



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 MALA SICHUAN BISTRO (KITCHEN)	Acct # 417294
Address 9348 BELLAIRE BLVD	Zip 77036
Owner TIAN YI, INC.	Type Insp Routine Inspection (001)

Date 08/03/2017	Arrival 02:10 PM	Departure 03:00 PM	Telephone (713) 995-1889	District 204	Score 4
Permit Expiration 05/03/2018	Permit Type F,G		Certified Manager		

Food Temperatures / Unit Temperatures							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp		
Air temp / Walk-In Cooler	41.00 ° F	Unit / Cold-Hold Unit	55.00 ° F	Unit / Cold-Hold Unit	44.00 ° F		
Unit / Reach in cooler	41.00 ° F	Beef / Walk-In Cooler	41.00 ° F	Chicken / Walk-In Cooler	41.00 ° F		
Eggs / Reach in cooler	41.00 ° F	Pork / Walk-In Cooler	41.00 ° F	Beef / Cold-Hold Unit	48.00 ° F		
Pork / Cold-Hold Unit	49.00 ° F						

Correct By General. Food not in sound condition / safe for human consumption / free from spoilage, filth, other contaminants. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment. Food (ice) not safe for human consumption. Observed black and pink slime residue at interior upper panel. Discarded ice Corrected On-Site. New Violation. 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. Cos	OBSERVATIONS AND CORRECTIVE ACTIONS					
prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment. Food (ice) not safe for human consumption. Observed black and pink slime residue at interior upper panel. Discarded ice Corrected On-Site. New Violation. 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. COS	Code	Items in violation to be corrected by the dates indicated or immediately.				
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.	20-21.01(a)	prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment. Food (ice) not safe for human consumption. Observed black and pink slime residue at interior upper panel. Discarded				
Observed internal temperature of potentially hazardous food (beef, pork 48-49*F) not held at 41° F or below while being stored in the cold hold unit. Rapidly chill and maintain at 41*F or below. Corrected On-Site. New Violation.	20-21.02(a)(01)	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 (beef, pork 48-49*F) not held at 41° F or below while being	cos			

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: Ice 50 lbs

Total weight (in pounds) condemned: 50 lbs

Reason for condemnation: Slime residue at interior upper panel

Date and Time of condemnation: 08/03/2017.

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

Voluntarily destroyed by: Sheng Jiang

Person in Charge (Signature) Sheng Jiang 214901 10/25/21

Date: 08/03/2017

Sanitarian (Signature) Yen Vu (YXV)

PG1 A-1



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 MALA SICHUAN BISTRO (KITCHEN)

Acct # 417294

Address 9348 BELLAIRE BLVD

Zip 77036

http://www.houstontx.gov/health/food			Owner TIAN YI, INC.		Type Insp Routin (001)	ne Inspection	
Date 08/03/2017		Arrival 02:10 PM	Departure 03:00 PM	Telephone District (713) 995-1889 District 204			
Permit Expiration 05/03/2018							
		(OBSERVATIO	ONS AND CORRECTIVE	ACTIONS		
Code		Items ir	n violation to be	corrected by the dates indic	cated or immediately.		Correct By
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. 1.10(a) Multiuse equipment (cold hold unit) not maintained in good repair. The temperature in the cold hold unit was 55*F. Repair the cold hold unit to maintain potentially hazardous food 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.				08/03/2017		
lce 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. 20-21.15(f) Ice making machine not maintained to prevent contamination of the ice. Observed black and pink slime residue at interior upper panel. Discarded ice, clean and maintain clean ice machine. Call Yen Vu at 281 896 4738 for rechecking. New Violation.					08/03/2017		
Person in Charge (Signature) Sheng Jiang 214901 10/25/21 Date: 08/03/2017							
Sanitarian (Si	Sanitarian (Signature) Yen Vu (YXV) Date: 08/03/2017						
Received By S	Received By Sheng Jiang 214901 10/25/21						
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PG2





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 ELIS BAKERY AND PALETERIA (KITCHEN)	Acct # 416907
Address 3732 ROMA ST	Zip 77080
Owner DILMA E. BENITES	Type Insp Routine Inspection

Date 08/03/2017	Arrival 10:25 AM	Departure 12:15 PM	Telephone (281) 460-4374		District 307	Score 5
21 21 2		Certified Manager Maria L. Medina - 214599 - 10/12/2021				

Food Temperatures / Unit Temperatures								
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp			
Unit / Reach In Cooler	41.00 ° F	Unit / Reach In Cooler	39.00 ° F	Unit / Reach In Cooler	37.00 ° F			
Beef & Cheese / Refrigerator	80.00 ° F	Pork & Cheese / Refrigerator	60.00 ° F	Spanish Rice / Refrigerator	37.00 ° F			
Unit / Prep Reach In Cooler	40.00 ° F	Unit / Display Case Reach In Cooler	60.00 ° F	Chicken / Hot-Hold Unit	145.00 ° F			
Beans / Hot-Hold Unit	142.00 ° F	Spanish Rice / Hot-Hold Unit	140.00 ° 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. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment. Observed with Janeth Benites a roach crawling on outside of an open bag of sugar (approximately 10 pounds) that's stored inside a bulk food container on top of live and dead roaches and open bags of flour (approximately 40 pounds) stored inside another bulk food container on top of live and dead roaches. - Food was denatured with bleach and discarded - Dead and live roaches interior bottom of bulk food containers. New Violation.	08/03/2017				

COMMENTS

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: 8/3/17, 10:25 AM.

Note: Signature On A Page 2

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

Items & weights (in pounds) condemned: beef & cheese 2 lbs, pork & cheese 3 lbs, sugar 10 lbs, flour 40 lbs

Total weight (in pounds) condemned: 55 lbs

Reason for condemnation: 1. beef & cheese and pork & cheese held at improper temperature, reach in cooler

2. sugar and flour - live and dead roach activity

Date and Time of condemnation: 8/3/17, 10:25 AM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (describe) foods were denatured with bleach and discarded

Voluntarily destroyed by: Janeth Benites & Maria Medina

Person in Charge (Signature) Maria L. Medina	Date:
Sanitarian (Signature) Zenobia Walker (ZYW1)	Date: 08/03/2017

PG1





Houston Department of Health and Human Services Establishment ELIS BAKERY AND PALETERIA Acct # 416907 (KITCHEN) Environmental Health Division / Consumer Health Services Phone: 832.393.5100 Fax: 832.393.5208 Address 3732 ROMA ST Zip **77080** http://www.houstontx.gov/health/food Type Insp Routine Inspection (001) Owner DILMA E. BENITES Date Arrival Departure Telephone District 08/03/2017 10:25 AM 12:15 PM (281) 460-4374 307 Permit Type Certified Manager 06/09/2018 **OBSERVATIONS AND CORRECTIVE ACTIONS** Correct By Code Items in violation to be corrected by the dates indicated or immediately.

	General. The internal temperature of time/temperature controlled for safety (TCS) food not maintain (05°C) or below or 135°F (57°C) or above at all times, except as otherwise provided in this article of packaged product is so labeled as exempted and approved by the appropriate state or federal heal	r unless a		
20-21.02(a)(01)	Maintain the internal temperature of cold held potentially hazardous food (beef & cheese 80 degree cheese 60 degrees (3 lbs) - reach in cooler) stored in refrigerated units at a temperature of 41 degrees.		08/03/2017	
	 Observed with Janeth Benites food stored over-night at improper temperature. Food denatured with bleach and discarded. New Violation. 			
Refrigerated storage. Refrigeration facilities. Each mechanically refrigerated facility storing time/temperature controlled for safety (TCS) food shall be provided with numerically scaled indicating thermometer, accurate to 3°F if scaled in Fahrenheit only. Recording thermometers, accurate to 3°F if scaled in Fahrenheit only, may be used in lieu of indicating thermometers. Thermometers that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ±(1.05°C) in the intended range of use.				
	Provide a regular indicating thermometer to True Reach In Cooler Chest (black), storage area. New	v Violation.		
	Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (T food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked food is opened / prepared" and "disposition date".			
Date mark all cooked potentially hazardous food (spanish rice, beef & cheese, pork & cheese - reach in cooler) held over 24 hours in a refrigerated unit with the open preparation and disposition date. Cooked food may only be kept for 7 days in a refrigerated unit at a temperature of 41 degrees or below. On the 7th day all remaining cooked food not sold or consumed must be discarded. New Violation.			08/03/2017	
Materials; general. All equipment and utensils not maintained in good repair.				
DISPLAY CASE REACH IN COOLER QUARANTINED! Observed cooler next to steam table at a temperature of 60 degrees. Repair cooler to provide and maintain a temperature of 41 degrees or below at all times. 20-21.10(a)				
DO NOT PUT ANY FOOD IN COOLER UNTIL: LEAVE EMPTY 1. REPAIRED 2. QUARANTINE HAS BEEN LIFTED BY INSPECTOR - CALL INSPECTOR (YUVONNE WALKER) AT (713) 502-2622 TO LIFT QUARANTINE. New Violation.				
	Cleaning frequency. Equipment, food-contact surfaces, and utensils not clean to sight and touch.			
20-21.11(a)(13) Clean and sanitize interior bottom of bulk food containers (flour, sugar) to remove dead and live roaches, food prep are. Corrected On-Site. New Violation.			08/03/2017	
Single-service articles. Single-service and single-use articles not stored at least six inches (15 cm) above the floor on dollies / pallets / racks / skids designed as specified under section 20-21.03(a)2b of this code / not kept in closed cartons that protect them from contamination, except for automatic fire protection sprinkler heads that may be required by law.				
To prevent possible contamination store boxes of hinged lid containers 6 inches above the floor, storage area. New Violation.				
Person in Charge (Signature) Maria L. Medina Date:				

Person in Charge (Signature) Maria L. Medina	Date:
Sanitarian (Signature) Zenobia Walker (ZYW1)	Date: 08/03/2017
Received By Maria L. Medina	

PG2





Houston Department of Health and Human Services Environmental Health Division / Consumer Health Services		Establishment ELIS BAKE (KITCHEN)	RY AND PALETERIA	Acct # 416907	ct # 416907		
Phone: 832.393.5 http://www.houst				Address 3732 ROMA ST		Zip 77080	
тари, попосо	onixigo vinouiu	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		Owner DILMA E. BENITES Type Insp Routi (001)			ne Inspection
		Telephone (281) 460-4374					
Permit Expiration 06/09/2018		Permit Type F,G		Certified Manager			
		O	BSERVATIO	ONS AND CORRECTIVE	ACTIONS		
Code		Items i	n violation to b	e corrected by the dates inc	licated or immediately.		Correct By
20-21.17(a)	General. Plumb	oing not sized /	installed / mair	ntained according to applica	ble laws.		08/03/2017
20 21.17 (α)	Repair faucet le	eak, hand-sink,	cook line. New	v Violation.			
	Hand-washing sink or group of			-cleansing liquid / powder / sinks.	bar soap not available at ea	ach hand-washing	
20-21.19(c)	Hand-washing sink supplies. Supply of hand-cleansing liquid / powder / bar soap not available at each hand-washing sink or group of two adjacent hand-washing sinks/ no paper towels. Provide soap and paper towels to hand-sink next to 3 compartment sink. New Violation.					08/03/2017	
Hand-washing sink faucets. Hand-washing s (38°C) through a mixing valve or combinatio preschool age children that are used only by		n faucet. Hand-washing sink	s in facilities providing cust		08/03/2017		
	No hot running water at hand-sink next to 3 compartment sink only cold running water. Provide/Restore hot water (100 degrees). New Violation.						
	Controlling pes and other insec			res intended to eliminate th d.	e presence of rodents, flies	, cockroaches,	
20-21.21(a)	to 3 compartme crawling on wal	ent sink, live an Il near steam ta	id dead roache able. Provide et	employee (Janeth Benites) s interior bottom of sugar ar ffective measures to elimina establishment exterminated	nd flour bulk food container, te the presence of pest. Ca	and ants	08/03/2017
	ESTABLISHMENT MUST REMAIN CLOSED UNTIL: 1. EXTERMINATED 2. CLOSURE HAS BEEN LIFTED BY INSPECTOR OR SUPERVISOR						
		CTOR (YUVON	INE WALKER)	AT (713) 502-2622 OR SU	PERVISOR (ABEID FELLS) AT (832)	
Presence and use, restrictions, conditions of us approved by appropriate governmental authoris sanitary condition.						08/03/2017	
20-21.27(a)(02) Home-Style Pesticide (Hot Shot Ant & Roach Spray) used at establishment prohibited. Use chemical only approved to be used in a food establishment. Remove from premises and call an approved commercial pest control company. - Observed pesticide in hand-sink next to 3 compartment sink. New Violation.				35,55,2517			
Person in Charge (Signature) Maria L. Medina Date:							
Sanitarian (Signature) Zenobia Walker (ZYW1)							

Received By Maria L. Medina

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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 SIMPLY GREEK (ESTABLISHMENT)

Acct # 426883

Address 1900 BLALOCK RD R

Zip 77080

Owner SEVI TAHLIAMBOURIS

Type Insp Routine Inspection (001)

Date 08/01/2017	Arrival 02:45 PM	Departure 03:50 PM	Telephone (713) 614-7181		District 307	Score 4
Permit Expiration 09/25/2017	Permit Type F,G		Certified Manager Sevi Stamatakos - 188573 -	02/06/2019		

Food Temperatures / Unit Temperatures								
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp			
Unit / Prep Reach In Coolers	41.00 ° F	Cheese / Prep Reach In Cooler	41.00 ° F	Sausage / Prep Reach In Cooler	41.00 ° F			
Spinach Rice / Prep Reach In Cooler	40.00 ° F	Unit / Reach In Cooler	41.00 ° F	Pasta & Meat Sauce / Refrigerator	37.00 ° F			
Chicken / Hot-Hold Unit	142.00 ° F							

OBSERVATIONS AND CORRECTIVE ACTIONS					
Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By			
00 04 00// \/40\/	Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date".				
20-21.03(b)(10)b	Date mark all cooked potentially hazardous food (spinach rice - prep reach in cooler, pasta & meat sauce - reach in cooler) held over 24 hours in a refrigerated unit with the open preparation and disposition date. Cooked food may only be kept for 7 days in a refrigerated unit at a temperature of 41 degrees or below. On the 7th day all remaining cooked food not sold or consumed must be discarded. FINAL NOTICE! Repeat Violation.	08/01/2017			
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 interior bottom of reach in freezers to remove food particles. Repeat Violation.	08/01/2017			
COMMENTS					

Person in Charge (Signature) Sevi Stamatakos

Date: 08/01/2017

Sanitarian (Signature) Zenobia Walker (ZYW1)

Date: 08/01/2017

PG1

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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
http://www.houstontx.gov/health/food

Establishment SIMPLY GREEK (ESTABLISHMENT)

Address 1900 BLALOCK RD R

Owner SEVI TAHLIAMBOURIS

Establishment SIMPLY GREEK (ESTABLISHMENT)	Acct # 426883
Address 1900 BLALOCK RD R	Zip 77080
	Type Insp Routine Inspection (001)

Date 08/01/2017	Arrival 02:45 PM	Departure 03:50 PM	Telephone (713) 614-7181	District 307
Permit Expiration 09/25/2017	Permit Type F,G		Certified Manager	

Code Items in violation to be corrected by the dates indicated or immediately.

Correct By

20-21.12(g)	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.				
(3)	Provide chlorine test strips for 3 compartment sink to test the concentration of sanitizing solution. Ne	w Violation.	08/01/2017		
20-21.14(c)(01)	Single-service articles. Single-service and single-use articles not stored at least six inches (15 cm) a dollies / pallets / racks / skids designed as specified under section 20-21.03(a)2b of this code / not ke cartons that protect them from contamination, except for automatic fire protection sprinkler heads that required by law.	ept in closed	08/01/2017		
	To prevent possible contamination store single service items (boxes of cups, box of pans, and packar containers) 6 inches above the floor, storage area. New Violation.	ages of to go lid			
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 to eliminate the presence of fly activity and roach activity, cook line . New	w Violation.			
Floor construction. Floors / floor coverings of all food preparation / food storage / utensil-washing areas / walk-in refrigerating units / dressing rooms / locker rooms / toilet rooms not maintained in good repair. Floors and floor coverings not clean. 20-21.22(a) Clean Floor To Remove: 1. Storage Area - dead roaches					
	2. Cook Line - food particles New Violation.				
Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. 20-21.23(a) Clean and sanitize walls on cook line to remove grease accumulations. New Violation.					
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.				
	Provide a light shield to light bulb under vent hood or use a plastic coated light bulb. Repeat Violation.				
20-21.24(a)	General. At least 50 foot-candles (540 lux) of light not provided at a surface where a food employee with food / with utensils / with equipment such as knives / slicers / grinders / saws where employee s		08/01/201		
	Replace burned out fluorescent lights, food prep. Repeat Violation.				
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation.		08/01/201		
Clean and sanitize filters to remove grease accumulations. Repeat Violation.					
	Q \$2				
Person in Charge (Signature) Sevi Stamatakos Date: 08/01/2017					
Sanitarian (Signa	iture) Zenobia Walker (ZYW1)	Date : 08/01/2017			
Received By Sev	i Stamatakan				
received by Sev	i Giamaianos				

PG2 A-2





Establishment LA CRAWFISH (Kitchen) Acct # 416180 **Houston Department of Health and Human Services Environmental Health Division / Consumer Health Services** Address 1005 BLALOCK B2 Zip **77055** Phone: 832.393.5100 Fax:832.393.5208 www.houstontx.gov Owner RED ENVELOPE HOSPITALITY, L.L.C. Type Insp Routine Inspection (001)Departure 08:05 PM Date Arrival District Telephone Score 07:20 PM 302 08/02/2017 (713) 461-8808 3 Certified Manager Permit Expiration Permit Type 02/18/2018 F.G Minson Nao -Food Temperatures / Unit Temperatures Item/Location Item/Location Temp Temp Item/Location Temp Fish / Refrigerator 38.00 ° F Beef / Refrigerator 39.00°F Chicken / Refrigerator Shrimp / Cold-Hold Unit Sausage / Hot-Hold Unit Potatoes / Hot-Hold Unit 135.00 ° F 39.00 ° F 135.00 ° F Corn / Hot-Hold Unit 135.00 ° F Beef / Walk-In Cooler 38.00 ° F **OBSERVATIONS AND CORRECTIVE ACTIONS** Code Items in violation to be corrected by the dates indicated or immediately. Correct By Hand-washing sink installation. Hand-washing sink not accessible to employees at all times. 20-21.19(a) cos Do not store items at hand washing sink. Keep hand washing sink accessible at all times. Corrected On-Site. New Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. 08/02/2017 20-21.21(a) Observed a roach in crevice of refrigerator door gasket. Take effective measures to eliminate the presence of roaches. New Violation. Floor construction. Floors / floor coverings of all food preparation / food storage / utensil-washing areas / walk-in refrigerating units / dressing rooms / locker rooms / toilet rooms not maintained in good repair. Floors and floor coverings 08/02/2017 20-21.22(a) not clean. Clean kitchen floor to be free of food debris. New Violation. **COMMENTS**

Person in Charge (Signature) Minson Ngo

Date: 08/02/2017

Sanitarian (Signature) Abeid Fells (AMF1)

Date: 08/02/2017

7G1 A-1





Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax:832.393.5208
www.houstontx.gov

Address

Establishment PHO LUC LAC GRILL & RESTAURANT (Establishment)

Address 9457 KEMPWOOD

Owner KHANH HOA LLC

Type Insp Routine Inspection (001)

Date 08/04/2017	Arrival 05:25 PM	Departure 06:45 PM	Telephone (713) 462-4499		District 302	Score 3
Permit Expiration 12/19/2017	Permit Type F,G		Certified Manager Ngocbich T. Ngo - 188299 -	11/15/2018		

Food Temperatures / Unit Temperatures							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp		
Dumpling / Walk-In Cooler	39.00 ° F	Cooked shrimp / Walk-In Cooler	41.50 ° F	Cooked tofu / Walk-In Cooler	44.00 ° F		
Cooked beef / Cold-Hold Unit	40.00 ° F	Beef tendon / Cold-Hold Unit	38.00 ° F	Red-eye steak / Cold-Hold Unit	40.00 ° F		
shrimp / reach-in cooler	39.00 ° F	Peas/carrot / reach-in cooler	40.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS						
Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By				
20-21.11(c)(03)	Wiping cloths. Moist cloths used for cleaning nonfood-contact surfaces of equipment such as counters, dining table tops and shelves not clean / not rinsed frequently in one of the sanitizing solutions permitted in section 20-21.12(e)(02) through (06) of this code / used for no other purpose. These cloths shall be stored in the sanitizing solution between uses. Store moist cloths used for cleaning nonfood-contact surfaces of (equipment / counters / dining table tops / shelves) in sanitizing solution between uses. New Violation.	08/04/2017				
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 (vent cover inside glass door reach-in cooler/oscillating fans) as often as necessary to keep the equipment free of accumulation of dust/dirt. New Violation.	08/04/2017				
COMMENTS						

Verified employees food handler certifications.

Person in Charge (Signature) Ngocbich Ngo

Jumps laks

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 08/04/2017

Date: 08/04/2017

PG1

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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 http://www.houstontx.gov/health/food

Establishment PHO LUC LAC GRILL & RESTAURANT (Establishment)	Acct # 423215
Address 9457 KEMPWOOD	Zip 77080
Owner KHANH HOA LLC	Type Insp Routine Inspection (001)

Date 08/04/2017		Departure 06:45 PM	Telephone (713) 462-4499	District 302
Permit Expiration 12/19/2017	Permit Type F,G		Certified Manager	

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.						
20-21.18(c)	Toilet room. Toilet room not provided with tight-fitting / self-closing / solid doors, which shall be clos cleaning or maintenance except that this requirement does not apply to a toilet room that is located establishment and does not open directly into the food establishment such as a toilet room that is p management of a shopping mall or stadium-type facilities.	outside a food	08/07/2017				
	Make toilet room doors to be tight fitting / self-closing. New Violation.						
	Containers. Containers used in food preparation / utensil-washing areas not kept covered after they	are filled.					
20-21.20(a)(02)	Provide lid for garbage container in food preparation / utensil-washing area once it becomes full of Violation.	trash. New	08/04/2017				
Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means.							
	Make screens for (doors) opening to the outside tight fitting / free of breaks. Repeat Violation.						
Controlling pests, generally. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder by routinely inspecting the premises for the evidence of pests.							
	Observed a live roach and dead roaches/eggs on top of hand-washing sink, by back receiving door. Routinely inspect premises for evidence of (insects / rodents). New Violation.						
20-21.23(b)	Construction. Walls, including nonsupporting partitions / wall coverings of toilet rooms and vestibule nonabsorbent / easily cleanable. Concrete or pumice blocks used for interior wall construction in the be finished and sealed to provide an easily cleanable surface except in dry storage areas.		08/07/2017				
	Make ceilings non-absorbent in: walk-in refrigeration units / food preparation areas / storage areas / utensil and equipment washing areas / toilet rooms / vestibule. Replace all acoustic ceiling tiles at above areas. New Violation.						
20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipm walls and ceilings not easily cleanable / not maintained in good repair / not kept clean.	ent attached to	08/04/2017				
20 21.23(g)	Observed air-conditional filter covers in dining room area, covered with dust/dirt. Make vent covers attached to (ceilings) kept clean. New Violation.						
20-21.23(b)	Construction. Walls, including nonsupporting partitions / wall coverings of toilet rooms and vestibule nonabsorbent / easily cleanable. Concrete or pumice blocks used for interior wall construction in the be finished and sealed to provide an easily cleanable surface except in dry storage areas.	es, not smooth / ese locations shall	08/07/2017				
	Observed a dark green wall in the kitchen. Make wall covering light colored in: walk-in refrigeration preparation areas / storage areas / utensil and equipment washing areas. New Violation.	units / food					
	B						
erson in Charge	e (Signature) Ngocbich Ngo	Date: 08/04/2017					
Sanitarian (Sign	ature) Lateef Isiaka (LXI)	Date: 08/04/2017					
Received By Ng	ocbich Ngo						
	PG2	-	A-2				





Houston Department of Environmental Health D			Establishment PHO LUC LAC (Establishment)	GRILL & RESTAURANT	Acct # 423215	
Phone: 832.393.5100 Fa			Address 9457 KEMPWOOD	Address 9457 KEMPWOOD		
Tittp://www.noustonix.gov/neaiti/100u		Owner KHANH HOA LLC	Owner KHANH HOA LLC			
Date 08/04/2017	Arrival 05:25 PM	Departure 06:45 PM	Telephone (713) 462-4499		District 302	
Permit Expiration	Permit Type	=	Certified Manager		•	

•	Permit Type F,G	Certified Manager				
	OBSERVATIONS AND CORRECTIVE ACTIONS					

OBSERVATIONS AND CORRECTIVE ACTIONS						
Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By				

20-21.24(a)	General. At least 20 foot-candles (220 lux) of light not provided at a distance of 30 inches (75 mm) above the floor in areas used for hand-washing / utensil-washing / equipment and utensil storage / in toilet rooms. 20-21.24(a) Provide at least 20 foot-candles (220 lux) of light 30 inches (75 mm) from the floor where food is provided to consumer inside glass door reach-in-cooler. New Violation.					
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Clean ventilation hood filters at sufficient frequencies to prevent accumulations of grease. New Violation.					
Person in Charge (Signature) Ngocbich Ngo Date: 08/04/2017						
Sanitarian (Signature) Lateef Isiaka (LXI) Date: 08/04/2017						
Received By Ngo	Received By Ngocbich Ngo					

PG3 A-3



Sanitarian (Signature) Madison Jeter (MKJ1)

Food Establishment Inspection Report



Houston Departme						Establishment TAC	OS A GO-GO (K	(itchen)		Acct # 403710	
Environmental Hea Phone: 832.393.510				Health Servi	ces	Address 3704 MAI	N ST			Zip 77002	
www.houstontx.go		.00.020				Owner JERSEY GIRL ENTERPRISES LLP				Type Insp Complaint (003)	
Date 07/31/2017		Arrival 10:20 <i>A</i>		Departure 10:45 AM	Teleph (713) 8	one 0 7-8226			District 401		Score 2
Permit Expiration 02/28/2018		Permit F,G	Туре		Certifie Suzanr	d Manager ne Yonowski - 20873	I - 03/14/2021				•
	•			Food T	emper	ratures / Unit Te	mperatures				
Item/Loca	ntion		Temp	I		Location	Temp	Item/	Location		Temp
			•								·
				OBSERVA	TIONS	S AND CORREC	TIVE ACTIO	NS			
Code			Items	in violation t	o be co	rrected by the date	s indicated or	mmediately.		C	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. Observed a couple roaches behind ice machine. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. New Violation.							7/31/2017			
						COMMENTS					
						COMMENTS					
Visited establishmen machine. The managinformed the managback in a week to ch	ger did inforn er to call pes	n me that contro	hat pest ol to co	control did ju me-out and s	ıst rece pray ag	ntly come out, hov	ever they also	just recently chan	ged pest	control com	oanies. I
Person in Charge (Signature) S	Suzann	ne Yono	ski					Date:		

PG1 A-1





Environmental Health Division / Consumer Health Services	Establishment ORIGINAL GILMORE BURGERS (ESTABLISHMENT)
Phone: 832.393.5100 Fax:832.393.5208	Address 5039 REED RD 8

Arrival 10:45 AM

Acct # 426594

(001)

www.houstontx.gov

Idress 5039 REED RD 8

Zip **77033** Type Insp Routine Inspection

Owner DERRICK & LATONYA CHARLES

Date 08/01/2017 Permit Expiration Departure 12:00 PM Telephone (713) 264-0701 District 105

Score

Permit Type 08/04/2017 F,G

Certified Manager Derrick Gilmore - -

Food Temperatures / Unit Temperatures

			- p		
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Eggs / Refrigerator	41.00 ° F	Bacon / Refrigerator	41.00 ° F	Ground Beef / Refrigerator	37.00 ° F
Tomatoes (diced) / Refrigerator	37.00 ° F	Pork / Refrigerator	0.00 ° F	Beef / Refrigerator	0.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(a)(06)	General. Bulk food removed from original container not stored in a container identifying the food by common name. Observed multiple bulk food containers not labeled. Provide label / common name to identify container of bulk food removed from original container. New Violation.	08/01/2017
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Observed fryer baskets bent-up/not maintained in good repair. Replace fryer baskets for the fryer. New Violation.	08/04/2017
20-21.11(a)(13)	Cleaning frequency. Equipment, food-contact surfaces, and utensils not clean to sight and touch. Equipment not regularly cleaned as to prevent grease accumulation (fryer, grill). Clean all kitchen equipment regularly as to maintain a sanitary environment and to prevent potential food contamination. New Violation.	08/01/2017
20-21.18(d)	Toilet fixtures. Toilet room not provided with at least one covered waste receptacle. No covered trash cans in male/female restrooms. Provide at least one covered waste receptacle in toilet rooms. New Violation.	08/02/2017

COMMENTS

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) Derrick Gilmore

Date: 08/01/2017

Sanitarian (Signature) Madison Jeter (MKJ1)

Date: 08/01/2017

PG1

A-1



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 ORIGINAL GILMORE BURGERS (ESTABLISHMENT)	Acct # 426594
Address 5039 REED RD 8	Zip 77033

Date 08/01/2017		Arrival 10:45 AM	Departure 12:00 PM	Telephone (713) 264-0701		District 105			
Permit Expiration 08/04/2017		Permit Type F,G		Certified Manager		•			
		C	BSERVATION	ONS AND CORRECTIVE	ACTIONS				
Code		Items in	violation to be	e corrected by the dates indica	ated or immediately.		Correct By		
20-21.19(a)	Hand washing sin	Hand-washing sink installation. Hand-washing sink not accessible to employees at all times. Hand washing sink in the kitchen area is obstructed with shelving/fan resting in front of sink. Relocate shelving in-front of hand washing sink for ease of access for hand washing. New Violation.							
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 a couple small roaches near the hand washing sink/three compartment sink area in the kitchen. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. New Violation.						08/01/2017		
20-21.22(a)	Floor construction. Floors / floor coverings of all food preparation / food storage / utensil-washing areas / walk-in refrigerating units / dressing rooms / locker rooms / toilet rooms not maintained in good repair. Floors and floor coverings not nonabsorbent / easily cleanable and kept clean. Observed floors, around and under grill/fryer in kitchen area, not kept clean. Clean the accumulated grease around the grill and kitchen area regularly as to maintain a sanitary environment. New Violation.						08/01/2017		
20-53(a)	Owning / operating / causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department. a) Manager, Derrick Gilmore, does not have a Food Service Manager's Certification. Obtain a Food Service Manager's Certification issued by the department. New Violation.						08/18/2017		
Person in Char	ge (Signature) Der	rick Gilmore		en L pr		Date: 08/01/2017			
Sanitarian (Sig	gnature) Madison J	eter (MKJ1)	1	NS		Date: 08/01/2017			
Received By D	Derrick Gilmore								

Owner DERRICK & LATONYA CHARLES

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Type Insp Routine Inspection (001)





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 PARRILLA COLOMBIANA Acct # 429901

Address 6053 BISSONNET Zip 77081

Owner PARRILLA COLOMBIANA, INC Type Insp Routine Inspection (001)

Date 08/02/2017	Arrival 03:15 PM	Departure 04:35 PM	Telephone (713) 666-0330		District 201	Score 4
Permit Expiration 01/30/2018	Permit Type F,G		Certified Manager Nancy Quintanilla - 216739	- 02/02/2022		

Food Temperatures / Unit Temperatures							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp		
Ambient/Veggies / Refrigerator	41.00 ° F	Ambient/Salsa / Refrigerator	41.00 ° F	Milk / Refrigerator 2	56.00 ° F		
Eggs / Refrigerator 2	58.00 ° F	Rice / Hot-Hold Unit	155.00 ° F	Beans / Hot-Hold Unit	160.00 ° F		
Ambient/Beef / Refrigerator	41.00 ° F	Beans / Prep Area	127.00 ° F	Empanadas / Prep Area	86.00 ° F		
Sausage / Fryer	80.00 ° 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. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment.	08/02/2017		
	Food (eggs and milk) not safe for human consumption. CONDEMN. Corrected On-Site. New Violation.			

COMMENTS

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.

Person in Charge (Signature) Nancy Quintanilla

Date: 08/02/2017

Sanitarian (Signature) Belinda Montemayor (bxm1)

Date: 08/02/2017

PG1 A-1



Food Establishment Inspection Report



Houston Department of Health a			Establishment PARRILLA COLOMBIANA			Acct # 429901	
Environmental Health Division / Consumer Health Services Phone: 832.393.5100 Fax: 832.393.5208 http://www.houstontx.gov/health/food			Address 6053 BISSONNET			Zip 77081	
			Owner PARRILLA COLOMBIANA, INC		Type Insp Routine Inspection (001)		
Date	Arrival		Telephone			District	
08/02/2017	03:15 PM	04:35 PM	(713) 666-0330			201	

Date 08/02/2017		Departure 04:35 PM	Telephone (713) 666-0330	District 201
Permit Expiration 01/30/2018	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			

	Refrigerated storage. Refrigeration facilities. The sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of the mechanically refrigerated unit and designed to be easily readable.				
20-21.03(b)(01)	1) Observed beans sitting on prep table for almost 6 hours and not being rapidly cooled. RAPIDLY COOL. Note: Food was immediately moved to shallow containers and transferred to freezer at time of inspection. Also observed empanadas, sausage, and pork meat at (86-90)*F for 2 hours. Ensure that employees are using proper methods to rapidly cool time/temperature controlled for safety (TCS) foods. Suggested to use ice baths, placing in shallow metal containers, portioning food, placing in freezer (uncovered), and utilizing ice blocks. Corrected on site. 2) Observed eggs and milk at (56-58)*F in refrigerator for more than 4 hours. CONDEMN. ENSURE all potentially hazardous food is kept at 41* and below in cold storage. Corrected on site. 3) Provide a numerically scaled accurate indicating thermometer located in the warmest part of the refrigerated unit (refrigerators and freezers). 4) Observed potentially hazardous food stored in refrigerator without date marks. Provide date marks for prepared food held more than 24 hours or discard. New Violation.	08/02/2017			
	Materials; general. All equipment and utensils not maintained in good repair.				
20-21.10(a)	Observed refrigerator not cooling at 41*F and below. QUARANTINED. Do not store any potentially hazardous food in unit until repaired. New Violation.	08/02/2017			
20-21.12(g)	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.	08/02/2017			
20-21.12(g)	Provide test kit or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. New Violation.				
20-21.18(c)	Toilet room. Toilet room not provided with tight-fitting / self-closing / solid doors, which shall be closed except during cleaning or maintenance except that this requirement does not apply to a toilet room that is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall or stadium-type facilities.				
	Make toilet room doors to be tight fitting / self-closing / solid (men's restroom). New Violation.				
20-21.21(b)	Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means.	08/02/2017			
	Observed missing ceiling tile above mop sink area and hand-sink in kitchen. REPLACE and cover all holes leading to attic/walls throughout establishment as needed. New Violation.				
	Food employee failed to successfully complete a food handler training course within 60 days of employment.				
20-53(f)	All food handlers must successfully complete a food handler training course within 60 days of employment. New Violation.	08/02/2017			
	Dong				
Person in Charge	e (Signature) Nancy Quintanilla Date: 08/02/201	7			
Sanitarian (Sign	ature) Belinda Montemayor (bxm1) Date: 08/02/2017				
Received By Na	ncy Quintanilla				

PG2 A-2