## Food Establishment Inspection Report

**Establishment**: LAM BO (ESTABLISHMENT)  
**Acct #**: 950270  
**Address**: 6159 WESTHEIMER RD  
**Zip**: 77057  
**Owner**: AMTRADE INC.  
**Type Insp**: Routine Inspection (001)

**Date**: 07/16/2018  
**Arrival**: 09:30 AM  
**Departure**: 11:15 AM  
**Telephone**: (713) 783-6838  
**District**: 202  
**Score**: 5.00

**Permit Expiration**: 09/01/2018  
**Permit Type**: F,D,G

### Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>RIBS / Walk-In Cooler</td>
<td>32.00 °F</td>
<td>Chicken / Walk-In Cooler</td>
<td>34.00 °F</td>
<td>Beef / Walk-In Cooler</td>
<td>32.00 °F</td>
</tr>
<tr>
<td>Shrimp / Walk-In Cooler</td>
<td>31.00 °F</td>
<td>Beef / Walk-In Cooler</td>
<td>82.00 °F</td>
<td>Beef / Walk-In Cooler</td>
<td>45.00 °F</td>
</tr>
<tr>
<td>Beef / Walk-In Cooler</td>
<td>72.00 °F</td>
<td>Rice / Walk-In Cooler</td>
<td>53.00 °F</td>
<td>Fish / Walk-In Cooler</td>
<td>35.00 °F</td>
</tr>
<tr>
<td>dumplings / Walk-In Cooler</td>
<td>35.00 °F</td>
<td>Pasta / Walk-In Cooler</td>
<td>38.00 °F</td>
<td>Chicken / Refrigerator</td>
<td>32.00 °F</td>
</tr>
<tr>
<td>dumplings / Refrigerator</td>
<td>33.00 °F</td>
<td>Beef / Refrigerator</td>
<td>36.00 °F</td>
<td>Meatball / Refrigerator</td>
<td>36.00 °F</td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

**Code**  
**Items in violation to be corrected by the dates indicated or immediately.**  
**Correct By**

**20-21.02(a)(01)**  
General. At all times, including while being stored, prepared, displayed, served, received, or transported, food not protected from potential contamination by all agents, including dust, insects, rodents, toxic materials, cross-contamination, damaged or spoiled products, distressed merchandise, recalled products, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, draining, and overhead leakage or overhead drippage from condensation.

Observed cheese left in an open can in the walk in cooler. Store food properly and Protect food from potential contamination by (dust / dirt / unclean equipment / utensils). New Violation.  
**07/16/2018**

**20-21.03(b)(03)**  
Refrigerated storage. Methods for rapid cooling. Time/temperature controlled for safety (TCS) food not being rapidly cooled to an internal temperature of 41°F (5°C) or below as required.

Ensure that employees are using proper methods to rapidly cool time/temperature controlled for safety (TCS) foods. New Violation.

**20-21.03(b)(09)**  
Refrigerated storage. Cold storage of foods. Time/temperature controlled for safety (TCS) food not maintained at 41°F (5°C) in cold storage.

Observed beef(82°F/45°F/72°F) and rice(53°F) held off temperature in the walk in cooler. Discarded 75 LBS of beef and 60 LBS of rice. Maintain at 41°F (5°C) in cold storage. New Violation.  
**07/16/2018**

**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 / common name to identify container of bulk food (flour) removed from original container. New Violation.  
**07/16/2018**

### Comments

TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 07/16/18, 11:00 AM

REINSPECTION REQUIRED--Based on the violations observed during today’s inspection, a re-inspection will be performed on or shortly after 07/26/18 (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.

FOOD SERVICE MANAGER REQUIRED° A certified manager must be present and on duty [Section 20.53(a)] at all times in each food establishment and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged). Please call 832.393.5100 or go to www.houstonconsumer.org for more information or to schedule an appointment for the Food Service Manager’s Certification class.

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**Person in Charge (Signature)** Michael Lam  
**Date**: 07/16/2018

**Sanitarian (Signature)** Nicole Jordan (NXJ)  
**Date**: 07/16/2018
### OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
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</tr>
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<tbody>
<tr>
<td>20-21.15(f)</td>
<td>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 black residue inside ice machine. Clean and maintain clean ice making machine to prevent contamination of the ice. ICE IS ONLY BEING USED AS COOLING MEDIUM New Violation.</td>
<td>07/16/2018</td>
</tr>
<tr>
<td>20-21.18(c)</td>
<td>Toilet room. Toilet room not provided with tight-fitting / self-closing / solid doors, which shall be closed except during cleaning or maintenance except that this requirement does not apply to a toilet room that is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall or stadium-type facilities. Make toilet room doors to be tight fitting / self-closing. New Violation.</td>
<td>07/16/2018</td>
</tr>
<tr>
<td>20-21.20(a)(03)</td>
<td>Containers. Containers stored outside the establishment / dumpsters / compactors / compactor systems / receptacles / waste handling units for refuse / recyclables / and returnables not provided with tight-fitting lids / doors / covers, not kept covered when not in actual use. In containers designed with drains, drain plugs shall be in place at all times, except during cleaning. Keep outside (garbage dumpster/ waste handling units for refuse / recyclables / returnables) covered when not in actual use. New Violation.</td>
<td>07/16/2018</td>
</tr>
<tr>
<td>20-21.20(a)(03)</td>
<td>Containers. In containers designed with drains, drain plugs not in place at all times, except during cleaning. Replace missing drain plug. New Violation.</td>
<td>07/16/2018</td>
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<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 gnats through out the prep area. Observed roaches in the prep sink. Provide professional pest control. Control to eliminate the presence of (insects/ rodents/ other pests) within the (physical facility/ contents of facility/ on contiguous land/ property) under control of permit holder. New Violation.</td>
<td>07/16/2018</td>
</tr>
<tr>
<td>20-21.25(b)(03)</td>
<td>Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation.</td>
<td>07/16/2018</td>
</tr>
<tr>
<td>20-53(a)</td>
<td>Owning / operating / causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department. Obtain a Food Service Manager's Certification issued by the department. Online registration is available at <a href="http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx">http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx</a> New Violation.</td>
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**Person in Charge (Signature)** Michael Lam  
**Date:** 07/16/2018

**Sanitarian (Signature)** Nicole Jordan (NXJ)  
**Date:** 07/16/2018

**Received By** Michael Lam