



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 CHINA WOK CAFE (ESTABLISHMENT)	Acct # 421220
	Address 10001 W BELLFORT	Zip 77031
	Owner YUANJI ZHAO	Type Insp Routine Inspection (001)

Date 11/05/2018	Arrival 01:40 PM	Departure 03:00 PM	Telephone (281) 495-9377	District 203	Score 5.00
Permit Expiration 01/28/2019	Permit Type F,G	Certified Manager Yuanji Zhao - 207072 - 01/08/2021			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Refrigerator	35.00 ° F	Beef / Refrigerator	37.00 ° F	Shrimp / Refrigerator	38.00 ° F
Pork / Refrigerator	34.00 ° F	Rice / Hot-Hold Unit	160.00 ° F	Egg Rolls / Walk-In Cooler	38.00 ° F
Pasta / Walk-In Cooler	34.00 ° F	Tofu / Walk-In Cooler	35.00 ° F	Beef / Walk-In Cooler	35.00 ° F
Shrimp / Walk-In Cooler	37.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS


Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II. Food service / food processing establishment not in compliance with Article II, Food Ordinance. (Roach Infestation) New Violation.	11/05/2018
20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.. Observed open food cans in walk-in cooler and on food cart. Provide approved containers. New Violation.	11/06/2018
20-21.10(a)	Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use. Discontinue the use of cardboard and shelving liner in kitchen. Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification. New Violation.	11/06/2018
20-21.15(f)	Ice manufacture. Ice not made from water meeting the requirements of this section / not made in an approved ice-making machine or plant / not located, installed, operated, cleaned, and maintained so as to prevent contamination of the ice. Observed residue on ice machine defector. Clean / repair / maintain / locate ice making machine to prevent contamination of the ice. New Violation.	11/05/2018


COMMENTS

TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 11/5/2018, 2:20PM

FOOD HANDLERS: All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to www.houstonconsumer.org or call 832.393.5100 to register or for more information.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 11/15/2018 (not to exceed 10 days from today). Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in Municipal Court Citations being issued and/or additional enforcement action.

Person in Charge (Signature) Yuanji Zhao 	Date: 11/05/2018
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Sanitarian (Signature) Raymond Caballero (RXC2) 	Date: 11/05/2018
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Permit Expiration 01/28/2019	Permit Type F,G	Certified Manager		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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 roach activity by reach-in cooler and in dry storage area. Provide effective measures intended to eliminate the presence of (flies/ cockroaches/ other insects) on the premises. (Establishment Ceased) 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. Observed gap underneath back door. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). New Violation.	11/08/2018
20-21.22(f)	Floor junctures. When allowed in this subsection, the juncture between walls and floors presenting an open seam of more than one-thirty-second of an inch. Observed damaged juncture by back door. Close open seam at juncture between walls and floors to be less than 1/32 of an inch. New Violation.	11/12/2018
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Observed damaged ceiling tile and acoustic ceiling tile in back storage area. Maintain (ceiling) in (good repair). Replace ceiling tile with material that is smooth, non-absorbent, easily cleanable and durable. New Violation.	11/10/2018
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Observed splash and roach dropping on walls. Maintain (wall / ceiling) in (clean). New Violation.	11/07/2018
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)  Yuanji Zhao	Date: 11/05/2018
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Sanitarian (Signature)  Raymond Caballero (RXC2)	Date: 11/05/2018
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Received By Yuanji Zhao	
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