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 KHUN KAY THAI CAFE (Establishment)
Acct #: 427427
Address: 1209 MONTROSE
Zip: 77019
Owner: SUPO CORPORATION
Type Insp: Routine Inspection (001)

Date: 08/25/2018
Arrival: 02:40 PM
Departure: 05:45 PM
Telephone:
District: 402
Score: 5.00

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Wings / Refrigerator</td>
<td>45.00°F</td>
<td>Cut Lettuce / Refrigerator</td>
<td>42.00°F</td>
<td>Beef / Refrigerator</td>
<td>42.00°F</td>
</tr>
<tr>
<td>Shrimp / Walk-In Cooler</td>
<td>40.00°F</td>
<td>Beef / Walk-In Cooler</td>
<td>41.00°F</td>
<td>Cut Carrots / Cold-Hold Unit</td>
<td>43.80°F</td>
</tr>
<tr>
<td>Cut Potatoes / Refrigerator</td>
<td>39.00°F</td>
<td>Duck / Refrigerator</td>
<td>39.00°F</td>
<td>Beef / Refrigerator</td>
<td>39.00°F</td>
</tr>
<tr>
<td>Chicken / Refrigerator</td>
<td>39.00°F</td>
<td></td>
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</tbody>
</table>

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 08/25/2018
establishment not conforming to requirements of article II.
20-21.21 Observed 20-30 nymph roaches and 1 adult roach under the dish-washing machine between large containers of the rinse aid and sanitizer. Eliminate the presence of roaches in the establishment. New Violation.

20-21.03(a)(01) General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers..
1. Observed uncovered buckets of noodles on floor leading into dry storage area.
2. Observed cut produce in the Walk-In Cooler uncovered.
Cover containers to prevent contamination while being stored. Repeat Violation.

20-21.03(a)(02) General. Container of food not stored a minimum of 6 inches above the floor.
1. Observed Shrimp stored under shelving directly on the floor of the Walk-In Cooler.
2. Observed bag of chicken in plastic bag stored under shelving directly on the floor of the Walk-In Freezer. Store food container 6 inches above floor surface. Repeat Violation.

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: Chicken Wings

Total weight (in pounds) condemned: 4lbs

Reason for condemnation: TCS not maintained at 41°F

Date and Time of condemnation: 08/25/18

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (Discard)

Voluntarily destroyed by: (Phone Phensy)

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: 08/25/18 4:55 PM

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (Dishwashing Machine) not to be used or sold by causing same to be tagged.

These items may not be used until approved to do so by the health officer. The owner or person in possession thereof is afforded the right of a public hearing thereon, within 24 hours, exclusive of Saturdays, Sundays, and holidays observed by closure of city offices, before the director or public health or his designee.

Date and Time of quarantine: 08/25/18 3:10 PM

Product or item quarantined: Dishwashing Machine

Section #: of food ordinance in violation: 20-21.13

Reason for quarantine: Dishwashing Machine not dispensing chemical sanitizer

Record applicable data: Dishwashing Machine not dispensing chemical sanitizer
<table>
<thead>
<tr>
<th>Person in Charge (Signature)</th>
<th>Phone Phensy</th>
<th>Date: 08/25/2018</th>
</tr>
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<tbody>
<tr>
<td>Sanitarian (Signature)</td>
<td>Amber Moore</td>
<td>Date: 08/25/2018</td>
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| 20-21.10(a) | Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use.  
1. Observed 2 large Styrofoam containers, with a accumulation of food residue, being used as cold-hold units on prep tables near grill area.  
2. Observed towel under cutting board.  
3. Observed linen lining bottom shelf on metal shelving near the rice maker. Multi-use equipment shall designed / constructed / repaired with: safe materials, including finishing materials / non-corrosion resistant / nonabsorbent / smooth / easily cleanable / durable under conditions of normal use. New Violation. | 08/25/2018 |
| 20-21.13(a) | General. Automatic detergent dispensers / wetting agent dispensers / liquid sanitizer injectors, if any, not properly installed / maintained.  
Observed dishwashing machine not dispensing the chemical sanitizer. When tested with the chlorine test kit, color did not change.  
Operate dishwashing machine in accordance with manufacturers' instruction. Quarantine. Use 3 compartment sink to wash dishes until repaired. New Violation. | 08/28/2018 |
| 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 20-30 nymph roaches and 1 adult roach under the dish-washing machine between large containers of the rinse aid and sanitizer. Control to eliminate the presence of roaches within the physical facility under control of permit holder. New Violation. | 08/25/2018 |
| 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 build of food residue on flooring throughout the kitchen. Clean floors in food preparation area. New Violation. | 08/25/2018 |

Person in Charge (Signature) Phone Phensy Date: 08/25/2018
Sanitarian (Signature) Amber Moore (ALM1) Date: 08/25/2018
Received By Phone Phensy