inspection

Date 10/19/2016			Telephone (713) 467-9780		District 307	
Permit Expiration 04/28/2017	Permit Type F,G		Certified Manager			

Permit Expiration 04/28/2017	Permit Type <b>F,G</b>	Certified Manager					
	OBSER	VATIONS AND CORRECTIVE ACTIONS					
Code	Items in violation to be corrected by the dates indicated or immediately.						
20-21.3(a)(7)	Bulk packaged food: stored in food warehouse less than 6 inches from walls / stored on the floor / stored on unapproved racks / stored in a manner that does not permit cleaning of the storage area / stored in a manner that does not protect the foods from						
	Observed containers of food stored on the floor, under shelves, in walk-in cooler. Store 6 inches above the floor, at all times. Corrected On-Site. New Violation.						
	Container of food not stored in the manne	er that protects food from splash and other contamination.					
20-21.3(a)(2)	Observed containers of cooked chicken and beef fajita, not covered while being stored in walk-in cooler. COVER New Violation.						
	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.						
20-21.11(a)(7)	Observed nonfood-contact surfaces of equipment (condenser fan guard covers/storage shelves) in walk-in cooler, not cleaned as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. Clean immediately and maintain cleaned. New Violation.						
	Hand-washing sink / soap dispensers / hand-drying devices / related fixtures not kept (clean/ good repair).						
20-21.19(d)		and-drying devices related fixtures) not kept (clean). Observed unclean valves to hand- diately and maintain cleaned. New Violation.	10/19/2016				
	Vent covers attached to walls / ceilings not: easily cleanable / maintained in good repair / kept clean.						
20-21.23(g)	Vent covers attached to (walls/ ceilings) not: kept clean. Observed air-conditional vent covers, under ventilation hood, with accumulations of grease. Clean immediately and maintain cleaned. 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.						
(3)	20-53(g) - Food service manager and foo	d handler requirements. Food establishment failed to maintain on premises a					

certificate of completion of the food handler course for each food employee. Have all applicable employees certified immediately. New Violation.						
Person in Charge (Signature)	<b>Date:</b> 10/19/2016	i				
Person in Charge (Signature)	<b>Date</b> : 10/19/2016	i				

PG2 A-2



20-21.15(f)

20-21.25(b)(1)

materials.

#### Food Establishment Inspection Report



10/18/2016

10/18/2016

Houston Department of Health and Human Services Establishment REY DEL POLLO (KITCHEN)  Acct # 409898							Acct # 409898				
Environmental Health Division / Consumer Health Services Phone: 832.393.5100 Fax:832.393.5208 www.houstontx.gov					Address 10092 KLEC	KLEY DR	Zip <b>77075</b>				
					Owner <b>JESUS BERN</b>	AL	Type Insp Routine Inspection (001)				
		Arrival 11:30 AM	Departure 12:55 PM		ohone ) <b>943-0355</b>			District 106	Score		
Permit Expiration 04/29/2017	Permit Type <b>F,G</b>										
			Food	Tem	peratures / Unit T	emperatures					
Item/	Tem	,	lte	em/Location	Temp	Item/Location		Temp			
Hamburgers / Walk-In Cooler		42.00 °	42.00 ° F Beef		/ Walk-In Cooler	41.00 ° F	Chicken / Walk-In Cooler		40.00 ° F		
Ham / Wa	alk-In Cooler	40.00 °	° F Lettu		ce / Refrigerator	50.00 ° F	Chicken / F	Chicken / Refrigerator			
Ham / Refrigerator		56.00 °	F Beef		/ Hot-Hold Unit	139.00 ° F	Beans / Hot-Hold Unit		148.00 ° F		
Chicken / Hot-Hold Unit		161.00	° F Chees		se / Hot-Hold Unit	141.00 ° F	Barbacoa / Hot-Hold Unit		138.00 ° F		
Beans / Hot-Hold Unit		161.00	° F Rice		/ Hot-Hold Unit	136.00 ° F	Chicken / H	Chicken / Hot-Hold Unit			
			OBSERV	ATIO	NS AND CORREC	CTIVE ACTION	S				
Code	Items in violation to be corrected by the dates indicated or immediately.							Correct By			
20-21.3(b)(1)	Refrigerated facility storing potentially hazardous food with: no numerically scaled thermometer / with no accurate indicating thermometer.  10/1:  Mechanically refrigerated facility (reach-in) storing potentially hazardous food not being provided a numerically scaled										
	thermometer. Provide. New Violation.										
	Dispensing utensil for bulk self-service not equipped with a handle.										
20-21.5(i)(1)c	Observed dispensing utensil stored within the food itself (rice) not equipped with a handle. Correct by replacing styrofoam takeaway cup with an approved scoop with a handle, and ensure that the handle remains extended away from the food if stored within. Corrected On-Site. New Violation.										
_	Ice making machine / plant not: located / installed / operated / maintained to prevent contamination of the ice.										

mold/mildew/algae/biofilm/slimy substances/other possible food contaminants. CORRECT BY STOPPING ICE PRODUCTION, EMPTY ALL ICE INTO AND MELT WITHIN THE THREE COMPARTMENT SINK, WASH, RINSE, AND SANITIZE THE

Observed ventilation fans within the men's and women's toilet rooms not cleaned as often as needed to prevent accumulations

**COMMENTS** 

Intake/Exhaust air ducts not (cleaned / filters changed) so that they are not a sources of contamination of: dust / dirt / other

Observed ice machine not maintained and cleaned as often as needed to prevent accumulations of

INTERIOR COMPARTMENT THOROUGHLY, THEN RESUME ICE PRODUCTION. New Violation.

of dirt/dust/other possible food contaminants. New Violation.

FSM: Marco Sanchez, GCHD# TX-89085, exp 7/26/2021

Be sure to transfer over all non-City of Houston Food Service Manager Certificate (Grayson County Health Department) over to the City of Houston Food Service Manager Certificate program. If you have more than one person who needs to transfer over a non-City of Houston certificate, make as many copies of the form provided at time of inspection by inspector for each person, as well as the copies of the photo ID and certificate, along with the reciprocity transfer fee as denoted on the form. For more information on the reciprocity transfer process, please contact the Houston Health Department at (832) 393-5100.

Person in Charge (Signature)

Date: 10/18/2016

PG1

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Food Establish mont Inspection Popper

				PG1				A-1		
	Food Establishment Inspection Report									
Houston Dep	artment of Health	and Huma	n Services	Establishment REY D	Establishment REY DEL POLLO (KITCHEN)			Acct # 409898		
	al Health Division	/ Consume	r Health	Address 10092 KLEC	Address 10092 KLECKLEY DR		Zip <b>77075</b>			
Services Phone: 832.393.5100 Fax: 832.393.5208 http://www.houstontx.gov/health/food				Owner <b>JESUS BERN</b>	Owner JESUS BERNAL			Type Insp Routine Inspection (001)		
Date   Arrival   Departure   11:30 AM   12:55 PM			Telephone (713) 943-0355		District 106					
Permit Expiration Permit Type F,G			Certified Manager							
		(	OBSERVAT	TIONS AND CORRECT	TIVE ACTIONS					
Code		Iten	ns in violation t	to be corrected by the dates	be corrected by the dates indicated or immediately.			Correct By		
20-53(f)	Food service manager and food handler requirements. Food employee failed to successfully complete a food handler training course within 60 days of employment.						10/18/2016			
	Observed food employees working with food and equipment not in possession of a food handler certification. New Violation.									
Person in Ch	arge (Signature)					Date: 10	)/18/2016	3		

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Date: 10/18/2016

Person in Charge (Signature)