



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 **ERAWAN AUTHENTIC THAI CUISINE (KITCHEN)**

Acct # **224346**

Address **5161 SAN FELIPE 300**

Zip **77056**

Owner **ERAWAN HOLDING CORPORATION**

Type Insp **Routine Inspection (001)**

Date
11/06/2017

Arrival
04:30 PM

Departure
05:40 PM

Telephone
(713) 961-5161

District
201

Score
3.00

Permit Expiration
05/25/2018

Permit Type
F,G

Certified Manager
Siraswas Komalasan - 199964 - 04/13/2020

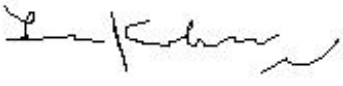
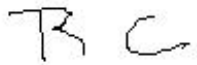
Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Refrigerator	37.00 ° F	Chicken / Refrigerator	39.00 ° F	Pork / Refrigerator	38.00 ° F
Cut Vegetables / Refrigerator	39.00 ° F	Soup / Refrigerator	38.00 ° F	Rice / Hot-Hold Unit	153.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(b)(10)b	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". Provide date marks for prepared food held more than 24 hours or discard. New Violation.	11/06/2017
20-21.11(a)(06)	Cleaning frequency. Food-contact surfaces of grills, griddles, and similar cooking devices and the cavities and door seals of microwave ovens not cleaned at least once a day; except that this shall not apply to hot oil cooking and hot oil filtering equipment if it is cleaned as specified in subsection (f) of this section. The food-contact surfaces of all cooking equipment shall be kept free of crusted grease deposits and other accumulated soil. Clean food-contact surfaces of (grills / griddles / cavities). New Violation.	11/06/2017

COMMENTS

Person in Charge (Signature) Siraswas Komalasan		Date: 11/06/2017
Sanitarian (Signature) Raymond Caballero (RXC2)		Date: 11/06/2017

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Food Establishment Inspection Report



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Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax: 832.393.5208
http://www.houstontx.gov/health/food

Establishment **ERAWAN AUTHENTIC THAI CUISINE (KITCHEN)**

Acct # **224346**

Address **5161 SAN FELIPE 300**

Zip **77056**

Owner **ERAWAN HOLDING CORPORATION**

Type Insp **Routine Inspection (001)**

Date
11/06/2017

Arrival
04:30 PM

Departure
05:40 PM

Telephone
(713) 961-5161

District
201

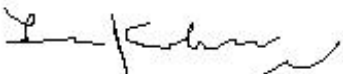
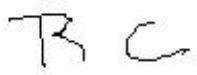
Permit Expiration
05/25/2018

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
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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 by three compartment sink. Provide effective measures intended to eliminate the presence of (cockroaches/ other insects) on the premises. Retain copies of pest control invoices to be available upon inspector request New Violation.	11/06/2017
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation.	11/08/2017
Person in Charge (Signature) Siraswas Komalassen 		Date: 11/06/2017
Sanitarian (Signature) Raymond Caballero (RXC2) 		Date: 11/06/2017
Received By Siraswas Komalassen		



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 **HARD ROCK CAFE BAYOU PLACE**
(ESTABLISHMENT)

Acct # **203981**

Address **502 TEXAS AVE**

Zip **77002**

Owner **HARD ROCK CAFE INTERNATIONAL**

Type Insp **Complaint**
(003)

Date
11/07/2017

Arrival
08:50 AM

Departure
10:15 AM

Telephone
(281) 389-5239

District
401

Score
5.00

Permit Expiration
05/05/2018

Permit Type
F,G

Certified Manager
Miguel Lopez - 183543 - 07/10/2018

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II. Food service / food processing establishment not in compliance with Article II, Food Ordinance. (No power within the establishment. Operations may resume when power comes back on) New Violation.	11/07/2017
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. TCS foods were observed off-temperature due to power failure within the establishment. Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. New Violation.	11/07/2017
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 a couple of roaches randomly within the kitchen of the food establishment. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. New Violation.	11/07/2017

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: 11/7/17, 9:00 AM.
 No power within the establishment. Operations may resume when power comes back on. Contact Health Officer, Madison Jeter, whenever power resumes:

Madison Jeter
 832-627-4070
 madison.jeter@houstontx.gov

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

Items & weights (in pounds) condemned: Chicken 62 degrees, 20 lbs.; Veggies (cut) 52-60 degrees, 15 lbs.; Creamer 58 degrees, 1lb.; Fruit (cut) 58 degrees, 5 lbs.; Salsa 58 degrees, 5 lbs.; Sour Cream 58 degrees, 2 lbs.

Total weight (in pounds) condemned: Appx. 48 lbs.

Reason for condemnation: Food recorded off temperature for unknown period of time due to establishment power failure.

Date and Time of condemnation: 11/7/17, 10:30 AM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: Thrown away into trash can and then dumped into dumpster.

Voluntarily destroyed by: Miguel Lopez

*All other TCS foods were moved into walk-in freezer for prolonged required temperature holds until power resumed within the establishment. Ice has been ordered and will be stocked within walk-in freezer just in case power is not resumed soon.

Person in Charge (Signature) Miguel Lopez

Date:

Sanitarian (Signature) Madison Jeter (MKJ1)

Date: 11/07/2017

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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 www.houstontx.gov	Establishment HARD ROCK CAFE BAYOU PLACE (ESTABLISHMENT)	Acct # 203981
	Address 502 TEXAS AVE	Zip 77002
	Owner HARD ROCK CAFE INTERNATIONAL	Type Insp Complaint (003)

Date 11/07/2017	Arrival 08:50 AM	Departure 10:15 AM	Telephone (281) 389-5239		District 401	Score 5.00
Permit Expiration 05/05/2018	Permit Type F,G	Certified Manager Miguel Lopez - 183543 - 07/10/2018				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II.</p> <p>Food service / food processing establishment not in compliance with Article II, Food Ordinance. (No power within the establishment. Operations may resume when power comes back on) New Violation.</p>	11/07/2017
20-21.02(a)(01)	<p>General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (5°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.</p> <p>TCS foods were observed off-temperature due to power failure within the establishment. Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. New Violation.</p>	11/07/2017
20-21.21(a)	<p>Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.</p> <p>Observed a couple of roaches randomly within the kitchen of the food establishment. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. New Violation.</p>	11/07/2017

COMMENTS

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Madison Jeter
 832-627-4070
 madison.jeter@houstontx.gov

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Person in Charge (Signature) Miguel Lopez

Date:

Sanitarian (Signature) Madison Jeter (MKJ1)

Date: 11/07/2017

PG1

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Establishment **PUERTA VIEJA BAR & GRILL**
(ESTABLISHMENT)

Acct # **423642**

Address **8282 BELLAIRE 138**

Zip **77036**

Owner **SIN LOUNGE INC**

Type Insp **Routine Inspection**
(001)

Date
11/07/2017

Arrival
03:30 PM

Departure
05:20 PM

Telephone
(713) 771-1260

District
204

Score
3.00

Permit Expiration
03/10/2018

Permit Type
F,G

Certified Manager
Lesly Ventura - 222624 - 06/28/2022

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese / Walk-In Cooler	43.00 ° F	hotdogs / Walk-In Cooler	43.00 ° F	Cheese / Cold-Hold Unit	43.00 ° F
papusa / Cold-Hold Unit	43.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.14(b)(02)	Storage. Utensils and equipment not air-dried before being stored / not stored in a self-draining position. Utensils and equipment may not be cloth-dried except that utensils that have been air-dried may be polished with cloths that are maintained clean and dry. Observed the equipment (bowls and containers) being stored while wet. *Store utensils and equipment in a self-draining position. Corrected On-Site. New Violation.	COS
20-21.19(c)	Hand-washing sink supplies. Hand-washing sink or group of adjacent hand-washing sinks not provided with individual, disposable towels / a continuous towel system that supplies the user with a clean towel / a hand-drying device providing heated air or a hand-drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Observed no supply of disposable towels or hand drying device by the hand sinks in the kitchen area. *Provide a supply of disposable towels or alternate approved hand drying device at all hand washing sinks at all times. Corrected On-Site. New Violation.	COS

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: 11/07/17, 04:30 PM

The manager has actively had a company spray the facility consistently for the past year. The manager volunteered to close down the food establishment.

Person in Charge (Signature) Ernesto A. Villatoro

Date: 11/07/2017

Sanitarian (Signature) Virginia Wall (VXW)

Date: 11/07/2017

PG1

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Phone: 832.393.5100 Fax: 832.393.5208
http://www.houstontx.gov/health/food

Establishment **PUERTA VIEJA BAR & GRILL**
(ESTABLISHMENT)

Acct # **423642**



Address **8282 BELLAIRE 138**

Zip **77036**

Date 11/07/2017	Arrival 03:30 PM	Departure 05:20 PM	Telephone (713) 771-1260	District 204
Permit Expiration 03/10/2018	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
20-21.20(a)(03)	Containers. Containers stored outside the establishment / dumpsters / compactors / compactor systems / receptacles / waste handling units for refuse / recyclables / and returnables not provided with tight-fitting lids / doors / covers, not kept covered when not in actual use. In containers designed with drains, drain plugs shall be in place at all times, except during cleaning. Observed the garbage dumpster with no covers. *Provide easily cleanable tight fitting covers for outside garbage dumpster. New Violation.	11/14/2017
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 all life cycles of cock roaches by the dishwasher, prep tables and under the wheels of the equipment. *Control to eliminate the presence of cockroaches within the food establishment on property under control of permit holder. New Violation.	11/08/2017
20-21.24(a)	General. At least 50 foot-candles (540 lux) of light not provided at a surface where a food employee may be working with food / with utensils / with equipment such as knives / slicers / grinders / saws where employee safety is a factor. Observed in the food prep area the only 160 lux of light provided. *Provide at least 50 foot-candles (540 lux) of light to working surface where food, utensils, equipment are utilized. Repeat Violation.	11/14/2017

 Person in Charge (Signature) Ernesto A. Villatoro	Date: 11/07/2017
 Sanitarian (Signature) Virginia Wall (VXW)	Date: 11/07/2017
Received By Ernesto A. Villatoro	



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 **HONG LONG VIETNAMESE RESTAURANT**
(Establishment)

Acct # **426652**

Address **18405 STATE HIGHWAY 249 DR**

Zip **77070**

Owner **RDB & J CORPORATION**

Type Insp **Routine Inspection**
(001)

Date
11/06/2017

Arrival
02:30 PM

Departure
03:30 PM

Telephone
(281) 894-8882

District
306

Score
5.00

Permit Expiration
08/13/2018

Permit Type
F,G

Certified Manager
Tri Nguyen - 203995 - 08/30/2019

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Shrimp / Cold-Hold Unit	42.00 ° F	Squid / Cold-Hold Unit	39.00 ° F	Beef / Cold-Hold Unit	43.00 ° F
Chicken / Walk-In Cooler	26.00 ° F	Eggs / Walk-In Cooler	43.00 ° F	Shrimp / Walk-In Cooler	41.00 ° F
Beef / Walk-In Cooler	24.00 ° F	egg roll / Walk-In Cooler	43.00 ° F	Chicken / 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
20-19(b)	Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II. Food service / food processing establishment not in compliance with Article II, Food Ordinance. Observed mice droppings and gnaw marks on flour. New Violation.	11/06/2017
20-21.02(a)(01)	General. At all times, including while being stored, prepared, displayed, served, received, or transported, food not protected from potential contamination by all agents, including dust, insects, rodents, toxic materials, cross-contamination, damaged or spoiled products, distressed merchandise, recalled products, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, draining, and overhead leakage or overhead drippage from condensation. Observed mice droppings in uncooked rice. Discarded 10 lbs of rice. Protect food from potential contamination by (insects / rodents). Corrected On-Site. New Violation.	COS

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: 11/06/17, 3:30 PM

Person in Charge (Signature) Tri Nguyen via email

Date: 11/06/2017

Sanitarian (Signature) Nicole Jordan (NXJ)

Date: 11/06/2017

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 **HONG LONG VIETNAMESE RESTAURANT**
(Establishment)

Acct # **426652**

Address **18405 STATE HIGHWAY 249 DR**

Zip **77070**

Owner **RDB & J CORPORATION**

Type Insp **Routine Inspection**
(001)

Date
11/06/2017

Arrival
02:30 PM

Departure
03:30 PM

Telephone
(281) 894-8882

District
306



Permit Expiration
08/13/2018

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
20-21.04(j)	Thawing time/temperature controlled for safety (TCS) food. Except as specified in item (05) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed in a refrigeration unit not exceeding 41°F (05°C) / completely submerged under potable running water of a temperature of 70°F (21°C) or below with sufficient water velocity to agitate and float off loose food particles into the overflow provided the temperature of the thawed portions of the food shall not remain above 41°F (05°C) for more than four hours including the time the food is exposed to the running water and the time needed for preparation for cooking or the time it takes under refrigeration to lower the food temperature to 41°F (05°C) / in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire uninterrupted cooking process takes place in the microwave oven / as part of the conventional cooking process / using any other safe procedure that thaws a portion of frozen ready to eat food that is prepared for immediate service in response to an individual consumer's order. Use one or more of the above procedures to properly thaw TCS food. Thawing TCS food at room temperature or in standing water is prohibited New Violation.	11/06/2017
20-21.05(f)	Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing. Observed bowls used as scoops. Provide suitable dispensing utensils for (employees) during phase of preparation / service. New Violation.	
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Observed cold hold unit at 45°F Keep multi-use (equipment / utensils) maintained in good repair. New Violation.	11/06/2017
20-21.13(g)(03)	Chemicals. Machines (single-tank, stationary-rack, door-type machines and spray-type glass washers) using chemicals for sanitization not provided with automatically dispensed chemicals. Automatically dispense chemicals for sanitization purposes. New Violation.	11/06/2017
20-21.14(b)(03)	Storage. Holders for knives, forks and spoons at self-service locations not protecting these articles from contamination and presenting the handle of the utensil to the consumer, except for prewrapped tableware. Observed knife stored between prep table and cold hold unit. Facilities for the storage of knives / forks / spoons at self-service location shall protect articles from contamination / stored to present the handle of the utensil to the consumer. New Violation.	11/06/2017
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 and maintain clean ice making machine to prevent contamination of the ice. Discarded 50 LBS of ice. New Violation.	11/06/2017
20-21.19(a)	Hand-washing sink installation. Hand-washing sink not accessible to employees at all times. Discontinue using hand washing sink for any purpose other than hand washing. New Violation.	11/06/2017



Person in Charge (Signature) Tri Nguyen via email 	Date: 11/06/2017
Sanitarian (Signature) Nicole Jordan (NXJ) 	Date: 11/06/2017
Received By Tri Nguyen via email	

PG2

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		<h2>Food Establishment Inspection Report</h2>			
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 HONG LONG VIETNAMESE RESTAURANT (Establishment)		Acct # 426652
			Address 18405 STATE HIGHWAY 249 DR		Zip 77070
			Owner RDB & J CORPORATION		Type Insp Routine Inspection (001)
Date 11/06/2017	Arrival 02:30 PM	Departure 03:30 PM	Telephone (281) 894-8882	District 306	
Permit Expiration 08/13/2018	Permit Type F,G		Certified Manager		
OBSERVATIONS AND CORRECTIVE ACTIONS					


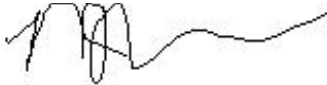
Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. 1) Control to eliminate the presence of (insects/ rodents/ other pests) within the (physical facility/ contents of facility/ on contiguous land/ property) under control of permit holder. New Violation.	
20-21.21(a)	Controlling pests, generally. Premises not kept in such condition as to prevent the harborage or feeding of insects or rodents. Remove items from premises affording the (harborage/feeding of rodents). New Violation.	11/06/2017
20-21.21(b)	Openings. Openings to the outside not effectively protected against the entrance of rodents. Protect openings to the outside against the entrance of insects by doors being kept closed / closed windows / screening / properly designed and installed air curtains / self closing screen doors. New Violation.	11/06/2017
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. Repair floor in food preparation area / walk-in refrigeration unit / food storage area / dressing room / locker room / utensil-washing area / toilet room / vestibule. New Violation.	11/06/2017
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Maintain (wall / ceiling) in (good repair). Replace all missing and damaged ceiling and wall tiles New Violation.	11/06/2017
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. Provide shielding / coating / shatter-resistant protection provided for artificial lighting located in: food is exposed / equipment washing / utensil washing lines area(s) / unwrapped single-service storage area(s) / single-use storage area(s) / equipment and utensil storage area(s). New Violation.	11/06/2017
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation.	11/06/2017
20-21.28(a)(01)	General. Food establishment and all parts of the property used in connection with operations of the establishment not kept free of litter and items that are unnecessary to the operation or maintenance of the establishment, such as equipment that is nonfunctional or no longer in use. Keep (establishment/ parts of the property) free of litter / items unnecessary for operation / items unnecessary for maintenance / nonfunctional equipment / unused equipment. New Violation.	11/06/2017

Person in Charge (Signature) Tri Nguyen via email 		Date: 11/06/2017
Sanitarian (Signature) Nicole Jordan (NXJ) 		Date: 11/06/2017
Received By Tri Nguyen via email		

PG3

A-3

		<h2>Food Establishment Inspection Report</h2>			
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 HONG LONG VIETNAMESE RESTAURANT (Establishment)		Acct # 426652
			Address 18405 STATE HIGHWAY 249 DR		Zip 77070
			Owner RDB & J CORPORATION		Type Insp Routine Inspection (001)
Date 11/06/2017	Arrival 02:30 PM	Departure 03:30 PM	Telephone (281) 894-8882	District 306	
Permit Expiration 08/13/2018	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

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. Obtain a Food Service Manager's Certification issued by the department. New Violation.	
Person in Charge (Signature) Tri Nguyen via email 		Date: 11/06/2017
Sanitarian (Signature) Nicole Jordan (NXJ) 		Date: 11/06/2017
Received By Tri Nguyen via email		



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 **HONG LONG VIETNAMESE RESTAURANT**
(Establishment)

Acct # **426652**

Address **18405 STATE HIGHWAY 249 DR**

Zip **77070**

Owner **RDB & J CORPORATION**

Type Insp **Routine Inspection**
(001)

Date
11/06/2017

Arrival
02:30 PM

Departure
03:30 PM

Telephone
(281) 894-8882

District
306

Score
5.00

Permit Expiration
08/13/2018

Permit Type
F,G

Certified Manager
Tri Nguyen - 203995 - 08/30/2019

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Shrimp / Cold-Hold Unit	42.00 ° F	Squid / Cold-Hold Unit	39.00 ° F	Beef / Cold-Hold Unit	43.00 ° F
Chicken / Walk-In Cooler	26.00 ° F	Eggs / Walk-In Cooler	43.00 ° F	Shrimp / Walk-In Cooler	41.00 ° F
Beef / Walk-In Cooler	24.00 ° F	egg roll / Walk-In Cooler	43.00 ° F	Chicken / 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
20-19(b)	Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II. Food service / food processing establishment not in compliance with Article II, Food Ordinance. Observed mice droppings and gnaw marks on flour. New Violation.	11/06/2017
20-21.02(a)(01)	General. At all times, including while being stored, prepared, displayed, served, received, or transported, food not protected from potential contamination by all agents, including dust, insects, rodents, toxic materials, cross-contamination, damaged or spoiled products, distressed merchandise, recalled products, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, draining, and overhead leakage or overhead drippage from condensation. Observed mice droppings in uncooked rice. Discarded 10 lbs of rice. Protect food from potential contamination by (insects / rodents). Corrected On-Site. New Violation.	COS

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: 11/06/17, 3:30 PM

Person in Charge (Signature) Tri Nguyen via email

Date: 11/06/2017

Sanitarian (Signature) Nicole Jordan (NXJ)

Date: 11/06/2017

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 **HONG LONG VIETNAMESE RESTAURANT**
(Establishment)

Acct # **426652**

Address **18405 STATE HIGHWAY 249 DR**

Zip **77070**

Owner **RDB & J CORPORATION**

Type Insp **Routine Inspection**
(001)

Date
11/06/2017

Arrival
02:30 PM

Departure
03:30 PM

Telephone
(281) 894-8882

District
306



Permit Expiration
08/13/2018

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
20-21.04(j)	Thawing time/temperature controlled for safety (TCS) food. Except as specified in item (05) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed in a refrigeration unit not exceeding 41°F (05°C) / completely submerged under potable running water of a temperature of 70°F (21°C) or below with sufficient water velocity to agitate and float off loose food particles into the overflow provided the temperature of the thawed portions of the food shall not remain above 41°F (05°C) for more than four hours including the time the food is exposed to the running water and the time needed for preparation for cooking or the time it takes under refrigeration to lower the food temperature to 41°F (05°C) / in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire uninterrupted cooking process takes place in the microwave oven / as part of the conventional cooking process / using any other safe procedure that thaws a portion of frozen ready to eat food that is prepared for immediate service in response to an individual consumer's order. Use one or more of the above procedures to properly thaw TCS food. Thawing TCS food at room temperature or in standing water is prohibited New Violation.	11/06/2017
20-21.05(f)	Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing. Observed bowls used as scoops. Provide suitable dispensing utensils for (employees) during phase of preparation / service. New Violation.	
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Observed cold hold unit at 45°F Keep multi-use (equipment / utensils) maintained in good repair. New Violation.	11/06/2017
20-21.13(g)(03)	Chemicals. Machines (single-tank, stationary-rack, door-type machines and spray-type glass washers) using chemicals for sanitization not provided with automatically dispensed chemicals. Automatically dispense chemicals for sanitization purposes. New Violation.	11/06/2017
20-21.14(b)(03)	Storage. Holders for knives, forks and spoons at self-service locations not protecting these articles from contamination and presenting the handle of the utensil to the consumer, except for prewrapped tableware. Observed knife stored between prep table and cold hold unit. Facilities for the storage of knives / forks / spoons at self-service location shall protect articles from contamination / stored to present the handle of the utensil to the consumer. New Violation.	11/06/2017
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 and maintain clean ice making machine to prevent contamination of the ice. Discarded 50 LBS of ice. New Violation.	11/06/2017
20-21.19(a)	Hand-washing sink installation. Hand-washing sink not accessible to employees at all times. Discontinue using hand washing sink for any purpose other than hand washing. New Violation.	11/06/2017

Person in Charge (Signature) Tri Nguyen via email 		Date: 11/06/2017
Sanitarian (Signature) Nicole Jordan (NXJ) 		Date: 11/06/2017
Received By Tri Nguyen via email		

PG2

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		<h2>Food Establishment Inspection Report</h2>			
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 HONG LONG VIETNAMESE RESTAURANT (Establishment)		Acct # 426652
			Address 18405 STATE HIGHWAY 249 DR		Zip 77070
			Owner RDB & J CORPORATION		Type Insp Routine Inspection (001)
Date 11/06/2017	Arrival 02:30 PM	Departure 03:30 PM	Telephone (281) 894-8882	District 306	
Permit Expiration 08/13/2018	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
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. 1) Control to eliminate the presence of (insects/ rodents/ other pests) within the (physical facility/ contents of facility/ on contiguous land/ property) under control of permit holder. New Violation.	
20-21.21(a)	Controlling pests, generally. Premises not kept in such condition as to prevent the harborage or feeding of insects or rodents. Remove items from premises affording the (harborage/feeding of rodents). New Violation.	11/06/2017
20-21.21(b)	Openings. Openings to the outside not effectively protected against the entrance of rodents. Protect openings to the outside against the entrance of insects by doors being kept closed / closed windows / screening / properly designed and installed air curtains / self closing screen doors. New Violation.	11/06/2017
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. Repair floor in food preparation area / walk-in refrigeration unit / food storage area / dressing room / locker room / utensil-washing area / toilet room / vestibule. New Violation.	11/06/2017
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Maintain (wall / ceiling) in (good repair). Replace all missing and damaged ceiling and wall tiles New Violation.	11/06/2017
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. Provide shielding / coating / shatter-resistant protection provided for artificial lighting located in: food is exposed / equipment washing / utensil washing lines area(s) / unwrapped single-service storage area(s) / single-use storage area(s) / equipment and utensil storage area(s). New Violation.	11/06/2017
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation.	11/06/2017
20-21.28(a)(01)	General. Food establishment and all parts of the property used in connection with operations of the establishment not kept free of litter and items that are unnecessary to the operation or maintenance of the establishment, such as equipment that is nonfunctional or no longer in use. Keep (establishment/ parts of the property) free of litter / items unnecessary for operation / items unnecessary for maintenance / nonfunctional equipment / unused equipment. New Violation.	11/06/2017

Person in Charge (Signature) Tri Nguyen via email <div style="text-align: center; margin-top: 10px;"> </div>	Date: 11/06/2017
Sanitarian (Signature) Nicole Jordan (NXJ) <div style="text-align: center; margin-top: 10px;"> </div>	Date: 11/06/2017
Received By Tri Nguyen via email	

PG3

A-3

	<h2 style="margin: 0;">Food Establishment Inspection Report</h2>	
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 HONG LONG VIETNAMESE RESTAURANT (Establishment)		Acct # 426652
Address 18405 STATE HIGHWAY 249 DR		Zip 77070
Owner RDB & J CORPORATION		Type Insp Routine Inspection (001)
Date 11/06/2017	Arrival 02:30 PM	Departure 03:30 PM
Telephone (281) 894-8882		District 306
Permit Expiration 08/13/2018	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

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. Obtain a Food Service Manager's Certification issued by the department. New Violation.	
Person in Charge (Signature)  Tri Nguyen via email		Date: 11/06/2017
Sanitarian (Signature)  Nicole Jordan (NXJ)		Date: 11/06/2017
Received By Tri Nguyen via email		



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 **PLAYA EL CUCO RESTAURANT**
(ESTABLISHMENT)

Acct # **423195**

Address **436 E CROSSTIMBERS**

Zip **77022**

Owner **MARIA ETELIVINA CRUZ**

Type Insp **Routine Inspection**
(001)

Date
11/07/2017

Arrival
01:30 PM

Departure
02:40 PM

Telephone
(713) 648-4872

District
305

Score
3.00

Permit Expiration
12/20/2017

Permit Type
F,G

Certified Manager
Delma Osorio - 187633 - 12/09/2018

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef stew / Walk-In Cooler	39.00 ° F	Sour-cream / Walk-In Cooler	39.00 ° F	Tamales / Walk-In Cooler	39.00 ° F
refried red bean / Walk-In Cooler	39.00 ° F	Cooked rice / Refrigerator	41.00 ° F	Beef fajita / Refrigerator	38.00 ° F
Chicharron / Refrigerator	40.00 ° F	Chicharron / Refrigerator	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(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 refrigerator) as often as necessary to keep the equipment free of accumulation of dust/dirt. 2. Defrost ice build-up inside all food storage deep freezers. New Violation.	11/07/2017
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. Observed brown slime and black biofilm in ice-machine ice-maker. Clean/ maintain ice making machine to prevent contamination of the ice. Condemned about 20lbs of ice. Repeat Violation.	11/07/2017

COMMENTS

Person in Charge (Signature) Hugo Rios

Date: 11/07/2017

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 11/07/2017

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 **PLAYA EL CUCO RESTAURANT**
(ESTABLISHMENT)

Acct # **423195**

Address **436 E CROSSTIMBERS**

Zip **77022**

Owner **MARIA ETELIVINA CRUZ**

Type Insp **Routine Inspection**
(001)

Date
11/07/2017

Arrival
01:30 PM

Departure
02:40 PM

Telephone
(713) 648-4872

District
305

Permit Expiration
12/20/2017


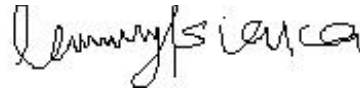
Permit Type
F,G

Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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20-21.20(a)(03)	Containers. Containers stored outside the establishment / dumpsters / compactors / compactor systems / receptacles / waste handling units for refuse / recyclables / and returnables not provided with tight-fitting lids / doors / covers, not kept covered when not in actual use. In containers designed with drains, drain plugs shall be in place at all times, except during cleaning. Keep outside (garbage dumpster/ waste handling units for refuse / recyclables / returnables) covered when not in actual use. Repeat Violation.	11/07/2017
20-21.20(b)(03)	Storage. Garbage and refuse containers / dumpsters / compactor systems / waste handling units for returnables and recyclables located outside not stored on or above a smooth durable surface of nonabsorbent material, such as sealed concrete or machine-laid asphalt, that is kept clean / maintained in good repair / sloped to drain. Observed outside garbage container placed on half concrete and half dirt and Plywood. Store (returnables/ recyclables) located outside on a smooth surface of non-absorbent material / sloped to drain and maintained in good repair. Repeat Violation.	11/10/2017
20-21.20(a)(03)	Containers. In containers designed with drains, drain plugs not in place at all times, except during cleaning. Replace missing drain plug. Repeat Violation.	11/08/2017
21-244(a)	"NO SMOKING" signs or the international "NO SMOKING" symbol not clearly and conspicuously posted in a public place where smoking is prohibited Post "NO SMOKING" signs or the international "NO SMOKING" symbol at every entrance to establishment. New Violation.	11/07/2017

Person in Charge (Signature) Hugo Rios 	Date: 11/07/2017
Sanitarian (Signature) Lateef Isiaka (LXI) 	Date: 11/07/2017
Received By Hugo Rios	