



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 **TIMMY'S CHOICE (ESTABLISHMENT)**

Acct # **429793**

Address **9855 HOMESTEAD**

Zip **77016-3701**

Owner **TCMK LLC**

Type Insp Complaint
(003)

Date 09/24/2019	Arrival 02:35 PM	Departure 07:40 PM	Telephone (713) 635-4480	District 407	Score 4.00
Permit Expiration 01/11/2020	Permit Type F,D,G	Certified Manager Kim Luong - 238027 - 05/16/2024			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Walk-In Cooler	38.00 ° F	Beef / Walk-In Cooler	50.00 ° F	Potatoes / Walk-In Cooler	43.50 ° F
Chicken / Walk-In Cooler	66.00 ° F	Fish / Walk-In Cooler	54.00 ° F	Rice / Walk-In Cooler	65.00 ° F
Shrimp / Walk-In Cooler	51.00 ° F	Sausage / Walk-In Cooler	42.00 ° F	Shrimp / Cold-Hold Unit	39.00 ° F
Pork / Cold-Hold Unit	40.00 ° F	Pasta / Cold-Hold Unit	41.00 ° F	Rice / Hot-Hold Unit	156.00 ° F
Chicken / On counter	98.00 ° F	Chicken / In basket	106.00 ° F	Sprouts / Walk-In Cooler	70.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-20(c)	Inspections; reports. Previous inspection report not posted on an inside wall of the establishment. Post the most recent inspection report on an inside wall of the establishment. Repeat Violation.	09/28/2019
20-20(b)	Inspections; reports. The person in charge failed to demonstrate knowledge. Person in charge (Kim) unable to demonstrate knowledge of (person in charge failed to explain: the food temperatures, how food should be stored). New Violation.	09/25/2019
20-21.02(a)(01)	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. 1. Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. (food items discarded) 2. Provide written procedures prepared in advance for foods prepared/cooked when time is used as a public health control. (food items discarded) Corrected On-Site. New Violation.	COS
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Repair the walk-in-cooler to maintain food at an internal temperature of 41 F or below. Quarantine do not store TCS, time/temperature control for safety food in the cooler. When the cooler has been properly repaired contact the inspector at: 713-502-1104. New Violation.	09/25/2019

COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (NAME) 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: 9-24-19, 4:30 PM

Product or item quarantined: walk-in-cooler

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: not cooling properly

Record applicable data: 45 F & 47 F

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds) condemned: sprouts 1 @ 18 lbs., chicken wings 1 @ 34 lbs., rice 1 @ 20 lbs., chicken wings 7 @ 40 lbs., fish 1 @ 9 lbs., shrimp 1 @ 33 lbs., beef 1 @ 10 lbs., peas & carrots 1 @ 2 lbs., slice carrots 1 @ 2 lbs., crawfish sauce 1 @ 2 lbs., raw shell eggs 4 boxes @ 30 lbs.


Total weight (in pounds) condemned: 530 lbs.

Reason for condemnation: at improper temperature over 4 hours and no written procedures


Date and Time of condemnation: 9-24-19 @ 4:55 PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: discarded and denatured

Voluntarily destroyed by: Kim


Person in Charge (Signature) Kim Luong

Date: 09/24/2019


Sanitarian (Signature) Remonda Robinson (RLR1)

Date: 09/24/2019



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Arrival
02:35 PM

Departure
07:40 PM

Telephone
(713) 635-4480

District
407

Permit Expiration
01/11/2020

Permit Type
F,D,G

Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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. Clean nonfood-contact surfaces of equipment (shelves, counters, side of cooking equipment, outside of bulk containers) as often as necessary to keep the equipment free of accumulation of dust, dirt, and food particles. New Violation.	09/28/2019
20-21.17(a)	General. Plumbing not sized / installed / maintained according to applicable laws. Repair the plumbing to stop the leak at the faucet on the right side of the 3 compartment sink and the leak at the pipe under the woks. New Violation.	10/01/2019
20-21.20(a)(03)	Containers. In containers designed with drains, drain plugs not in place at all times, except during cleaning. Replace missing drain plug. Repeat Violation.	09/30/2019
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. 1. Provide effective measures intended to eliminate the presence of flies, cockroaches, and gnats on the premises. 2. Seal the gap at the bottom and on the side of the back door to prevent the entrance of insects and rodents. New Violation.	09/27/2019
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. Clean the floor under and behind all pieces of equipment throughout the establishment to be free of dirt, dust, and food debris. 2. Replace the loose floor tiles in front of the woks and the cracked floor tile near the walk-in-freezer door. Repeat Violation.	09/30/2019
20-56(a)	Food service manager's certificate not posted in view of the public. Post food service manager's certificate in view of the public. New Violation.	09/26/2019
21-244(b)	Signs clearly stating that smoking is prohibited within not conspicuously posted at every entrance to a public place. Provide a no smoking sign on the outside of the back door. New Violation.	09/28/2019

Person in Charge (Signature) Kim Luong

Date: 09/24/2019

Sanitarian (Signature) Remonda Robinson (RLR1)

Date: 09/24/2019

Received By Kim Luong