



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 **TAMASHI RAMEN & SUSHI (KITCHEN)**

Acct # **433066**

Address **2518 W HOLCOMBE BLVD**

Zip **77030**

Owner **ENORMOUS FORTUNE INC.**

Type Insp **Routine Inspection (001)**

Date
09/04/2019

Arrival
11:05 AM

Departure
01:00 PM

Telephone
(346) 204-5523

District
101

Score
5.00

Permit Expiration
05/16/2020

Permit Type
F,G

Certified Manager
Kah C Ho - 219161 - 05/23/2021

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Salmon-sushi / Cold-Hold Unit	51.00 ° F	White tuna-sushi / Cold-Hold Unit	46.00 ° F	tuna-sushi / Cold-Hold Unit	43.00 ° F
Cooked chicken / Refrigerator	41.00 ° F	Dumpling / reach-in cooler	39.00 ° F	Boiled egg-no shell / Cold-Hold Unit	40.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(d)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Permit holder / person in charge of the food establishment / mobile food unit not in compliance in accordance with provisions of article II concerning food storage / food preparation / food display / training of employees in basic food safety principles including allergy awareness / not ensuring that food and conditional employees are informed of their responsibility to report information regarding health and activities as they relate to diseases that are transmissible through food / not ensuring written procedures and plans are developed by the food establishment are maintained / implemented.</p> <p>Establishment shall be in compliance in accordance with provisions of Article II concerning training of employees in basic food safety. At the time of this inspection, unable to verify acknowledgement by employees, concerning Employee Health Policy. Correct immediately.. New Violation.</p>	09/04/2019
20-21.02(a)(01)	<p>General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (05°C) or below or 135°F (57°C) or above at all times, except as otherwise provided in this article or unless a packaged product is so labeled as exempted and approved by the appropriate state or federal health authority.</p> <p>Measured internal temperatures of temperature controlled for safety (TCS) foods(sushi) in cold-hold unit, not maintained at 41°F (05°C) or below. Quickly chill and maintain food at 41°F or below. New Violation.</p>	09/04/2019
20-21.03(a)(02)	<p>General. Container of food not stored a minimum of 6 inches above the floor.</p> <p>Observed container of frozen tuna on kitchen floor. Store food container 6 inches above floor surface. Corrected On-Site. New Violation.</p>	COS

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 09/18/19. 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.

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (Cold-Hold unit) 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: 09/04/19, 12:00PM

Product or item quarantined: Sushi cold-hold unit

Section # of food ordinance in violation: 20-21.10


Reason for quarantine: not capable of maintaining food at 41°F or below

Record applicable data: (54°F)

Person in Charge (Signature) Kar Yeng Kong

Date: 09/04/2019

Sanitarian (Signature) Lateef Isiaka (LXI)



Date: 09/04/2019



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Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(b)(10)b	Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date". Observed several cooked/prepared foods from previous dates without date marking. Provide date marks for prepared/cooked/opened packaged food held more than 24 hours. New Violation.	09/04/2019
20-21.04(j)	Thawing time/temperature controlled for safety (TCS) food. Except as specified in item (05) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed in a refrigeration unit not exceeding 41°F (05°C) / completely submerged under potable running water of a temperature of 70°F (21°C) or below with sufficient water velocity to agitate and float off loose food particles into the overflow provided the temperature of the thawed portions of the food shall not remain above 41°F (05°C) for more than four hours including the time the food is exposed to the running water and the time needed for preparation for cooking or the time it takes under refrigeration to lower the food temperature to 41°F (05°C) / in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire uninterrupted cooking process takes place in the microwave oven / as part of the conventional cooking process / using any other safe procedure that thaws a portion of frozen ready to eat food that is prepared for immediate service in response to an individual consumer's order. Observed frozen shrimp not submerged in cold water and frozen pork being thawed at room temperature. Use one or more of the above procedures to properly thaw TCS food. Thawing TCS food at room temperature or in standing water is prohibited New Violation.	09/04/2019
20-21.04(c)(06)	Cooking time/temperature controlled for safety (TCS) foods. Consumer advisory (disclosure). When animal food such as beef / eggs / fish / lamb / milk / pork / poultry / shellfish are served or sold raw / undercooked / without otherwise being processed to eliminate pathogens either in ready to eat form or as an ingredient in another ready to eat food (except as specified in items (03) and (08) of this subsection) not including a description of the animal-derived foods, such as "oysters on the half shell (raw oysters)", "raw-egg Caesar salad", and "hamburgers (can be cooked to order) / Identification of the animal-derived foods in a menu or other listing by asterisking them to a footnote that states that the items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Provide disclosure including required information (Provide Asterisk to the advisory footnote on the menu). New Violation.	09/04/2019
20-21.08(f)	Hair restraint. While handling food or utensils, food employees not wearing effective hair restraints and clothing that covers body hair to prevent the contamination of food or food-contact surfaces. An effective hair restraint means any cap / hat / hair net made of fabric / cord / plastic / paper that effectively covers and holds hair in place. The use of effective hair restraints also applies to any exposed scalp or facial hair where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand-washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed. Employee with partial or complete absence of scalp hair (Hah C Ho) shall wear an effective hair restraint while handling (foods / utensils). New Violation.	09/04/2019
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Existing equipment-sushi cold-hold unit: not in good repair and capable of maintaining food at 41°F or below. "EQUIPMENT QUARANTINE" REPAIR... Do not use equipment until quarantine has been lifted by health officer. New Violation.	09/04/2019

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20-21.13(g)(04)	Chemicals. Machines (single-tank, stationary-rack, door-type machines and spray-type glass washers) using chemicals for sanitization not exposing utensils and equipment to the final chemical sanitizing rinse in accordance with the manufacturers' specifications for time, temperature, pH and concentration or the specifications stated in section 20-21.12(e)(02) through (06) of this code. Dishwashing machine using chemicals for sanitization shall expose utensils and equipment to the final chemical sanitizing rinse in accordance with the manufacturer's specifications. Corrected On-Site. New Violation.	COS
20-21.15(f)	Ice manufacture. Ice not made from water meeting the requirements of this section / not made in an approved ice-making machine or plant / not located, installed, operated, cleaned, and maintained so as to prevent contamination of the ice. Observed brown slime in chute of ice-maker machine. "DISCARD ALL ICE" Clean / maintain ice making machine to prevent contamination of the ice. Corrected On-Site. New Violation.	09/04/2019
20-21.18(c)	Toilet room. Toilet room not provided with tight-fitting / self-closing / solid doors, which shall be closed except during cleaning or maintenance except that this requirement does not apply to a toilet room that is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall or stadium-type facilities. Make toilet room doors to be tight fitting / self-closing. New Violation.	09/04/2019
20-21.18(c)	Toilet room. Toilet room opening directly into room in which food is prepared / utensils are washed. Ensure vestibule door to the restroom remain closed when not being cleaned. New Violation.	09/04/2019
20-21.19(a)	Hand-washing sink installation. Hand-washing sink not accessible to employees at all times. Observed noodle broiler basket inside handwashing sink in the kitchen. Keep hand washing sink accessible to employees at all times. Corrected On-Site. Repeat Violation.	COS
20-21.19(c)	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. Provide a supply of disposable towels or alternate approved hand drying device at all hand washing sinks at all times. "KITCHEN" New Violation.	09/04/2019

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