



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 **SINH SINH CHINESE RESTAURANT**
(ESTABLISHMENT)

Acct # **416730**

Address **9788 BELLAIRE BLVD**

Zip **77036**

Owner **SINH SINH RESTAURANT CORPORATION**

Type Insp **Reinspection**
(002)

Date
08/02/2018

Arrival
10:05 AM

Departure
12:40 PM

Telephone
(713) 541-2888

District
204

Score
5.00

Permit Expiration
01/12/2019

Permit Type
F,D,G

Certified Manager
Yao Xiong Chen - 194580 - 09/14/2019

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Squid / Refrigerator	34.00 ° F	Fish / Refrigerator	37.00 ° F	Fish Cake / Refrigerator	38.00 ° F
Trapes / Refrigerator	37.00 ° F	Shrimp / Refrigerator	35.00 ° F	Beef / Refrigerator	33.00 ° F
Mushroom / Refrigerator	33.00 ° F	Beef / Refrigerator	33.00 ° F	Tofu / Refrigerator	33.00 ° F
Rice / Hot-Hold Unit	155.00 ° F	Pork / Walk-In Cooler	41.00 ° F	Duck / Walk-In Cooler	41.00 ° F
Chicken / Hot-Hold Unit	141.00 ° F	Pork / Hot-Hold Unit	145.00 ° F	Cooked Vegetables / Hot-Hold Unit	147.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II. Food service / food processing establishment not in compliance with Article II, Food Ordinance. (Roach Infestation) New Violation.	08/02/2018
20-21.02(a)(02)a	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. Provide written procedures prepared in advance for foods (prepared / cooked / refrigerated) when time is used as a public health control. (Citation Issued) New Violation.	08/02/2018
20-21.02(b)(03)b	Cross contamination not prevented by storing the food in packages, containers, or wrappings except as specified under section 20-21.03(a) of this code. Discontinue the use of unapproved bags as food storage bags. Provide proper containers for foods to prevent contamination. New Violation.	08/03/2018
20-21.03(a)(02)	General. Container of food not stored a minimum of 6 inches above the floor. Store food container 6 inches above floor surface. (citation issued) New Violation.	08/02/2018

COMMENTS

QUARANTINE LIFT--Inspection reveals that the tagged food / equipment does not pose an immediate threat of danger to the health, safety, and welfare of the public. Quarantine tag removed. Food / Equipment is approved to be used.

Time and Date of tag removal: 8/2/2018, 11:05AM

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: 8/2/2018, 12:00PM

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.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 8/12/2018 (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) Yao Xiong Chen

Date: 08/02/2018

Sanitarian (Signature) Raymond Caballero (RXC2)

RC

Date: 08/02/2018



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Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

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20-21.03(b)(10)b	Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date". Observed cooked food product in walk-in cooler without date marking. Provide date marks for prepared food held more than 24 hours or discard. New Violation.	08/02/2018
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 uncovered food in walk-in cooler. Cover containers to prevent contamination while being stored. New Violation.	08/02/2018
20-21.04(l)(01)	Specialized processing methods--Variance requirement. A food establishment shall obtain a variance from the department as specified in section 20-19(e)(01) of this code before Smoking food as a method of food preservation rather than as a method of flavor enhancement / curing food / using food additives or adding components such as vinegar as a method of food preservation rather than as a method of flavor enhancement or to render a food so that it is not potentially hazardous / packaging time/temperature controlled for safety (TCS) food using a reduced oxygen packaging method except where the growth of and toxin formation of Clostridium botulinum and the growth of Listeria monocytogenes in addition to are controlled as specified in item (02) of this subsection / operating a molluscan shellfish life-support system display tank used to store and display shellfish that are offered for human consumption / custom processing animals that are for personal use as food and not for sale or service in a food establishment; such as indigenous deer processing / preparing food by another method that is determined by the regulatory authority to require a variance / sprouting seeds or beans, such as wheat grass and alfalfa sprouts in a retail food establishment. Obtain a variance from the Health department before engaging in specialized processing methods (operating a Molluscan shellfish life-support system display tank used to store and display shellfish that are offered for human consumption). (Citation Issued) New Violation.	08/02/2018
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. Observed mildew on walk-in cooler plastic drapes. Clean nonfood-contact surfaces of equipment (Walk-in cooler plastic drape) as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. New Violation.	08/03/2018
20-21.20(a)(03)	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.	08/02/2018
20-21.21(b)	Openings. Screen doors not self-closing. Protect openings to the outside against the entrance of insects by tight fitting / self-closing doors. New Violation.	08/06/2018
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. Observed live roaches by front counter, by reach-in freezer, by tea station, by back dry storage, by three compartment sink and by electrical panel. Provide effective measures intended to eliminate the presence of (flies/ cockroaches/ other insects) on the premises. New Violation.	08/02/2018

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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. Observed dead roaches by front counter station, by cooking line, by BBQ pits and dry storage area. Remove (dead) (insects/ rodents/ pests) from premises at frequency that prevents the accumulation of pests. New Violation.	08/03/2018
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. Observed gaps by pipes that lead through the ceiling, holes in wall, and back door. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). New Violation.	08/06/2018
20-21.22(a)	Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be kept clean. Observed heavy water on floor and dead roaches on floor throughout kitchen. Clean floors/floor coverings in food preparation area, walk-in refrigeration unit, food storage area, dressing room, locker room, utensil-washing area, toilet room, and vestibule. New Violation.	08/03/2018
20-21.22(a)	Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be maintained in good repair. Observed broken floor tiles by dish washing station. Construct floors/floor coverings in food preparation area, walk-in refrigeration unit, food storage area, dressing room, locker room, utensil-washing area, toilet room, and vestibule of smooth durable materials such as sealed concrete, terrazzo, ceramic tile, vinyl, plastic, or tight wood impregnated with vinyl or plastic. New Violation.	08/23/2018
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.	08/02/2018

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Received By Yao Xiong Chen