



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 LUCKY VILLAGE CHINESE BUFFET (ESTABLISHMENT)	Acct # 425399
	Address 10755 WESTHEIMER	Zip 77042
	Owner SCLZ LLC	Type Insp Routine Inspection (001)

Date 08/14/2019	Arrival 03:20 PM	Departure 05:10 PM	Telephone (713) 789-0845	District 207	Score 5.00
Permit Expiration 01/02/2020	Permit Type F,D,G	Certified Manager Aixiang Le - 239697 - 05/15/2024			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Seafood Salad / Meat Walk-In Cooler	42.00 ° F	Chicken Wings / Meat Walk-In Cooler	38.00 ° F	Pork / Meat Walk-In Cooler	41.00 ° F
Baby Octopus / Prep Walk-In Cooler	41.00 ° F	General Tso Chicken / Prep Walk-In Cooler	44.00 ° F	Sweet & Sour Chicken / Prep Walk-In Cooler	43.00 ° F
Fried Chicken / Prep Walk-In Cooler	41.00 ° F	Beef / Meat Dish Reach-In Cooler	51.00 ° F	Shrimp / Meat Dish Reach-In Cooler	55.00 ° F
Ambient / Meat Dish Reach-In Cooler	49.00 ° F	Shrimp / Fried Rice Reach-In Cooler	43.00 ° F	Ambient / Salad Cooler	37.00 ° F
Ambient / Meat Cooler (Cold Drinks)	47.00 ° F	Fish / Meat Cooler (Cold Drinks)	46.00 ° F	Chicken Wings / Buffet	157.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.01(b)(03)c[02]	Special Requirements. Shellstock tags. The identity of the source of shellstock that are sold or served not maintained by retaining shellstock tags or labels for 90 calendar days from the date that is recorded on the tag or label, as specified under item (03)b of this subsection when shellstock are removed from their tagged or labeled container (as specified in item (02) of this subsection) by preserving the source identification by using a record keeping system as specified under item (03)c[01] of this subsection; and ensuring that shellstock from one tagged or labeled container are not commingled with shellstock from another container with different shellfish certification numbers / different harvest dates / different growing areas as identified on the tag or label before being ordered by the consumer. Observed establishment not maintaining shell stock tags for 90 days. CORRECTIVE ACTION: Retain shellstock tags or labels for 90 calendar days from the date that is recorded on the tag or label. New Violation.	08/14/2019
20-21.03(b)(01)	Refrigerated storage. Refrigeration facilities. Each mechanically refrigerated facility storing time/temperature controlled for safety (TCS) food shall be provided with numerically scaled indicating thermometer, accurate to 3°F if scaled in Fahrenheit only. . Recording thermometers, accurate to 3°F if scaled in Fahrenheit only, may be used in lieu of indicating thermometers. Thermometers that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ±(1.05°C) in the intended range of use. Observed refrigerated units (Meat Dish Reach-In Cooler and Meat Prep Cooler) storing TCS food without a thermometer. CORRECTIVE ACTION: Provide a numerically scaled accurate indicating thermometer located in the warmest part of the refrigerated unit. New Violation.	08/14/2019

COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (Meat Dish Reach- In Cooler and Meat Prep Cooler (Cold Drinks)) 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: 8/14/19; 4:15PM

Product or item quarantined: Meat Dish Reach-In Cooler (RIC #1) and Meat Prep Cooler (Cold Drinks: RIC #2)

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: Not maintaining stored TCS food at 41F or below.

Record applicable data: (temperature RIC#1 (49F) RIC#2 (47F)

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 8/28/19 (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) Kevin



Date: 08/14/2019

Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1)



Date: 08/14/2019



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20-21.03(b)(09)	<p>Refrigerated storage. Cold storage of foods. Time/temperature controlled for safety (TCS) food not maintained at 41°F (5°C) in cold storage.</p> <p>Observed fish 46F, beef 51F, shrimp 55F not maintained 41F or below. CORRECTIVE ACTION: Maintain at 41°F (5°C) in cold storage. TCS FOOD RELOCATED TO WALK-IN COOLER Corrected On-Site. New Violation.</p>	COS
20-21.05(e)	<p>Ice dispensing. Ice dispensing utensils shall be stored on a clean surface or in the ice with the dispensing utensil's handle extended out of the ice.</p> <p>Observed ice scoop handle in contact with ice at both Server stations. CORRECTIVE ACTION: Store ice dispensing utensil on a clean surface or in the ice with the handle extended out of the ice. Corrected On-Site. New Violation.</p>	COS
20-21.10(a)	<p>Materials; general. All equipment and utensils not maintained in good repair.</p> <p>Observed Meat Reach-In Cooler 49F and Meat Prep Cooler 47F storing TCS food not capable of maintaining 41F or below. CORRECTIVE ACTION: Keep multi-use (equipment / utensils) maintained in good repair. EQUIPMENT QUARANTINED New Violation.</p>	08/14/2019
20-21.11(a)(08)c[04]	<p>Cleaning frequency. Dry cleaning. Surfaces of utensils and equipment contacting food that is not time/temperature controlled for safety (TCS) food not cleaned in equipment such as ice bins, beverage dispensing nozzles, enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency specified by the manufacturer; or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. This subsection does not apply when dry cleaning methods are used as specified in subitems a and b of this item.</p> <p>Observed fountain drink nozzles with accumulations. CORRECTIVE ACTION: Clean equipment at a frequency specified by the manufacturer; or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. New Violation.</p>	08/14/2019
20-21.18(d)	<p>Toilet fixtures. Easily cleanable receptacles not provided for waste materials. Toilet rooms shall have at least one covered waste receptacle.</p> <p>Observed no covered trash can in employee restroom. CORRECTIVE ACTION: Provide at least one covered waste receptacle in toilet room. New Violation.</p>	08/28/2019
20-21.19(c)	<p>Hand-washing sink supplies. Hand-washing sink or group of adjacent hand-washing sinks not provided with individual, disposable towels / a continuous towel system that supplies the user with a clean towel / a hand-drying device providing heated air or a hand-drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</p> <p>Observed no paper towels at hand-washing sink in utensil-washing area and at server station on right of dining area. CORRECTIVE ACTION: Provide a supply of disposable towels or alternate approved hand drying device at all hand washing sinks at all times. New Violation.</p>	08/14/2019
20-21.21(a)	<p>Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.</p> <p>Observed rodent droppings under buffet line and in kitchen near soda station. CORRECTIVE ACTION: Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. New Violation.</p>	08/14/2019
20-21.21(b)	<p>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.</p> <p>Observed missing triangular ceiling tile in dining area over buffet line; observed opening in ceiling tile over soda station in kitchen. CORRECTIVE ACTION: Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). New Violation.</p>	08/14/2019

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Date: 08/14/2019

Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1)



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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 maintained in good repair. Observed floor in Meat Walk-In Cooler not maintained in good repair (broken / missing floor tiles). CORRECTIVE ACTION: Make floors/floor coverings easily cleanable in food preparation area, walk-in refrigeration unit, food storage area, dressing room, locker room, utensil-washing area, toilet room, and vestibule. New Violation.	12/14/2019
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Observed accumulation of grease dripping from vent hood. CORRECTIVE ACTION: Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation.	08/17/2019

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