



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 **GODO'S RESTAURANT/ORIENTAL**
(ESTABLISHMENT)

Acct # **977146**

Address **7235 FANNIN**

Zip **77030**

Owner **DINA JAVIER**

Type Insp **Routine Inspection**
(001)

Date
02/08/2018

Arrival
02:00 PM

Departure
06:10 PM

Telephone
(713) 797-0670

District
101

Score
5.00

Permit Expiration
02/10/2019

Permit Type
F,G

Certified Manager
Sceron Manabat - 198430 - 09/22/2019

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Refrigerator	34.00 ° F	Crepe (mixed vegetable) / Refrigerator	38.00 ° F	soup (rice) / Refrigerator	35.00 ° F
Rice / Hot-Hold Unit	157.00 ° F	Beef / Hot-Hold Unit	163.00 ° F	Pork / Hot-Hold Unit	139.00 ° F
vermicelli/pork / Hot-Hold Unit	83.00 ° F	Pork / Hot-Hold Unit	83.00 ° F	Beef / Hot-Hold Unit	86.00 ° F
Beef / Walk-In Cooler	39.00 ° F	Pork / Walk-In Cooler	39.00 ° F	noodles / Walk-In Cooler	40.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(02)a	<p>General. Time without temperature control. Except as specified under subitem d of this item, when time without temperature control is used as the public health control for a working supply of time/temperature controlled for safety (TCS) food before cooking, or for ready to eat time/temperature controlled for safety (TCS) food that is displayed or held for service written procedures not prepared in advance, maintained in the food establishment / not made available to the regulatory authority upon request. These written procedures shall specify methods of compliance with subitems b[01]-[03] or c[01]-[05] of this item; and methods of compliance with section 20-21.03(b)(02) of this code for food that is prepared, cooked, and refrigerated before time is used as a public health control.</p> <p>Observed TCS food [inasal(pork), okoy(shrimp)] held under time as a Public Health Control without written procedure.</p> <p>*Provide written procedures prepared in advance for foods (prepared / cooked / refrigerated) when time is used as a public health control.</p> <p>**COS-Written procedure created; log identifying: product name, time of day when food is removed from temperature control, discard time (recording time and temperature that TCS food cools to below 70°F from 135°F within first 2 hours and then discard time within next 4 hours thereafter), method of disposal; label with discard time placed on product packaging. Corrected On-Site. New Violation.</p>	COS

COMMENTS

Observed:

- * Water temperature @ 3-C sink: 135°F.
- * Sanitizer @ dish machine: Chlorine @ 200 ppm.
- * Sanitizer @ 3-C sink: Chlorine bleach.
- * Food Handler: Yes.

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

Items & weights (in pounds) condemned: Vermicelli/pork (7LBS), pork (6LBS), beef (3LBS).

Total weight (in pounds) condemned: 16LBS.

Reason for condemnation: Observed TCS food temperatures [vermicelli noodle/pork(83°F), pork(83°F), beef(86°F) held in hot-hold equipment, not maintained at required hot-hold temperature of 135°F or above as a Public Health Control.

Date and Time of condemnation: 2/8/18,3:15pm.

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: Discarded in trash and denatured with bleach.

Voluntarily destroyed by: Sceron Manabat.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 2/19/18 (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) Anselma Morato

Date: 02/08/2018



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OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(01)	<p>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 drip from condensation.</p> <p>Observed food (shrimp, squid, pork leg) in walk-in freezer (under condenser unit) not covered/protected from potential overhead dripping/contamination.</p> <p>*Protect food from potential contamination by drainage / dripping from condensation / overhead leakage. New Violation.</p>	02/09/2018
20-21.03(c)(02)	<p>Hot storage. Time/temperature controlled for safety (TCS) food in hot storage not being held at 135°F (57°C) or above.</p> <p>Observed TCS food temperatures [vermicelli noodle/pork(83°F), pork(83°F), beef(86°F) held in hot-hold equipment, not maintained at required hot-hold temperature of 135°F or above as a Public Health Control.</p> <p>*Hold at an internal temperature at or above 135°F (57°C).</p> <p>**COS-Held out of temperature control above 70°F for over 2 hours, discard food (see comment section). Corrected On-Site. New Violation.</p>	COS
20-21.03(a)(02)c	<p>General. Using shipping containers / milk / produce crates as storage racks / support shelves.</p> <p>Observed unapproved shelving (milk crates) in walk-in cooler, walk-in freezer.</p> <p>*Provide approved racks / shelving. New Violation.</p>	02/12/2018
20-21.03(a)(06)	<p>General. Bulk food removed from original container not stored in a container identifying the food by common name.</p> <p>Observed bulk food (brown sugar) not labeled with common name.</p> <p>*Provide label / common name to identify container of bulk food (brown sugar) removed from original container. New Violation.</p>	02/12/2018
20-21.10(a)(05)	<p>Materials; general. Single-service and single-use articles. Single-service articles / single-use articles reused.</p> <p>Observed single-use container (soy sauce) reused to store cleaning detergent.</p> <p>*Do not reuse single service / single use articles. New Violation.</p>	02/12/2018
20-21.10(a)	<p>Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use.</p> <p>Observed equipment (pads/mats) not constructed of materials that are nonabsorbent / smooth / easily cleanable / durable under conditions of normal use (located under bakery mixer).</p> <p>*Multi-use (equipment / utensils) shall designed / constructed / repaired with: safe materials, including finishing materials / non-corrosion resistant / nonabsorbent / smooth / easily cleanable / durable under conditions of normal use.</p> <p>**dispose of unapproved material.</p> <p>***Clean and sanitize food preparation/mixer table. New Violation.</p>	02/12/2018

Person in Charge (Signature) Anselma Morato

Date: 02/08/2018

Sanitarian (Signature) Kevin Mihalik (kpm1)

Date: 02/08/2018

Received By Anselma Morato

PG2

A-2



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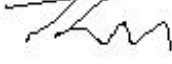
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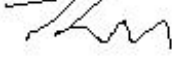
OBSERVATIONS AND CORRECTIVE ACTIONS

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20-21.11(a)(06)	<p>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.</p> <p>Observed accumulation of crusted grease/food deposits on interior of oven (bakery).</p> <p>*Keep food-contact surfaces of cooking equipment (name) free of (crusted grease deposits / accumulated soil). New Violation.</p>	02/12/2018
20-21.20(a)(03)	<p>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.</p> <p>Observed open door on outside fat-rendering bin/storage/recycling, while not in actual use.</p> <p>*Keep outside (garbage dumpster/ waste handling units for refuse / recyclables / returnables) covered when not in actual use. Corrected On-Site. New Violation.</p>	COS
20-21.21(c)(02)	<p>Insect control devices, design and installation. Devices used to trap insects by adherence may not be installed above exposed food / clean equipment / utensils / linens and unwrapped single-service articles.</p> <p>Observed insect control device installed above clean equipment (hand-washing sink).</p> <p>*Install devices used to trap insects by adherence to protect from exposure to food / linens / clean equipment / utensils / unwrapped single-service articles. New Violation.</p>	02/15/2018
20-21.22(a)	<p>Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be maintained in good repair.</p> <p>Observed damaged/broken tile under front left leg of oven (bakery).</p> <p>*Repair/replace/seal tile. New Violation.</p>	02/19/2018
20-21.23(b)	<p>Construction. Walls, including nonsupporting partitions / wall coverings / ceilings, of walk-in refrigerating units / food preparation areas / food storage areas / food display areas / equipment-washing areas / utensil-washing areas not light-colored / smooth / nonabsorbent / easily cleanable except for ceilings over areas used only for beverage preparation and/or service. Concrete or pumice blocks used for interior wall construction in these locations shall be finished and sealed to provide an easily cleanable surface except in dry storage areas.</p> <p>Observed ceiling tile in food preparation/storage (bakery) areas not made of non-absorbent/easily cleanable materials.</p> <p>*Make ceilings non-absorbent in: food preparation areas / storage areas. New Violation.</p>	02/19/2018

20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Observed missing ceiling tile above equipment and food storage area. *Replace missing tile in storage (bakery) area. New Violation.	02/19/2018
Person in Charge (Signature) Anselma Morato 		Date: 02/08/2018
Sanitarian (Signature) Kevin Mihalik (kpm1) 		Date: 02/08/2018
Received By Anselma Morato		

PG3

A-3

 <h2 style="text-align: center;">Food Establishment Inspection Report</h2> 					
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Date 02/08/2018	Arrival 02:00 PM	Departure 06:10 PM	Telephone (713) 797-0670	District 101	
Permit Expiration 02/10/2019	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
20-21.24(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 non-functioning light (at fryer vent hood)(observed at 13 foot-candles). *Provide at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized. New Violation.				02/15/2018
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. Observed light bulb not covered/shielded/protected (at fryer vent hood). *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.				02/15/2018
20-21.27(e)	Personal medications. Medicines that are in a food establishment for employee's use not labeled as specified in section 20-21.27(b) of this code / not located to prevent the contamination of food / equipment / utensils / linens / single-service and single-use articles. Observed: 1) First aid supplies (Neosporin) stored on refrigerator door. 2) Medicine/pills/vitamins stored on food preparation table (next to hand-wash sink). *Store / label first aid supplies in a manner to prevent contamination of (food /utensils / linens / single-service articles / single-use articles). **Remove medicines/vitamins/pills immediately. Corrected On-Site. New Violation.				COS
Person in Charge (Signature) Anselma Morato 		Date: 02/08/2018			
Sanitarian (Signature) Kevin Mihalik (kpm1) 		Date: 02/08/2018			

