



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 **SZECHWAN WOK (TOTAL ESTABLISHMENT)**

Acct # **421900**

Address **1040 UVALDE**

Zip **77015**

Owner **NEW CARO INVESTMENTS**

Type Insp **Routine Inspection (001)**

Date
06/04/2018

Arrival
01:50 PM

Departure
04:30 PM

Telephone
(713) 455-6688

District
405

Score
5.00

Permit Expiration
03/15/2019

Permit Type
F,G

Certified Manager
Jose Martinez - 212002 - 06/29/2021

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Eggs / Walk-In Cooler	42.00 ° F	Cheese puffs / Walk-In Cooler	41.00 ° F	Cut onions / Walk-In Cooler	41.00 ° F
Beef / Cold-Hold Unit	32.00 ° F	Chicken / Cold-Hold Unit	34.00 ° F	Chicken / Cold-Hold Unit	40.00 ° F
Pork / Cold-Hold Unit	37.70 ° F	Pasta / Cold-Hold Unit	42.80 ° F	Soup / Hot-Hold Unit	152.00 ° F
Rice / Hot-Hold Unit	157.00 ° F	Rice / In rice cooker	119.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-20(c)	Inspections; reports. Previous inspection report not posted on an inside wall of the establishment. Post the most recent inspection report on an inside wall of the establishment. Repeat Violation.	06/08/2018
20-21.01(a)	General. Food not in sound condition / safe for human consumption / free from spoilage, filth, other contaminants. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment. Food (ice) not safe for human consumption. (see comment section, ice melted in 3 compartment sink, dirty containers and pink slime in ice machine) Corrected On-Site. New Violation.	COS
20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.. Observed onions, cut cabbage, corn starch uncovered in the walk-in-cooler and reach-in-cooler. Store items in a covered container. New Violation.	06/04/2018
20-21.03(a)(06)	General. Bulk food removed from original container not stored in a container identifying the food by common name. Provide label the common name to identify container of bulk food (rice, sugar, corn starch, sweet and sour sauce, flour) removed from original container. Corrected On-Site. Repeat Violation.	COS

COMMENTS

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds) condemned: ice 1 @ 50 lbs., white rice 1 @ 10 lbs.

Total weight (in pounds) condemned: 60 lbs.

Reason for condemnation: dirty containers and pink slime in the ice machine, no written procedures and time stamp

Date and Time of condemnation: 6-4-18 @ 2:30 PM @ 4:27 PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: ice melted in the 3 compartment sink, rice discarded and denatured

Voluntarily destroyed by: Jose Martinez

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 6-13-18 (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) Jose Martinez

Date: 06/04/2018

Sanitarian (Signature) Remonda Robinson (RLR1)

A handwritten signature in black ink, appearing to be 'RLR' followed by a horizontal line.

Date: 06/04/2018



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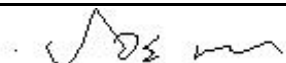
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Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.07(a)(03)	General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events. Provide written written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. Repeat Violation.	06/09/2018
20-21.08(f)	Hair restraint. While handling food or utensils, food employees not wearing effective hair restraints and clothing that covers body hair to prevent the contamination of food or food-contact surfaces. An effective hair restraint means any cap / hat / hair net made of fabric / cord / plastic / paper that effectively covers and holds hair in place. The use of effective hair restraints also applies to any exposed scalp or facial hair where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand-washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed. Observed cashier wrapping single-serve forks without wearing an effective hair restraint. Provide and wear an effective hair restraint that covers body hair while handling utensils to prevent contamination. Corrected On-Site. New Violation.	06/04/2018
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 (pans under woks) as often as necessary to keep the equipment free of accumulation of food particles and grease accumulation. New Violation.	06/11/2018
20-21.15(f)	Ice manufacture. Ice not made from water meeting the requirements of this section / not made in an approved ice-making machine or plant / not located, installed, operated, cleaned, and maintained so as to prevent contamination of the ice. Observed dirty containers and pink slime in the ice machine. Remove the containers and clean and sanitize ice machine to be free of slime and dirt build-up. Corrected On-Site. New Violation.	06/04/2018
20-21.21(b)	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. Seal the gap around the back screen door to prevent the entrance of insects and rodents. New Violation.	06/22/2018
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Clean the vent hood to be free of grease accumulation. New Violation.	06/09/2018
20-21.27(c)	Storage, separation of materials. Poisonous or toxic materials not stored so they cannot contaminate food / equipment / utensils / linens / single-service and single-use articles. This may be accomplished by separating the poisonous / toxic material by spacing / partitioning and locating the poisonous / toxic material in an area that is not above food / equipment / utensils / linens / single-service or single-use articles. This item does not apply to equipment or utensil cleaners or sanitizers that are stored in utensil-washing areas for availability and convenience if the materials are stored to prevent contamination of food / equipment / utensils / linens / or single-service or single-use articles. Observed Windex on the same shelf with the bottled drinks, discontinue this practice. Relocate Windex to be stored with other chemicals Corrected On-Site. New Violation.	06/04/2018

Person in Charge (Signature)  Jose Martinez

Date: 06/04/2018

Sanitarian (Signature)  Remonda Robinson (RLR1)

Date: 06/04/2018



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21-244(b)	Signs clearly stating that smoking is prohibited within not conspicuously posted at every entrance to a public place. Provide/attach a no-smoking sign on the outside of the front and back door. Repeat Violation.	06/09/2018

Person in Charge (Signature) Jose Martinez

Date: 06/04/2018

Sanitarian (Signature) Remonda Robinson (RLR1)

Date: 06/04/2018

Received By Jose Martinez