



Food Establishment Inspection Report



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| 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 HONEY BEE TEAHOUSE (ESTABLISHMENT) | Acct # 421710 |
| | Address 9715 BELLAIRE B | Zip 77036 |
| | Owner HONEY BEE TEAHOUSE, LLC | Type Insp Routine Inspection (001) |

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|--|----------------------------|------------------------------|------------------------------------|------------------------|-------|
| Date 05/21/2017 | Arrival 12:50 PM | Departure 01:55 PM | Telephone (832) 831-6406 | District 204 | Score |
| Permit Expiration 08/07/2017 | Permit Type F,G | Certified Manager | | | |

Food Temperatures / Unit Temperatures

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---------------------|-----------|----------------------|-----------|---------------------|-----------|
| Beef / Refrigerator | 39.00 ° F | Jelly / Refrigerator | 38.00 ° F | Milk / Refrigerator | 40.00 ° F |
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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. Observed spider web and dead insects in rice and in the bulk food container. Rice was condemned New Violation. | 05/21/2017 |
| 20-21.08(f) | Hair restraint. While handling food or utensils, food employees not wearing effective hair restraints and clothing that covers body hair to prevent the contamination of food or food-contact surfaces. An effective hair restraint means any cap / hat / hair net made of fabric / cord / plastic / paper that effectively covers and holds hair in place. The use of effective hair restraints also applies to any exposed scalp or facial hair where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand-washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed. Employee with partial or complete absence of scalp hair (NAME) shall wear an effective hair restraint while handling (foods / utensils). New Violation. | 05/21/2017 |
| 20-21.11(a)(07) | Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. Clean nonfood-contact surfaces of equipment as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. Clean filth, old food debris on lids of bulk food containers. Corrected On-Site. New Violation. | 05/21/2017 |

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: Rice 6 lbs.

Total weight (in pounds) condemned: 6 lbs.

Reason for condemnation: food was contaminated by spider web and dead insects / insect bodies.

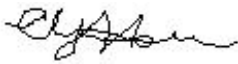
Date and Time of condemnation: 05-21-17 1:25PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: Denature in the trash con.

Voluntarily destroyed by: PIC

FOOD HANDLERS: 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.

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| Person in Charge (Signature)  | Date: 05/21/2017 |
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| Sanitarian (Signature) Chsun-Yi Hsu (CYH1)  | Date: 05/21/2017 |
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OBSERVATIONS AND CORRECTIVE ACTIONS

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| 20-21.11(a)(07) | Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. Clean nonfood-contact surfaces of equipment as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. Clean bottom shelf in the reach in cooler. New Violation. | 05/21/2017 |
| 20-21.15(f) | Ice manufacture. Ice not made from water meeting the requirements of this section / not made in an approved ice-making machine or plant / not located, installed, operated, cleaned, and maintained so as to prevent contamination of the ice. Clean / maintain ice making machine to prevent contamination of the ice. New Violation. | 05/21/2017 |
| 20-21.18(d) | Toilet fixtures. Toilet room not provided with at least one covered waste receptacle. Provide at least one covered waste receptacle in toilet room. New Violation. | 05/21/2017 |
| 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. Provide effective measures intended to eliminate the presence of cockroaches on the premises. Observed roaches in the box on the prep table in kitchen. New Violation. | 05/21/2017 |
| 20-21.23(a) | Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Provide light colored wall in the beverage/ smoothie prep room. Provide smooth light colored, easily cleanable wall in the same by seal the gaps between the texture on wall. Repeat Violation. | 05/21/2017 |
| 20-53(f) | Food employee failed to successfully complete a food handler training course within 60 days of employment. All food handlers must successfully complete a food handler training course within 60 days of employment. New Violation. | 05/21/2017 |

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| Person in Charge (Signature) | Date: 05/21/2017 |
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| Sanitarian (Signature) Chsun-Yi Hsu (CYH1) | Date: 05/21/2017 |
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