



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 **BANGKOK THAI CUISINE**
(ESTABLISHMENT)

Acct # **422431**

Address **9296 WESTHEIMER**

Zip **77063**

Owner **APISOM, LLC**

Type Insp **Routine Inspection**
(001)

Date
12/14/2017

Arrival
01:20 PM

Departure
03:25 PM

Telephone
(281) 888-3095

District
207

Score
5.00

Permit Expiration
07/24/2018

Permit Type
F,G

Certified Manager
Pornthip Kongsakulvong - 179215 - 01/08/2018

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Reach-In Cooler:Salad	40.00 ° F	Sliced Tomatoes / Reach-In Cooler:Salad	39.00 ° F	Ambient / Low-Boy Refrigerator	42.00 ° F
Noodles / Low-Boy Refrigerator	42.00 ° F	Ambient / Walk-In Cooler	38.00 ° F	Cabbage / Walk-In Cooler	40.00 ° F
Ambient / Walk-In Freezer	-10.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(d)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Permit holder / person in charge of the food establishment / mobile food unit not in compliance in accordance with provisions of article II concerning food storage / food preparation / food display / training of employees in basic food safety principles including allergy awareness / not ensuring that food and conditional employees are informed of their responsibility to report information regarding health and activities as they relate to diseases that are transmissible through food / not ensuring written procedures and plans are developed by the food establishment are maintained / implemented.</p> <p>Observed Person in Charge not present at time of Inspector's arrival / Observed employees not aware of illnesses and symptoms they are required to report.</p> <p>Permit holder / Person in charge shall be present at the food establishment during all hours of operation. PIC ARRIVED 1:45PM</p> <p>Ensure that food and conditional employees are informed of their responsibility to report information regarding health and activities as they relate to diseases that are transmissible through food. PROVIDED BY INSPECTOR Corrected On-Site.</p>	COS

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.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 12/27/17 (not to exceed 10 days from today). Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in additional enforcement action.

Person in Charge (Signature) Pornthip Kongsakulvong

Date: 12/14/2017

Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1)

Date: 12/14/2017

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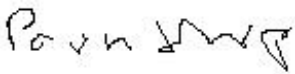

Owner **APISOM, LLC**

Type Insp **Routine Inspection**
(001)

Date 12/14/2017	Arrival 01:20 PM	Departure 03:25 PM	Telephone (281) 888-3095	District 207
Permit Expiration 07/24/2018	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
20-21.01(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 weevles inside bulk flour. Discard. Observed damaged can good (Bamboo shoot). Discard. New Violation.	12/14/2017
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 (5°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 (5°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 (5°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. Observed whole fish thawing in standing water in 3-compartment sink. 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 Corrected On-Site.	COS
20-21.07(a)(03)	General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events. Provide written written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. PROVIDED BY INSPECTOR Corrected On-Site.	COS
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 (fryer, stove, top of dishwashing machine, stove drip tray, shelving above reach-in coolers, crevices of reach-in coolers, door of refrigerated low-boy, etc.) as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris (dead roaches). New Violation.	12/27/2017
20-21.13(i)	All dishwashing machines. Dishwashing machine not thoroughly cleaned at least once a day or more often when necessary to maintain them in a satisfactory operating condition. Dishwashing machine not cleaned (daily/ as needed) to maintain in satisfactory operating condition. Observed lime and grime accumulation inside dishwashing machine. Clean before next use. New Violation.	12/14/2017

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Received By Pornthip Kongsakulvong		

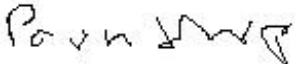
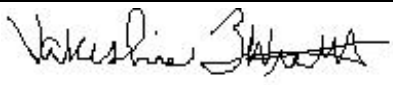
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 <h2 style="margin: 0;">Food Establishment Inspection Report</h2> 					
Houston Department of Health and Human Services Environmental Health Division / Consumer Health Services Phone: 832.393.5100 Fax: 832.393.5208 http://www.houston.tx.gov/health/food		Establishment BANGKOK THAI CUISINE (ESTABLISHMENT) Address 9296 WESTHEIMER Owner APISOM, LLC		Acct # 422431 Zip 77063 Type Insp Routine Inspection (001)	
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OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.17(a)	General. Plumbing not sized / installed / maintained according to applicable laws. Observed leak under 3-compartment sink. Repair plumbing and Properly maintain. New Violation.	12/27/2017
20-21.21(a)	Controlling pests, generally. Premises not kept in such condition as to prevent the harborage or feeding of insects or rodents. Observed dead roaches and roach feces throughout establishment. Provide effective measures intended to eliminate the presence of cockroaches on the premises. New Violation.	12/14/2017
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 clean. Observed floors throughout the establishment in need of cleaning: under fryer, stove, dishwashing machine, shelving units, etc. Make floors clean in food preparation area / utensil-washing area. New Violation.	12/27/2017
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Observed dust, dead roaches behind signs, filth, etc. accumulated on walls in kitchen and utensil-washing area. Maintain wall clean. New Violation.	12/27/2017
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Observed lower corner of wall near ice making machine not in good repair. Maintain wall in good repair. New Violation.	12/27/2017
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.	12/27/2017
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.	12/27/2017
20-21.28(e)	Cleaning equipment storage. After use, mops not placed in a position that allows them to air-dry without soiling walls / equipment / supplies. Store mop in a manner that permits air-drying without soiling walls after use. New Violation.	12/14/2017
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. on line registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation.	12/14/2017

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PG3

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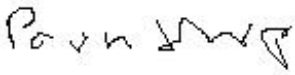

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20-61	Posting the Food Service Manager Certification of a person no longer in the employment of the food establishment Remove the food service manager certification of any person (Jorge R. Hernandez) no longer in the employment of the food establishment. New Violation.	12/14/2017

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