Food Establishment Inspection Report

Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Address: 3888 W SAM HOUSTON PKWY S 134
Phone: 832.393.5100 Fax: 832.393.5208
www.houstontx.gov

Establishment: HUONG XUAN TOFU (ESTABLISHMENT)
Acct # 426564
Type: Routine Inspection

Address: 8388 W SAM HOUSTON PKWY S 134
Zip: 77072

Owner: KIEM VU

Date: 10/20/2019
Arrival: 11:50 AM
Departure: 12:40 PM
Telephone: (832) 235-6651
District: 206
Score: 3.00

Permit Expiration: 07/29/2020
Permit Type: F,G
Certified Manager: Huong T Nguyen - 209455 - 04/08/2021

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air temp / Walk-In Cooler</td>
<td>41.00°F</td>
<td>Unit / Reach in cooler</td>
<td>40.00°F</td>
<td>Tofu / Walk-In Cooler</td>
<td>41.00°F</td>
</tr>
<tr>
<td>Tofu / Reach in cooler</td>
<td>40.00°F</td>
<td>Tofu / Walk-In Cooler</td>
<td>42.00°F</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Code</th>
<th>Items in violation to be corrected by the dates indicated or immediately.</th>
<th>Correct By</th>
</tr>
</thead>
<tbody>
<tr>
<td>20-21.03(b)(10)b</td>
<td>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.</td>
<td>10/20/2019</td>
</tr>
<tr>
<td>20-21.04(i)</td>
<td>Temperature measuring device, food. No temperature measuring device provided to assure attainment / maintenance of proper internal / holding refrigerated temperature of time/temperature controlled for safety (TCS) food.</td>
<td>10/20/2019</td>
</tr>
<tr>
<td>20-21.10(a)(06)</td>
<td>Materials; general. Canvas cloths. With the exception of approved easily cleanable belts on equipment used for the conveying or shaping and conveying of bakery products in the precooked stage and napkins used when serving bread and rolls, use of canvas cloths or other cloth materials as food-contact surfaces is prohibited.</td>
<td>10/20/2019</td>
</tr>
<tr>
<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.</td>
<td>10/20/2019</td>
</tr>
<tr>
<td>20-53(g)</td>
<td>Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee.</td>
<td>10/20/2019</td>
</tr>
</tbody>
</table>

COMMENTS

Person in Charge (Signature): Huong T Nguyen
Date: 10/20/2019

Sanitarian (Signature): Yen Vu (YXV)
Date: 10/20/2019