



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 THAI GOURMET (ESTABLISHMENT)	Acct # 960945
	Address 6324 RICHMOND AVE	Zip 77057
	Owner THAI GOURMET INC.	Type Insp Routine Inspection (001)

Date 03/14/2018	Arrival 02:30 PM	Departure 05:00 PM	Telephone (713) 780-7955	District 202	Score 4.00
Permit Expiration 12/14/2018	Permit Type F,G	Certified Manager Saengalaow Dubroc - 209185 - 03/22/2021			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rice / Hot-Hold Unit	149.00 ° F	Eggs / Refrigerator	41.00 ° F	Beef / Refrigerator	42.00 ° F
scallops / Refrigerator	50.00 ° F	muscles / Refrigerator	49.00 ° F	Beef / Refrigerator	40.00 ° F
cucumbers / Refrigerator	42.00 ° F	Eggs / Refrigerator	42.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(01)	<p>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.</p> <p>Observed TCS Foods (scallops and muscles) not maintained at 41°F or below.</p> <p>*Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. Corrected On-Site. New Violation.</p>	COS
20-21.03(a)(01)	<p>General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers..</p> <p>Observed food (chopped celery, and sauces) uncovered on the rack by the three compartment sink and also in the dry storage areas. The food was uncovered in the area where most of the fruit flies were present.</p> <p>*Cover containers to prevent contamination while being stored. Corrected On-Site. New Violation.</p>	COS
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 (sugar) not labeled.</p> <p>*Provide label / common name to identify container of bulk food (name) removed from original container. New Violation.</p>	03/15/2018

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: 03/14/18, 2:30 PM

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (Food Prep Refrigerator Unit) not to be used or sold by causing same to be tagged.

These items may not be used until approved to do so by the health officer. The owner or person in possession thereof is afforded the right of a public hearing thereon, within 24 hours, exclusive of Saturdays, Sundays, and holidays observed by closure of city offices, before the director or public health or his designee.

Date and Time of quarantine: 3/14/18, 3:30 AM/PM

Product or item quarantined: Food Prep Refrigerator Unit

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: Unit not maintaining an ambient temperature of 41°F or below

Record applicable data: Ambient 55°F

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

Items & weights (in pounds) condemned: scallops 2 lbs, muscles 2 lbs

Total weight (in pounds) condemned: 4 lbs

Reason for condemnation: 20-21.02

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (discarded into the garbage)

Voluntarily destroyed by: (employee)

Person in Charge (Signature) Ms. Dubroc

Date: 03/14/2018

Sanitarian (Signature) Virginia Wall (VXW)

Date: 03/14/2018

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03/14/2018Arrival
02:30 PMDeparture
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(713) 780-7955District
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Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Observed refrigerator unit not maintaining an ambient temperature of 41°F or below. *Keep multi-use equipment maintained in good repair. New Violation.	03/21/2018
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. Observed food debris and grease between the equipment in the food prep areas. *Clean nonfood-contact surfaces of equipment (grill and cooler units) as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. New Violation.	03/21/2018
20-21.11(c)(03)	Wiping cloths. Moist cloths used for cleaning nonfood-contact surfaces of equipment such as counters, dining table tops and shelves not clean / not rinsed frequently in one of the sanitizing solutions permitted in section 20-21.12(e)(02) through (06) of this code / used for no other purpose. These cloths shall be stored in the sanitizing solution between uses. Observed moist cloths stored under the cutting boards, dish racks, and on food prep areas. *Store moist cloths used for cleaning nonfood-contact surfaces of equipment in sanitizing solution between uses. Corrected On-Site. New Violation.	COS
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 German cockroaches and fruit flies in the kitchen area. Observed roaches walking on the food prep tables, the walls, the microwave, and behind the cooler unit eating on the food that was on the floor. The establishment has had several pest control treatments in 2018 alone provided by HI-Tech Pest Pros. *Provide effective measures intended to eliminate the presence of flies and German cockroaches on the premises. New Violation.	03/21/2018
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Observed holes in the wall in the food prep areas and where the equipment and utensils are stored. *Maintain wall in good repair and clean. New Violation.	03/21/2018

Person in Charge (Signature) Ms. Dubroc

Date: 03/14/2018

Sanitarian (Signature) Virginia Wall (VXW)



Date: 03/14/2018

Received By Ms. Dubroc