Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax: 832.393.5208
www.houstontx.gov

Food Establishment Inspection Report

Establishment: BAMBU DESSERTS & DRINKS
Acct #423145
Address: 10613 BELLAIRE BLVD A-168
Zip: 77072
Owner: LE.M8, INC.
Type Insp: Routine Inspection (001)

Date: 10/17/2019
Arrival: 02:25 PM
Departure: 03:45 PM
Telephone: (713) 560-2864
District: 206
Score: 3.00

Permit Expiration: 08/12/2020
Permit Type: F,G
Certified Manager: Phuc V Le - 231557 - 09/08/2023

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Air temp / Walk-In Cooler</td>
<td>40.00°F</td>
<td>Unit / Cold-Hold Unit</td>
<td>40.00°F</td>
<td>Unit / Cold-Hold Unit</td>
<td>41.00°F</td>
</tr>
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<td>Unit / Cold-Hold Unit</td>
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<td>Unit / Refrigerator</td>
<td>40.00°F</td>
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<tr>
<td>Unit / Refrigerator</td>
<td>40.00°F</td>
<td>Milk / Walk-In Cooler</td>
<td>41.00°F</td>
<td>Bean / Refrigerator</td>
<td>41.00°F</td>
</tr>
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<td>Bean / Cold-Hold Unit</td>
<td>40.00°F</td>
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OBSERVATIONS AND CORRECTIVE ACTIONS

Code
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.

Correct By
10/17/2019

Provide an employee health policy concerning food storage / food preparation / food display / training of employees in basic food safety principles including allergy awareness 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 and written procedures and plans are developed by the food establishment are maintained / implemented. New Violation.

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.

Correct By
10/17/2019

Observed mechanically refrigerated facilities storing potentially hazardous food without accurate indicating thermometer. Provide where missing. New Violation.

COMMENTS

Person in Charge (Signature) Phuc V Le
Date: 10/17/2019

Sanitarian (Signature) Yen Vu (YXV)
Date: 10/17/2019
## Food Establishment Inspection Report

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<th>Code</th>
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<tr>
<td>20-21.03(a)(06)</td>
<td>General. Bulk food removed from original container not stored in a container identifying the food by common name. Observed bulk food (sugar, bean) removed from original container not stored in a container identifying the food by common name. Provide labels. New Violation.</td>
<td>10/17/2019</td>
</tr>
<tr>
<td>20-21.04(i)</td>
<td>Temperature measuring device, food. Food temperature measuring devices accurate to ±02°F in the intended range of use not provided / not used to assure attainment and maintenance of proper internal cooking, holding, or refrigeration temperatures of all time/temperature controlled for safety (TCS) food if the thermometers are scaled only in Fahrenheit. If the thermometers are scaled in Celsius or dually scaled, they shall be accurate to ±01°C in the intended range of use. A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses not provided / not readily accessible to accurately measure the temperature in thin foods, such as meat patties and fish fillets. Provide temperature measuring device accurate to ±2°F. New Violation.</td>
<td>10/17/2019</td>
</tr>
<tr>
<td>20-21.07(a)(03)</td>
<td>General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events. Provide written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. New Violation.</td>
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<td>20-21.21(a)</td>
<td>Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. Provide effective measures intended to eliminate the presence of roaches on the premises. observed live roaches in mop sink. New Violation.</td>
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### Person in Charge (Signature) Phuc V Le  
**Date**: 10/17/2019

### Sanitarian (Signature) Yen Vu (YXV)  
**Date**: 10/17/2019

**Received By**: Phuc V Le