



Food Establishment Inspection Report



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| 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 TIMMY CHAN'S RESTAURANT (ESTABLISHMENT) | Acct # 421409 |
| | Address 206 W LITTLE YORK RD | Zip 77076-1410 |
| | Owner SKY TOP CORPORATION | Type Insp Routine Inspection (001) |

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|--|----------------------------|--|-----------|------------------------|----------------------|
| Date 07/29/2019 | Arrival 10:50 AM | Departure 11:55 AM | Telephone | District 305 | Score 5.00 |
| Permit Expiration 02/25/2020 | Permit Type F,G | Certified Manager Kwok Hung Tin - 201517 - 05/18/2020 | | | |

Food Temperatures / Unit Temperatures

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|--------------------------|-----------|--------------------------|-----------|-----------------------|-----------|
| Ambient / Walk-In Cooler | 39.00 ° F | Chicken / Walk-In Cooler | 41.00 ° F | Beef / Walk-In Cooler | 40.00 ° F |
| Ambient / Cold-Hold Unit | 43.00 ° F | Shrimp / Cold-Hold Unit | 41.00 ° F | Beef / Cold-Hold Unit | 39.00 ° F |
| Chicken / Cold-Hold Unit | 39.00 ° F | | | | |
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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. (OBSERVED 10+ LIVE COCKROACHES IN ESTABLISHMENT) New Violation. | 07/29/2019 |
| 20-20(c) | Inspections; reports. Previous inspection report not posted on an inside wall of the establishment. PRINT OUT AND Post the most recent inspection report on an inside wall of the establishment. New Violation. | 07/29/2019 |
| 20-21.02(b)(02) | Cross contamination. Except when combined as ingredients, raw animal foods such as fish, beef, lamb, pork, and poultry not separated from each other during storage, preparation, holding, and display by: Using separate equipment for each type of food; preparing each type of food at different times or in separate areas; and arranging each type of food in equipment so that cross contamination of one type with another is prevented. OBSERVED UNCOVERED CONTAINERS OF RAW CHICKEN ABOVE COOKED SHRIMP/SAUCES IN WALK-IN COOLER. ALWAYS ARRANGE RAW MEATS AT THE BOTTOM OF THE WALK-IN COOLER/REFRIGERATOR STORAGE. New Violation. | 07/29/2019 |
| 20-21.03(a)(01) | General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.. Cover containers to prevent contamination while being stored. @FOOD IN THE WALK-IN COOLER. New Violation. | 07/29/2019 |
| 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. @BUCKETS OF SAUCE ON THE GROUND IN PREP AREA AND IN GRILL AREA. New Violation. | 07/29/2019 |

COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (PORTABLE GRILL) 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: 07/29/2019 @11:30AM

Product or item quarantined: PORTABLE GRILL

Section # of food ordinance in violation: 20-21.25(B)(5)

Reason for quarantine: NO VENT HOOD. PROPANE USED INDOORS.

Record applicable data: IMMEDIATELY DISCONTINUE THE USE OF THE PORTABLE GRILL AND REMOVE EQUIPMENT OUT OF THE ESTABLISHMENT FOR IT IS A POTENTIALLY HARMFUL TO HUMANS.

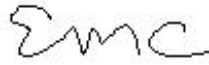
TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 07/29/2019 @11:20AM

Person in Charge (Signature) Kwok Hung Tin



Date: 07/29/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)



Date: 07/29/2019



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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. HEAVY AMOUNT OF GREASE UNDER COOKLINE AND ON SHELVES. HEAVY BLACK RESIDUE BUILDUP ON THE FLOOR IN DRY PANTRY AREA. WASH, RINSE AND SANITIZE SHELVES AND FLOORS TO MAINTAIN CLEANLINESS. New Violation. | 07/29/2019 |
| 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 10+ LIVE COCKROACHES (ALL LIFE CYCLES) IN COOKLINE AREA (WOKS/FRYERS) AND IN DRY PANTRY AREA NEAR THE BULK FLOUR BINS. ESTABLISHMENT MUST IMMEDIATELY CEASE OPERATIONS AND CLEAN THROUGHOUT KITCHEN, SEAL ANY GAPS/HOLES WHERE COCKROACHES MAY BE HARBORING AND PROVIDE A PEST CONTROL FOCUSED TREATMENT. New Violation. | 07/29/2019 |
| 20-21.25(b)(05) | Special ventilation. Cooking equipment not provided with a ventilation hood / not installed in the manner required by all applicable laws. This subsection does not apply to microwave ovens / electric convection ovens of approved types / electric rice cookers / ovens of approved types. OBSERVED PORTABLE GRILL USED TO GRILL MEATS WITHOUT A VENTILATION HOOD FUELED BY A PROPANE TANK. IMMEDIATELY DISCONTINUE GRILL OPERATIONS WITHOUT A VENTILATION HOOD. REMOVE GRILL FROM ESTABLISHMENT. REPEAT VIOLATION SHALL RESULT IN A CITATION. Repeat Violation. | 07/29/2019 |
| 20-21.27(a)(03)a[02] | Presence and use, restrictions, conditions of use. Use and application. Pesticide used without manufacturer's label instructions that state that use of the pesticide is allowed in a food establishment. CONTAINER OF UNLABELED CHEMICAL (OPERATOR STATES IT IS A DEGREASER). Use (poisonous/ toxic) materials in accordance with manufacturer directions / labeling / allowing pesticide use in food establishment. New Violation. | 07/29/2019 |

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| Person in Charge (Signature) Kwok Hung Tin  | Date: 07/29/2019 |
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| Sanitarian (Signature) Elizabeth Cliburn (EMC1)  | Date: 07/29/2019 |
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| Received By Kwok Hung Tin | |
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