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 VI'S SANDWICHES (TOTAL ESTABLISHMENT)
Acct # 222284
Address 11201 BELLAIRE BLVD A17
Zip 77072
Owner TU CORPORATION
Type Insp Routine Inspection (001)

Date 04/04/2018
Arrival 12:30 PM
Departure 01:30 PM
Telephone (281) 498-3898
District 206
Score 3.00
Permit Expiration 12/19/2018
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>
</tr>
</thead>
<tbody>
<tr>
<td>20-21.02(b)(03)b</td>
<td>Cross contamination not prevented by storing the food in packages, containers, or wrappings except as specified under section 20-21.03(a) of this code. Correct By 04/04/2018</td>
</tr>
<tr>
<td>Observed food(noodle) kept in plastic to go bags in walk in cooler. Provide proper containers/bags for foods to prevent contamination. New Violation.</td>
<td></td>
</tr>
<tr>
<td>20-21.02(b)(01)</td>
<td>Cross contamination. Except as specified in subitem c of this item, food not protected from cross contamination by separating raw animal foods during storage, preparation, holding and display from: Raw ready to eat foods including other raw animal food such as fish for sushi or molluscan shellfish or other raw ready to eat food such as vegetables; cooked ready to eat foods. Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready to eat food. Corrected On-Site. New Violation.</td>
</tr>
</tbody>
</table>

COMMENTS

Person in Charge (Signature) Phuong K Truong Tu 188278 01/15/19 Date: 04/04/2018
Sanitarian (Signature) Yen Vu (YXV) Date: 04/04/2018
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<td>20-21.02(a)(02)b(02)</td>
<td>Potentially hazardous, ready-to-eat food (pork buns, shrimp spring roll) on (display/held for service) using time only, as a public health control not marked with the discard time of 4 hours past the point food is removed from temperature control. Food using time must be marked container or packages the expired time. Corrected On-Site. New Violation.</td>
<td>COS</td>
</tr>
<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. Observed dead roaches and rodent dropping on floor in the kitchen and service area. Eliminate the presence of rodent/roaches on the premises. New Violation.</td>
<td>04/04/2018</td>
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Sanitarian (Signature) Yen Vu (YXV)  
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Received By Phuong K Truong Tu 188278 01/15/19