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 B & D FAST FOOD (ESTABLISHMENT) Acct # 431260
Address 12633 BISSONNET ST A Zip 77099
Owner B & D FAST FOOD LLC Type Insp Routine Inspection (001)

Date
02/05/2018

Arrival
Departure
05:50 PM
06:55 PM

Telephone
(832) 564-8840

District
203

Score
3.00

Permit Expiration
08/08/2018

Permit Type
F,G

Certified Manager
THU THI LUONG LE - - 02/24/2022

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish / Refrigerator</td>
<td>41.00 ° F</td>
<td>Fish / Refrigerator</td>
<td>33.00 ° F</td>
<td>Chicken / Refrigerator</td>
<td>28.00 ° F</td>
</tr>
<tr>
<td>Shrimp / Refrigerator</td>
<td>33.00 ° F</td>
<td>Rice / Hot-Hold Unit</td>
<td>135.00 ° F</td>
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</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

Code | Items in violation to be corrected by the dates indicated or immediately. | Correct By
--- | --- | ---
20-21.04(i) | Temperature measuring device, food. Food temperature measuring devices accurate to ±02°F in the intended range of use not provided / not used to assure attainment and maintenance of proper internal cooking, holding, or refrigeration temperatures of all time/temperature controlled for safety (TCS) food if the thermometers are scaled only in Fahrenheit. If the thermometers are scaled in Celsius or dually scaled, they shall be accurate to ±01°C in the intended range of use. A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses not provided / not readily accessible to accurately measure the temperature in thin foods, such as meat patties and fish fillets. Provide temperature measuring device. New Violation. | 02/05/2018 |
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. Provide test kit or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. New Violation. | 02/05/2018 |

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) DAN BUI Date: 02/05/2018

Sanitarian (Signature) Chsun-Yi Hsu (CYH1) Date: 02/05/2018

PG1 A-1
<table>
<thead>
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<tbody>
<tr>
<td>20-21.21(a)</td>
<td>Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.</td>
<td>02/05/2018</td>
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<tr>
<td></td>
<td>Control to eliminate the presence of rodents/other pests within the (physical facility/contents of facility/on control land/property) under control of permit holder. Observed rodent dropping on floor at water heater, on storage shelves, gnawed floor junctures at water heater door. New Violation.</td>
<td></td>
</tr>
<tr>
<td>20-21.23(a)</td>
<td>Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean.</td>
<td>02/05/2018</td>
</tr>
<tr>
<td></td>
<td>Clean grease, food splash on divider between stove and prep table. New Violation.</td>
<td></td>
</tr>
<tr>
<td>20-21.23(a)</td>
<td>Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.</td>
<td>02/05/2018</td>
</tr>
<tr>
<td></td>
<td>Install ceiling at water heater room. New Violation.</td>
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<tr>
<td>20-21.28(b)</td>
<td>Living areas. Operation of a food establishment conducted in a room used as living or sleeping quarters. Food service operations shall be completely separated from any living or sleeping quarters by complete partitioning and solid, self-closing doors.</td>
<td>02/05/2018</td>
</tr>
<tr>
<td></td>
<td>Separate (living / sleeping) quarters from food service operations by complete partitioning and solid self-closing doors. Remove sleeping facility from premises. New Violation.</td>
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<tr>
<td>20-53(a)</td>
<td>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.</td>
<td>02/05/2018</td>
</tr>
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<td>Obtain a Food Service Manager's Certification issued by the department. Online registration is available at <a href="http://311selfservice.houstonbc.gov/fmcertification/webfiles/Registration/certificateRegistrationDefault.aspx">http://311selfservice.houstonbc.gov/fmcertification/webfiles/Registration/certificateRegistrationDefault.aspx</a> Obtain City of Houston FSMC thru reciprocity at 8000 N Stadium Dr. New Violation.</td>
<td></td>
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Person in Charge (Signature) DAN BUI

Sanitarian (Signature) Chsun-Yi Hsu (CYH1)

Received By DAN BUI