



# 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

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Unit / Walk-In Cooler	48.00 ° F	Chicken / In-line refrigerator	41.00 ° F	Sausage / In-line refrigerator	41.00 ° F
Unit / In-line refrigerator	43.00 ° F	Pork / Walk-In Cooler	55.00 ° F	Chicken / Walk-In Cooler	45.00 ° F
Shrimp / Walk-In Cooler	45.00 ° F	Pork Liver / In-line refrigerator	40.00 ° F	Chicken / In-line refrigerator	40.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(02)a	<p>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.</p> <p>Observed cooked rice and raw seed sprouts stored at room temperature.</p> <p>FSMC cooked rice and raw seed sprouts stored at room temperature for service.</p> <p>Provide written procedures prepared in advance for foods cooked when time is used as a public health control. New Violation.</p>	05/14/2018
20-21.03(b)(09)	<p>Refrigerated storage. Cold storage of foods. Time/temperature controlled for safety (TCS) food not maintained at 41°F (5°C) in cold storage.</p> <p>Measured internal temperature of pork 55F, chicken 45F and shrimp 45F stored in walk-in cooler.</p> <p>Maintain TCS foods at 41° F (5°C) or below in walk-in cooler. New Violation.</p>	05/14/2018
20-21.03(b)(03)	<p>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.</p> <p>Observed cooked duck tongue stored at room temperature.</p> <p>FSMC replied cooked duck tongue stored at room temperature for cooling.</p> <p>Ensure that employees are using proper methods to rapidly cool time/temperature controlled for safety (TCS) foods. New Violation.</p>	05/14/2018

## COMMENTS

Maintain walk-in cooler ambient temperature 41F 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



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20-21.21(b)	<p>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.</p> <p>Observed not gap along floor and screen door.</p> <p>Protect openings to the outside against the entrance of insects by filling/ closing gap along floor. New Violation.</p>	05/14/2018
20-21.21(a)(03)	<p>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.</p> <p>Observed cockroaches in three compartment sink and near in-line refrigerator.</p> <p>Use appropriate methods of pest control to eliminate the presence of insects. New Violation.</p>	05/14/2018

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