



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 **TAY-DO RESTAURANT (TOTAL ESTABLISHMENT)**

Acct # **961105**

Address **2529 HIGHWAY 6 S**

Zip **77082**

Owner **TRAN'S RESTAURANT, INC.**

Type Insp **Routine Inspection (001)**

Date
10/28/2019

Arrival
12:55 PM

Departure
02:40 PM

Telephone
(281) 584-0097

District
206

Score
3.00

Permit Expiration
01/30/2020

Permit Type
F,G

Certified Manager
TRACY MY TRAN - 199776 - 03/26/2020



Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
duck / Walk-In Cooler	40.00 ° F	Pork / Walk-In Cooler	37.00 ° F	Chicken / Walk-In Cooler	39.00 ° F
Rice / Walk-In Cooler	41.00 ° F	Beef / Refrigerator	38.00 ° F	squid / Refrigerator	39.00 ° F
scalop / Walk-In Cooler	37.00 ° F	Pork / wak-in freeaser	32.00 ° F	rice / Hot-Hold Unit	156.00 ° F
shrimp / Hot-Hold Unit	38.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(a)(02)	General. Container of food not stored a minimum of 6 inches above the floor. Observed container of food (pork) on the floorStore food container 6 inches above floor surface. Corrected On-Site. New Violation.	COS
20-21.03(a)(05)	General. Packaged / unpackaged food stored in contact with water / un-drained ice. Observed unpackaged food stored in contact with waterRemoved unpackaged food (name) from contact with (water / un-drained ice) or drain the water. New Violation.	
20-21.11(c)(03)	Wiping cloths. Moist cloths used for cleaning nonfood-contact surfaces of equipment such as counters, dining table tops and shelves not clean / not rinsed frequently in one of the sanitizing solutions permitted in section 20-21.12(e)(02) through (06) of this code / used for no other purpose. These cloths shall be stored in the sanitizing solution between uses. Store moist cloths used for cleaning nonfood-contact surfaces of (equipment / counters / dining table tops / shelves) in sanitizing solution between uses. New Violation.	
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. Observed a roach in the food preparation area.Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. New Violation.	
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Observed filters in vent hood with accumulation of grease/dust. in vent Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation.	

COMMENTS

Person in Charge (Signature) TRACY MY TRAN		Date: 10/28/2019
Sanitarian (Signature) Essien Isong (EJ11)		Date: 10/28/2019