



# 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 **MUOI THUONG (Total Establishment)**

Acct # **429947**

Address **11113 BELLAIRE**

Zip **77072**

Owner **CHAO VE DEM, LLC**

Type Insp **Routine Inspection (001)**

Date  
**04/13/2017**

Arrival  
**10:10 AM**

Departure  
**10:50 AM**

Telephone

District  
**206**

Score

Permit Expiration  
**02/03/2018**

Permit Type  
**F,G**

Certified Manager

## Food Temperatures / Unit Temperatures

| Item/Location               | Temp      | Item/Location         | Temp      | Item/Location         | Temp      |
|-----------------------------|-----------|-----------------------|-----------|-----------------------|-----------|
| Air temp / Walk-In Cooler   | 40.00 ° F | Soup / Walk-In Cooler | 41.00 ° F | Pork / Walk-In Cooler | 41.00 ° F |
| Unit / Cold-Hold Unit       | 41.00 ° F | Pork / Cold-Hold Unit | 41.00 ° F | Eggs / Cold-Hold Unit | 41.00 ° F |
| Unit / Sliding doors cooler | 60.00 ° F |                       |           |                       |           |
|                             |           |                       |           |                       |           |
|                             |           |                       |           |                       |           |

## OBSERVATIONS AND CORRECTIVE ACTIONS

| Code               | Items in violation to be corrected by the dates indicated or immediately.   | Correct By        |
|--------------------|---|-------------------|
| <b>20-21.10(g)</b> | Nonfood-contact surfaces. Surfaces of equipment not intended for contact with food that are exposed to splash or food debris or otherwise require frequent cleaning not designed / fabricated to be smooth / washable / free of unnecessary ledges, projections, or crevices / readily accessible for cleaning / easily cleanable / not kept in good repair.<br><br>Observed cloth towel being used under a cutting board as a stabilizer. Discontinue using towel under the cutting board, use approved material that is smooth, easily cleanable, non-absorbent and durable. New Violation. | <b>04/13/2017</b> |
| <b>20-21.10(a)</b> | Materials; general. All equipment and utensils not maintained in good repair.<br><br>Multiuse equipment (sliding doors cooler) not maintained in good repair. The temperature in the cold hold unit was 60°F. Repair the Sliding doors cooler to maintain potentially hazardous food at 41°F or below. Do not store potentially hazardous foods in this unit until it's repaired. Call Yen Vu at 281 896 4738 when ready to recheck. New Violation.   | <b>04/13/2017</b> |
| <b>20-21.12(g)</b> | Using chemicals for sanitization. When using chemicals for sanitization, a test kit or other device that accurately measures the concentration of the solution in parts per million or milligrams per liter not provided and used.<br><br>Observed no test kit or other device provided/used to measure parts per million or milligrams per liter of chemical sanitization solution. Provide test kit for measuring sanitizing solution in dish washing sink. and dish washing machine. New Violation.  | <b>04/13/2017</b> |

## COMMENTS

**REINSPECTION REQUIRED**--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 04/23/17. 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.

**FOOD SERVICE MANAGER REQUIRED**— A certified manager must be present and on duty [Section 20.53(a)] at all times in each food establishment and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged). Please call 832.393.5100 to schedule an appointment for the Food Service Manager's Certification class or for more information please visit: <http://www.houstontx.gov/health/food/foodmanagers.html>.

Person in Charge (Signature)

Date:

Sanitarian (Signature) Yen Vu (YXV)

Date: 04/13/2017



# 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**

Establishment **MUOI THUONG (Total Establishment)**

Acct # **429947**

Address **11113 BELLAIRE**

Zip **77072**

Date  
04/13/2017Arrival  
10:10 AMDeparture  
10:50 AM

Telephone

District  
206Permit Expiration  
02/03/2018Permit Type  
F,G

Certified Manager

**OBSERVATIONS AND CORRECTIVE ACTIONS**

| Code            | Items in violation to be corrected by the dates indicated or immediately.   | Correct By |
|-----------------|---|------------|
| 20-21.21(a)     | Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.<br><br>Observed active roaches and rat dropping on floor in the kitchen. Eliminate the presence of roaches and rat on the premises. New Violation.  | 04/13/2017 |
| 20-21.23(a)     | Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.<br><br>Seal a big hole on the wall at heater room in the kit chen. New Violation.  | 04/13/2017 |
| 20-21.24(a)     | General. At least 10 foot candles (110 lux) of light not provided at a distance of 30 inches (75 cm) above the floor in walk-in refrigeration units / dry food storage areas / other areas and rooms during periods of cleaning.<br><br>Observed light in the walk in cooler not operating to provide minimum required amount of light for the area. Provide New Violation.   | 04/13/2017 |
| 20-21.24(b)(01) | Protective shielding. light bulbs not shielded / coated / otherwise shatter-resistant in areas where there is exposed food, clean equipment / utensils / linens / unwrapped single-service or single-use articles, except as specified in subitems a and b of this item Shielded / coated / otherwise shatter-resistant bulbs need not be provided in areas used only for storing food and single-service articles in unopened packages if the integrity of the packages cannot be affected by broken glass falling onto them and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.<br><br>Provide a light cover in the walk in cooler to prevent possible shattering bulbs from contaminating the food. New Violation. | 04/13/2017 |
| 20-53(f)        | Food employee failed to successfully complete a food handler training course within 60 days of employment.<br><br>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.   | 04/13/2017 |
| 20-53(f)        | Food employee failed to successfully complete a food handler training course within 60 days of employment.<br><br>Food establishment in operation without the person in charge possessing a city of Houston issued Food Service Manager's Certification. Provide a certified manager to be on duty at all times. New Violation.   | 04/13/2017 |

Person in Charge (Signature)

Date:

Sanitarian (Signature) Yen Vu (YXV)

Date: 04/13/2017