



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 **HUONG XUAN TOFU (ESTABLISHMENT)**

Acct # **426564**

Address **8388 W SAM HOUSTON PKWY S 134**

Zip **77072**

Owner **KIEM VU**

Type Insp **Routine Inspection (001)**

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

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Air temp / Walk-In Cooler	41.00 ° F	Unit / Reach in cooler	40.00 ° F	Tofu / Walk-In Cooler	41.00 ° F
Tofu / Reach in cooler	40.00 ° F	Tofu / Walk-In Cooler	42.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

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". Provide date marks for prepared food held more than 24 hours or discard. New Violation.	10/20/2019
20-21.04(i)	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. Provide temperature measuring device accurate to $\pm 2^{\circ}\text{F}$. New Violation.	
20-21.10(a)(06)	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. Do not use paper / other cloth materials as a food-contact surface. New Violation.	10/20/2019
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. Provide effective measures intended to eliminate the presence of (roaches) on the premises. Observed live roaches on floor in the kitchen. New Violation.	10/20/2019
20-53(g)	Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee. Maintain on premises a certificate of completion of the food handler course for each food employee. New Violation.	10/20/2019

COMMENTS

Person in Charge (Signature) Huong T Nguyen

Date: 10/20/2019

Sanitarian (Signature) Yen Vu (YXV)

Date: 10/20/2019