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

Establishment: CAFE KUBO’S SUSHI (KITCHEN)  Acct # 410818
Address: 9889 BELLAIRE BLVD 234  Zip 77036
Owner: SUNRISE CUISINE CHINATOWN LLC  Type Insp Reinspection (002)

Date: 03/30/2018  Arrivial: 02:50 PM  Departure: 03:40 PM  Telephone: (713) 995-4200
District: 204  Score: 3.00

Permit Expiration: 01/14/2019  Permit Type: F,G
Certified Manager: Benito Vasquez - 223186 - 10/05/2022

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>Fish / Display Reach-In Cooler</td>
<td>40.00 °F</td>
<td>Unit / In-Line Refrigerator</td>
<td>40.00 °F</td>
</tr>
<tr>
<td>Unit / In-Line Refrigerator</td>
<td>45.00 °F</td>
<td>Unit / In-Line Refrigerator</td>
<td>40.00 °F</td>
</tr>
<tr>
<td>Gravy / Hot-Hold Unit</td>
<td>139.00 °F</td>
<td>Shrimp / In-Line Refrigerator</td>
<td>41.00 °F</td>
</tr>
<tr>
<td>Shrimp / In-Line Refrigerator</td>
<td>45.00 °F</td>
<td>Sauce / In-Line Refrigerator</td>
<td>38.00 °F</td>
</tr>
<tr>
<td>Unit / In-Line Refrigerator</td>
<td>40.00 °F</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

Code: 20-21.01(b)(04)  Correct By: COS
Special Requirements. Eggs. Only clean and sound shell eggs, with shell intact and without cracks or checks / pasteurized liquid / frozen / dry eggs / pasteurized dry egg products shall be used, except that hard boiled, peeled eggs, commercially prepared and packaged, may be used and may not exceed the restricted egg tolerances for U.S. Consumer Grade B as specified in TFER 228.63(c).
Discard shell eggs with cracks / checks / when shell is not intact. Corrected On-Site. Repeat Violation.

Code: 20-21.03(b)(10)b  Correct By: 03/30/2018
Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate “time food is opened / prepared and disposition date”
Observed sauce date mark missing disposition date. Provide date mark including disposition date. New Violation.

COMMENTS

Measured hot water temperature 115F in dishwasher.
Quarantine of dishwasher not lifted.

Person in Charge (Signature) Yen Vu  Date: 03/30/2018
Sanitarian (Signature) Rahmatullah Syed (RXS1)  Date: 03/30/2018

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

Establishment: CAFE KUBO’S SUSHI (KITCHEN)  Acct # 410818
Address: 9889 BELLAIRE BLVD 234  Zip 77036
Owner: SUNRISE CUISINE CHINATOWN LLC  Type Insp Reinspection (002)

Date: 03/30/2018  Arrivial: 02:50 PM  Departure: 03:40 PM  Telephone: (713) 995-4200
District: 204  Score: 3.00

Permit Expiration: 01/14/2019  Permit Type: F,G
Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code: 20-21.01(b)(04)  Correct By: COS
Special Requirements. Eggs. Only clean and sound shell eggs, with shell intact and without cracks or checks / pasteurized liquid / frozen / dry eggs / pasteurized dry egg products shall be used, except that hard boiled, peeled eggs, commercially prepared and packaged, may be used and may not exceed the restricted egg tolerances for U.S. Consumer Grade B as specified in TFER 228.63(c).
Discard shell eggs with cracks / checks / when shell is not intact. Corrected On-Site. Repeat Violation.

Code: 20-21.03(b)(10)b  Correct By: 03/30/2018
Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate “time food is opened / prepared and disposition date”
Observed sauce date mark missing disposition date. Provide date mark including disposition date. New Violation.

COMMENTS

Measured hot water temperature 115F in dishwasher.
Quarantine of dishwasher not lifted.

Person in Charge (Signature) Yen Vu  Date: 03/30/2018
Sanitarian (Signature) Rahmatullah Syed (RXS1)  Date: 03/30/2018
Materials; general. Canvas cloths. With the exception of approved easily cleanable belts on equipment used for the conveying or shaping and conveying of bakery products in the precooked stage and napkins used when serving bread and rolls, use of canvas cloths or other cloth materials as food-contact surfaces is prohibited.

Observed cloth in rice (warmer). Do not use cloth materials as a food-contact surface. New Violation.

03/30/2018

Person in Charge (Signature) Yen Vu

Date: 03/30/2018

Sanitarian (Signature) Rahmatullah Syed (RXS1)

Date: 03/30/2018

Received By Yen Vu