



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 **BANH CUON HOA 2 (Kitchen)**

Acct # **412842**

Address **11169 BEECHNUT K**

Zip **77072**

Owner **BANH CUON HUA**

Type Insp **Reinspection (002)**

Date 11/05/2018	Arrival 09:30 AM	Departure 10:40 AM	Telephone (281) 495-9556	District 206	Score 3.00
Permit Expiration 07/07/2019	Permit Type F,G	Certified Manager --			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Air temp / Walk-In Cooler	41.00 ° F	Unit / Cold-Hold Unit	41.00 ° F	Unit / Cold-Hold Unit	41.00 ° F
Unit / Refrigerator	41.00 ° F	Eggs / Walk-In Cooler	41.00 ° F	Pork sausage / Cold-Hold Unit	41.00 ° F
Pork sausage / Walk-In Cooler	41.00 ° F	Soup / Walk-In Cooler	41.00 ° F	Pork / Walk-In Cooler	42.00 ° F
Pork / Cold-Hold Unit	41.00 ° F	Eggs / Cold-Hold Unit	41.00 ° F	Milk / Refrigerator	39.00 ° F

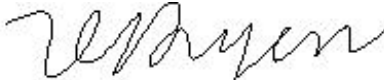
OBSERVATIONS AND CORRECTIVE ACTIONS

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". Potentially hazardous food prepared and held in walk in cooler for more than 24 hours must be date marked to indicate the time and date of disposition no more than 7 days. New Violation.	11/05/2018
20-21.21(b)	Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means. Seal holes and gap at the bottom of the screen door in the kitchen opening to outside to prevent rodent/insect entry. New Violation.	11/05/2018
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 dead roaches and rodent dropping on floor under dishwashing machine. Provide effective measures intended to eliminate the presence of (rodents/ cockroaches/ other insects) on the premises. New Violation.	11/05/2018
20-53(a)	Owning / operating / causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department. Food establishment in operation without the person in charge possessing a city of Houston issued Food Service Manager's Certification. Provide a certified manager to be on duty at all times. Online registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation.	11/05/2018

COMMENTS

FOOD SERVICE MANAGER REQUIRED— A certified manager must be present and on duty [Section 20.53(a)] at all times in each food establishment and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged). Please call 832.393.5100 or go to www.houstonconsumer.org for more information or to schedule an appointment for the Food Service Manager's Certification class.

Person in Charge (Signature)  **Trinh Pham** **Date:** 11/05/2018

Sanitarian (Signature)  **Yen Vu (YXV)** **Date:** 11/05/2018



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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.	11/05/2018

Person in Charge (Signature) <i>Trinh Pham</i> Person in Charge (Signature) Trinh Pham	Date: 11/05/2018
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Sanitarian (Signature) <i>Yen Vu</i> Sanitarian (Signature) Yen Vu (YXV)	Date: 11/05/2018
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Received By Trinh Pham	
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