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: HONG KONG FOOD STREET (TOTAL ESTABLISHMENT)
Acct #: 208351
Address: 9750 BELLAIRE BLVD 100
Zip: 77036
Owner: CTM INTERNATIONAL INVESTMENT
Type Insp: Routine Inspection (001)

Date: 05/14/2018
Arrival: 02:20 PM
Departure: 03:45 PM
Telephone: (713) 981-9888
District: 204
Score: 3.00

Permit Expiration: 06/20/2018
Permit Type: F,G
Certified Manager: Yueng Ling Wong - 192730 - 06/20/2019

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Unit / Walk-In Cooler</td>
<td>48.00°F</td>
<td>Chicken / In-line refrigerator</td>
<td>41.00°F</td>
<td>Sausage / In-line refrigerator</td>
<td>41.00°F</td>
</tr>
<tr>
<td>Unit / In-line refrigerator</td>
<td>43.00°F</td>
<td>Pork / Walk-In Cooler</td>
<td>55.00°F</td>
<td>Chicken / Walk-In Cooler</td>
<td>45.00°F</td>
</tr>
<tr>
<td>Shrimp / Walk-In Cooler</td>
<td>45.00°F</td>
<td>Pork Liver / In-line refrigerator</td>
<td>40.00°F</td>
<td>Chicken / In-line refrigerator</td>
<td>40.00°F</td>
</tr>
</tbody>
</table>

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>
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<tbody>
<tr>
<td>20-21.02(a)(02)a</td>
<td>General. Time without temperature control. Except as specified under subitem d of this item, when time without temperature control is used as the public health control for a working supply of time/temperature controlled for safety (TCS) food before cooking, or for ready to eat time/temperature controlled for safety (TCS) food that is displayed or held for service written procedures not prepared in advance, maintained in the food establishment / not made available to the regulatory authority upon request. These written procedures shall specify methods of compliance with subitems b[01]-[03] or c[01]-[05] of this item; and methods of compliance with section 20-21.03(b)(02) of this code for food that is prepared, cooked, and refrigerated before time is used as a public health control. Observed cooked rice and raw seed sprouts stored at room temperature. FSMC cooked rice and raw seed sprouts stored at room temperature for service. Provide written procedures prepared in advance for foods cooked when time is used as a public health control. New Violation.</td>
<td>05/14/2018</td>
</tr>
<tr>
<td>20-21.03(b)(09)</td>
<td>Refrigerated storage. Cold storage of foods. Time/temperature controlled for safety (TCS) food not maintained at 41°F (5°C) in cold storage. Measured internal temperature of pork 55°F, chicken 45°F and shrimp 45°F stored in walk-in cooler. Maintain TCS foods at 41°F (5°C) or below in walk-in cooler. New Violation.</td>
<td>05/14/2018</td>
</tr>
<tr>
<td>20-21.03(b)(03)</td>
<td>Refrigerated storage. Methods for rapid cooling. Person in charge not ensuring that employees are using proper methods to rapidly cool Time/temperature controlled for safety (TCS) foods. Observed cooked duck tongue stored at room temperature. FSMC replied cooked duck tongue stored at room temperature for cooling. Ensure that employees are using proper methods to rapidly cool time/temperature controlled for safety (TCS) foods. New Violation.</td>
<td>05/14/2018</td>
</tr>
</tbody>
</table>

COMMENTS

Maintain walk-in cooler ambient temperature 41°F or less.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 05/24/18 (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 Municipal Court Citations being issued and/or additional enforcement action.

Person in Charge (Signature): Yueng Ling Wong
Date: 05/14/2018

Sanitarian (Signature): Rahmatullah Syed (RXS1)
Date: 05/14/2018

PG1
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### Certified Manager

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<td>20-21.21(b)</td>
<td>Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means. Observed not gap along floor and screen door. Protect openings to the outside against the entrance of insects by filling/ closing gap along floor. New Violation.</td>
<td>05/14/2018</td>
</tr>
<tr>
<td>20-21.21(a)(03)</td>
<td>Controlling pests, generally. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder by using appropriate methods of pest control, such as trapping devices or other means of pest control as specified under section 20-21.27 of this code. Observed cockroaches in three compartment sink and near in-line refrigerator. Use appropriate methods of pest control to eliminate the presence of insects. New Violation.</td>
<td>05/14/2018</td>
</tr>
</tbody>
</table>

### Person in Charge (Signature)
- **Yueng Ling Wong**
- **Date**: 05/14/2018

### Sanitarian (Signature)
- **Rahmatullah Syed (RXS1)**
- **Date**: 05/14/2018

### Received By
- **Yueng Ling Wong**

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# References
- **Phone**: 832.393.5100 Fax: 832.393.5208 http://www.houstontx.gov/health/food