Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax: 832.393.5208
www.houstontx.gov

Food Establishment Inspection Report

Establishment: THE RED PIER ASIAN BISTRO & BAR (TOTAL
FACILITY)
Acct # 413669
Address: 2704 MILAM 6C
Zip: 77006
Owner: LE VENTURE PROFESSIONAL, INC
Type Insp: Reinspection (002)

Date: 09/07/2018
Permit Expiration: 07/06/2019
Permit Type: F,G
Certified Manager: Huy Le - 207638 - 02/03/2021

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Code</th>
<th>Items in violation to be corrected by the dates indicated or immediately.</th>
<th>Correct By</th>
</tr>
</thead>
<tbody>
<tr>
<td>20-20(c)</td>
<td>Inspections; reports. Previous inspection report not posted on an inside wall of the establishment.</td>
<td>09/07/2018</td>
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<tr>
<td></td>
<td>Post the most recent inspection report on an inside wall of the establishment. New Violation.</td>
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</table>

<table>
<thead>
<tr>
<th>20-21.03(a)(01)</th>
<th>General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.</th>
<th>09/07/2018</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Observed beef bone uncovered in freezer located in the dry storage area.</td>
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<td>2. Observed beef uncovered in first refrigerator located in the back kitchen area.</td>
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<td>3. Observed snow peas uncovered in the second refrigerator located in the back kitchen area.</td>
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<td>4. Observed cut produce uncovered in refrigerator close to the kitchen prep area.</td>
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<tr>
<td>Cover containers to prevent contamination while being stored. Repeat Violation.</td>
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<table>
<thead>
<tr>
<th>20-21.03(a)(02)</th>
<th>General. Container of food not stored in the manner that protects food from splash and other contamination.</th>
<th>09/07/2018</th>
</tr>
</thead>
<tbody>
<tr>
<td>Observed cook shrimp stored above produce in refrigerator located in the front kitchen prep area. Properly store food to prevent from contamination. New Violation.</td>
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</tbody>
</table>

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: 09/07/18, 2:30 PM

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 09/17/18(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) Huy Le
Date: 09/07/2018

Sanitarian (Signature) Amber Moore (ALM1)
Date: 09/07/2018
**Food Establishment Inspection Report**

**Establishment**: THE RED PIER ASIAN BISTRO & BAR (TOTAL FACILITY)  
**Acct #**: 413669  
**Address**: 2704 MILAM 6C  
**Zip**: 77006  
**Owner**: LE VENTURE PROFESSIONAL, INC  
**Type Insp**: Reinspection (002)  
**Date**: 09/07/2018  
**Permit Expiration**: 07/06/2019  
**Telephone**: (713) 807-7726  
**District**: 402  

**OBSERVATIONS AND CORRECTIVE ACTIONS**

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| 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.  
1. Observed residue on the surface on the refrigerated prep coolers in the kitchen prep area.  
2. Observed liquid orange residue in the bottom of bar coolers that open from the top in the bar area.  
3. Observed a build up of food debris and a grease accumulation on the stove top, drip pan below the stove top and the back splash of the stove.  
4. Clean metal containers storing seasoning in the back storage room.  
5. Clean white container in the corner of the kitchen prep area next to a refrigerated prep cooler beneath microwave.  
6. Clean brown residue and dead roaches from the third cooler in the bar area.  
Clean nonfood-contact surfaces of equipment as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. Repeat Violation. | 09/08/2018 |
| 20-21.14(b)(01) | Storage. Cleaned and sanitized utensils and movable equipment not stored at least six inches above the floor in a clean, dry location in a way that protects them from contamination by splash, dust, and other means.  
Observed knife stored in top corner of far right refrigerated in the front kitchen prep area.  
Store utensils in a manner to protect from contamination. New Violation. | 09/07/2018 |
| 20-21.17(a) | General. Plumbing not sized / installed / maintained according to applicable laws.  
1. Observed leaking from the faucet at the 3 compartment sink.  
2. Observed mop sink faucet leaking. Properly maintain. New Violation. | 10/07/2018 |
| 20-21.19(c) | Hand-washing sink supplies. Supply of hand-cleansing liquid / powder / bar soap not available at each hand-washing sink or group of two adjacent hand-washing sinks.  
Observed no hand soap at kitchen hand-washing sink. Provide hand soap at all hand washing sinks at all times. Corrected On-Site. New Violation. | COS |
| 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 in ice machine that is not longer in use.  
Remove dead insects from premises at frequency that prevents the accumulation of pests. New Violation. | 09/08/2018 |
| 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 hole in the bottom corner of the wall in the bar area on the right side. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along floors and walls. New Violation. | 09/14/2018 |
| 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.  
1. Observed 1 live adult and 2 live nymph roaches in the back kitchen area, crawling on the wall.  
2. Observed ~6 live roaches on the floor and wall beneath the 3 compartment sink.  
3. Observed 1 live roach crawling on leg of utility sink.  
4. Observe 1 live roach in the refrigerator gasket in front kitchen area.  
5. Observed 2 live roaches in the corner near the stove/wok station.  
6. Observed rodent droppings leading into hole in wall in the bar area, and behind the bar coolers. Control to eliminate the presence of insects and rodents within the physical facility under control of permit holder. New Violation. | 09/07/2018 |

**Person in Charge (Signature)** Huy Le  
**Date**: 09/07/2018

**Sanitarian (Signature)** Amber Moore (ALM1)  
**Date**: 09/07/2018
## Food Establishment Inspection Report

**Establishment:** THE RED PIER ASIAN BISTRO & BAR  
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**Address:** 2704 MILAM 6C  
**Zip:** 77006  
**Owner:** LE VENTURE PROFESSIONAL, INC  
**Type Insp:** Reinspection (002)

**Date:** 09/07/2018  
**Arrival:** 02:45 PM  
**Departure:** 03:50 PM  
**Telephone:** (713) 807-7726  
**District:** 402  
**Permit Expiration:** 07/06/2019  
**Permit Type:** F,G  
**Certified Manager:**

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| 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.  
1. Observed food residue, accumulation of grease on the floor under the stove and wok in the kitchen prep area.  
2. Observed an excess of water behind refrigerated prep coolers in kitchen prep area across from the wok/stove station.  
3. Observed a brown residue in the corner of the bar area near tea dispensers. Clean floors throughout the kitchen prep area and bar area. New Violation. | 09/09/2018 |
| 20-21.23(a)   | Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.  
1. Observed water leaking from the ceiling in the bar area.  
2. Observed water damage on the ceiling in the side storage room, up the stairs over the metal shelving to the right. Maintain ceiling in good repair at all times. New Violation. | 10/07/2018 |
| 20-21.23(g)   | Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean.  
Observed non-working light fixture under the vent hood. Make light fixtures attached to the vent hood maintained in good repair at all times. Repeat Violation. | 09/10/2018 |
| 20-21.26(b)   | Locker areas. Lockers / other suitable facilities not located in the designated dressing room / in food storage room / other area containing only completely packaged food or packaged single-service articles.  
Observed backpack stored on bottom shelf of prep table in the kitchen prep area. Provide an approved area for employee's locker for storage of clothing and other belongings. New Violation. | 09/07/2018 |
| 20-53(a)      | 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.  
Observed no employees with a City of Houston Food Service Manager's Certification. Obtain a Food Service Manager's Certification issued by the department. New Violation. | 09/14/2018 |

**Person in Charge (Signature):** Huy Le  
**Date:** 09/07/2018

**Sanitarian (Signature):** Amber Moore (ALM1)  
**Date:** 09/07/2018

**Received By:** Huy Le