Food Establishment Inspection Report

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

Establishment PHO ZEN (Total Establishment)
Acct # 428877
Address 2674 S GESSNER
Zip 77063
Owner HEARTY TEAMWORK LLC
Type Insp Complaint (003)

Date 09/20/2018
Arrival 01:40 PM
Departure 03:35 PM
Telephone
District 207
Score 5.00

Permit Expiration 08/24/2019
Permit Type F,G
Certified Manager - -

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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</tr>
</thead>
<tbody>
<tr>
<td>vermicelli / main line cold hold unit</td>
<td>48.00 °F</td>
<td>Eggs / main line cold hold unit</td>
<td>48.00 °F</td>
<td>Pork / Refrigerator</td>
<td>40.00 °F</td>
</tr>
<tr>
<td>Milk / Refrigerator</td>
<td>41.00 °F</td>
<td>Chicken / Refrigerator</td>
<td>42.00 °F</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Observations and Corrective Actions

Code: 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.
Correct By: 09/20/2018

Code: 20-21.07(a)(a)
Materials; general. All equipment and utensils not maintained in good repair.
Correct By: 09/20/2018

Code: 20-21.10(a)
General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events.
Correct By: 09/20/2018

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: 09/18/18, 02:04 PM.
AFTER THEN CALL PEST CONTROL.
THEN AFTER ALL CLEAN UP CALL 713-818-5657 TO HAVE REINSPECTION BEFORE REOPEN.

Person in Charge (Signature) Dated: 09/20/2018

Sanitarian (Signature) John Echols (JSE1) Dated: 09/20/2018
## 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
http://www.houstontx.gov/health/food

### Establishment Information
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- **Address**: 2674 S GESSNER
- **Zip**: 77063
- **Owner**: HEARTY TEAMWORK LLC
- **Type Insp**: Complaint (003)

### Inspection Details
- **Date**: 09/20/2018
- **Arrival**: 01:40 PM
- **Departure**: 03:35 PM
- **Telephone**: District 207
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- **Permit Type**: F,G
- **Certified Manager**:

### 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>
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<tbody>
<tr>
<td>20-21.11(a)(06)</td>
<td>Cleaning frequency. Food-contact surfaces of grills, griddles, and similar cooking devices and the cavities and door seals of microwave ovens not cleaned at least once a day; except that this shall not apply to hot oil cooking and hot oil filtering equipment if it is cleaned as specified in subsection (f) of this section. The food-contact surfaces of all cooking equipment shall be kept free of crusted grease deposits and other accumulated soil. Clean food-contact surfaces of (grills / griddles / cavities / door seals of microwave ovens) at least once a day. New Violation.</td>
<td>09/20/2018</td>
</tr>
<tr>
<td>20-21.11(a)(13)</td>
<td>Cleaning frequency. Equipment, food-contact surfaces, and utensils not clean to sight and touch. Make equipment/food-contact surfaces/ utensils (name) clean to sight and touch. New Violation.</td>
<td>09/20/2018</td>
</tr>
<tr>
<td>20-21.21(a)</td>
<td>Controlling pests, generally. Premises not kept in such condition as to prevent the harborage or feeding of insects or rodents. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises.Observed roaches on floor/walls/prep table, front counter, on floor drain strainer, back door/and on cardboard box containing wrapped plastic spoons. New Violation.</td>
<td>09/20/2018</td>
</tr>
<tr>
<td>20-21.21(b)</td>
<td>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. Protect openings to the outside against the entrance of insects by doors being kept closed / closed windows / screening / properly designed and installed air curtains / self closing screen doors.(ie. keep back door closed) New Violation.</td>
<td>09/20/2018</td>
</tr>
<tr>
<td>20-21.22(a)</td>
<td>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. 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.(ie. clean floor drain strainer of food particles under 3 compartment sink frequently) New Violation.</td>
<td>09/20/2018</td>
</tr>
<tr>
<td>20-26(a)</td>
<td>Notice that operation without a food service manager present is unlawful sign not posted in a conspicuous place to be easily accessible to employees. Post sign stating New Violation.</td>
<td>09/20/2018</td>
</tr>
<tr>
<td>20-36(a)</td>
<td>Operating a food service establishment without posting the valid Food Dealer's Permit in public view. Cease food service operations until the Food Dealer's Permit has been purchased and posted in public view. New Violation.</td>
<td>09/20/2018</td>
</tr>
</tbody>
</table>

### Signatures
- **Person in Charge (Signature)**
  - Date: 09/20/2018
- **Sanitarian (Signature)** John Echols (JSE1)
  - Date: 09/20/2018

### Received By
- PG2