Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef / Refrigerator</td>
<td>34.00 °F</td>
<td>Crepe (mixed vegetable) / Refrigerator</td>
<td>38.00 °F</td>
</tr>
<tr>
<td>Rice / Hot-Hold Unit</td>
<td>157.00 °F</td>
<td>Beef / Hot-Hold Unit</td>
<td>163.00 °F</td>
</tr>
<tr>
<td>vermicelli/pork, Hot-Hold Unit</td>
<td>83.00 °F</td>
<td>Pork / Hot-Hold Unit</td>
<td>83.00 °F</td>
</tr>
<tr>
<td>Beef / Walk-In Cooler</td>
<td>39.00 °F</td>
<td>Pork / Walk-In Cooler</td>
<td>39.00 °F</td>
</tr>
<tr>
<td>Beef / Walk-In Cooler</td>
<td>39.00 °F</td>
<td>Pork / Walk-In Cooler</td>
<td>39.00 °F</td>
</tr>
<tr>
<td>noodles / Walk-In Cooler</td>
<td>40.00 °F</td>
<td>soup (rice) / Refrigerator</td>
<td>35.00 °F</td>
</tr>
<tr>
<td>noodles / Walk-In Cooler</td>
<td>40.00 °F</td>
<td>soup (rice) / Refrigerator</td>
<td>35.00 °F</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

Code 20-21.02(a)(02) viola

Observed TCS food [inasal (pork), okoy (shrimp)] held under time as a Public Health Control without written procedure.

*COS-Write procedures prepared in advance for foods (prepared / cooked / refrigerated) when time is used as a public health control.

**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.

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
### Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Code</th>
<th>Items in violation to be corrected by the dates indicated or immediately.</th>
<th>Correct By</th>
</tr>
</thead>
<tbody>
<tr>
<td>20-21.02(a)(01)</td>
<td>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 dripping from condensation. Observed food (shrimp, squid, pork leg) in walk-in freezer (under condenser unit) not covered/protected from potential overhead dripping/contamination. <em>Protect food from potential contamination by drainage / dripping from condensation / overhead leakage. New Violation.</em></td>
<td>02/09/2018</td>
</tr>
<tr>
<td>20-21.03(c)(02)</td>
<td>Hot storage. Time/temperature controlled for safety (TCS) food in hot storage not being held at 135°F (57°C) or above. 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. <em>Hold at an internal temperature at or above 135°F (57°C).</em>* COS **COS-Held out of temperature control above 70°F for over 2 hours, discard food (see comment section). Corrected On-Site. New Violation.</td>
<td></td>
</tr>
<tr>
<td>20-21.03(a)(02)c</td>
<td>General. Using shipping containers / milk / produce crates as storage racks / support shelves. Observed unapproved shelving (milk crates) in walk-in cooler, walk-in freezer. <em>Provide approved racks / shelving. New Violation.</em></td>
<td>02/12/2018</td>
</tr>
<tr>
<td>20-21.03(a)(06)</td>
<td>General. Bulk food removed from original container not stored in a container identifying the food by common name. Observed bulk food (brown sugar) not labeled with common name. <em>Provide label / common name to identify container of bulk food (brown sugar) removed from original container. New Violation.</em></td>
<td>02/12/2018</td>
</tr>
<tr>
<td>20-21.10(a)</td>
<td>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. Observed equipment (pads/mats) not constructed of materials that are nonabsorbent / smooth / easily cleanable / durable under conditions of normal use (located under bakery mixer). 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 usage. **Dispose of unapproved material. ***Clean and sanitize food preparation/mixer table. New Violation.</td>
<td>02/12/2018</td>
</tr>
</tbody>
</table>
**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

<table>
<thead>
<tr>
<th>Establishment</th>
<th>GODO'S RESTAURANT/ORIENTAL (ESTABLISHMENT)</th>
<th>Acct #</th>
<th>977146</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address</td>
<td>7235 FANNIN</td>
<td>Zip</td>
<td>77030</td>
</tr>
<tr>
<td>Owner</td>
<td>DINA JAVIER</td>
<td>Type</td>
<td>Insp Routine Inspection</td>
</tr>
<tr>
<td>Acct Type</td>
<td>F,G</td>
<td>Permit Expiration</td>
<td>02/10/2019</td>
</tr>
</tbody>
</table>

**Date:** 02/08/2018  
**Arrival:** 02:00 PM  
**Departure:** 06:10 PM  
**Telephone:** (713) 797-0670  
**District:** 101

**Permit Type:** F,G

**Certified Manager:**

### OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Code</th>
<th>Items in violation to be corrected by the dates indicated or immediately.</th>
<th>Correct By</th>
</tr>
</thead>
</table>
| 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. Observed accumulation of crusted grease/food deposits on interior of oven (bakery).  
*Keep food-contact surfaces of cooking equipment (name) free of (crusted grease deposits / accumulated soil). New Violation. | 02/12/2018 |
| 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 open door on outside fat-rendering bin/storage/recycling, while not in actual use.  
*Keep outside (garbage dumpster/ waste handling units for refuse / recyclables / returnables) covered when not in actual use. Corrected On-Site. New Violation. | COS |
| 20-21.21(c)(02) | 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. Observed insect control device installed above clean equipment (hand-washing sink).  
*Install devices used to trap insects by adherence to protect from exposure to food / linens / clean equipment / utensils / unwrapped single-service articles. New Violation. | 02/15/2018 |
| 20-21.22(a) | 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. Observed damaged/broken tile under front left leg of oven (bakery).  
*Repair/replace/seal tile. New Violation. | 02/19/2018 |
| 20-21.23(b) | 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. Observed ceiling tile in food preparation/storage (bakery) areas not made of non-absorbent/easily cleanable materials.  
*Make ceilings non-absorbent in: food preparation areas / storage areas. New Violation. | 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.

**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.

**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.

**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).  