



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 **ORIENT EXPRESS (ESTABLISHMENT)**

Acct # **424779**

Address **3358 FOUNTAINVIEW**

Zip **77057**

Owner **WDF, INC**

Type Insp **Reinspection (002)**

Date
05/15/2018

Arrival
01:20 PM

Departure
02:20 PM

Telephone
(713) 784-2298

District
202

Score
2.00

Permit Expiration
09/09/2018

Permit Type
F,G

Certified Manager
Yan-Liang Feng - 195378 - 10/13/2019

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Refrigerator	37.00 ° F	Chicken / Refrigerator	35.00 ° F	Pork / Refrigerator	36.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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. Clean nonfood-contact surfaces of equipment (sides of reach-in cooler, fan on top of refrigerator) as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. New Violation.	05/15/2018
20-21.21(d)	Removing dead or trapped birds / insects / rodents / other pests. Dead or trapped birds / insects / rodents / other pests not removed from control devices and the premises at a frequency that prevents the accumulation or attraction of pests and minimizes exposure to decomposing remains. Remove (dead) (insects/ roaches/ pests) from premises at frequency that prevents the accumulation of pests. Corrected On-Site. New Violation.	COS
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Maintain (wall) in (clean). New Violation.	05/18/2018
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. Provide at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized. Replace burnt out light bulbs. New Violation.	05/18/2018
20-53(g)	Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee. Maintain on premises a certificate of completion of the food handler course for each food employee. New Violation.	05/15/2018

COMMENTS

-Observed pest control invoice dated on 5/10/2018 and 5/14/2018.

TC LIFT--A re-inspection has determined that conditions responsible for the requirement to cease operations no longer exist. The Temporary Closure is lifted. 5/15/2018, 1:55PM. Food service operations may resume.

FOOD HANDLERS: All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to www.houstonconsumer.org or call 832.393.5100 to register or for more information.

Person in Charge (Signature) Yan-Liang Feng

Feng

Date: 05/15/2018

Sanitarian (Signature) Raymond Caballero (RXC2)

RC

Date: 05/15/2018