



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 DIM SUM (TOTAL ESTABLISHMENT)**

Acct # **428466**

Address **10600 BELLAIRE 105**

Zip **77072**

Owner **JIAN FU INC**

Type Insp **Complaint (003)**

Date
05/11/2017

Arrival
12:25 PM

Departure
02:25 PM

Telephone

District
206

Score

Permit Expiration
06/21/2017

Permit Type
F,G

Certified Manager

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Air temp / Walk-In Cooler	52.00 ° F	Pork / Walk-In Cooler	61.00 ° F	Beef stomach / Walk-In Cooler	59.00 ° F
Chicken / Walk-In Cooler	48.00 ° F	Beef / Walk-In Cooler	48.00 ° F	Unit / Cold-Hold Unit	41.00 ° F
Beef / Cold-Hold Unit	41.00 ° F	Chicken / Cold-Hold Unit	41.00 ° F	Pork / Cold-Hold Unit	40.00 ° F
Eggs / Cold-Hold Unit	42.00 ° F	Shrimp / Cold-Hold Unit	41.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.01(a)	General. Food not in sound condition / safe for human consumption / free from spoilage, filth, other contaminants / obtained from an approved source / in compliance with laws relating to food labeling. Food (pork, beef stomach) not safe for human consumption. Observed Food (pork, beef stomach 12lbs) in reach in cooler at 59-61°F from last day. Potentially hazardous food must be maintained at 41°F or below. Denatured and discarded. Corrected On-Site. New Violation.	COS
20-21.02(a)(01)	General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (05°C) or below or 135°F (57°C) or above at all times, except as otherwise provided in this article or unless a packaged product is so labeled as exempted and approved by the appropriate state or federal health authority. Observed internal temperature of potentially hazardous food (chicken, beef 48°F) not held at 41° F or below while being stored in the walk in cooler. Rapidly chill and maintain at 41°F or below. Corrected On-Site. New Violation.	COS
20-21.03(a)(02)	General. Container of food not stored a minimum of 6 inches above the floor. Container of food (pork) stored on floor in the walk in freezer. Store 6 inches above floor surface to protect from contamination. New Violation.	05/11/2017

COMMENTS

Complaint ID: 814099

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

Items & weights (in pounds) condemned: Pork 10lbs, beef stomach 2lbs

Total weight (in pounds) condemned: 12lbs

Reason for condemnation: Food was kept at improper temperature(61°F) over night.

Date and Time of condemnation: 05/10/17 1:30 PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: Denatured and discarded
 Voluntarily destroyed by: Xing Juan Li

Person in Charge (Signature)

Date: 05/11/2017

Sanitarian (Signature) Yen Vu (YXV)

Date: 05/11/2017



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	Materials; general. All equipment and utensils not maintained in good repair.	
20-21.10(a)	Multiuse equipment (walk-in cooler) not maintained in good repair. Measured the ambient temperature of the walk-in cooler at 52°F and food (pork) at 61°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. Call Yen Vu at 281 896 4738 when ready to recheck. New Violation.	05/11/2017
20-21.10(g)	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. 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. Corrected On-Site. New Violation.	COS
20-21.11(a)(02)	Cleaning frequency. Kitchenware and food-contact surfaces of equipment not washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred. Observed can opener is dusty. Clean as often as necessary to keep free of dirt accumulation. New Violation.	05/11/2017
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. Observed rat dropping on floor at the dinning room, dish washing machine and food preparation area in the kitchen. Eliminate the presence of rat on the premises. New Violation.	05/11/2017
20-53(g)	Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee. Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee. New Violation.	05/11/2017

Person in Charge (Signature)

Date: 05/11/2017

Sanitarian (Signature) Yen Vu (YXV)

Date: 05/11/2017