



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 **CLASSIC KITCHEN (KITCHEN)**

Acct # **420109**

Address **9888 BELLAIRE 108**

Zip **77036**

Owner **XIN CHEN CLASSIC KITCHEN CORP**

Type Insp **Routine Inspection (001)**

Date
11/08/2018

Arrival
08:50 AM

Departure
10:00 AM

Telephone
(713) 270-8545

District
204

Score
5.00

Permit Expiration
07/10/2019

Permit Type
F,G

Certified Manager
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Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Tofu / Hot-Hold Unit	175.00 ° F	Raw Seed Sprouts / Prep Cooler	43.00 ° F	Pork / Prep Cooler	34.00 ° F
Rice / Refrigerator	40.00 ° F	Beef / Walk-In Cooler	39.00 ° F	Pork / Prep Area	48.00 ° F
Beef / Display Reach-In Cooler	44.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(02)a	<p>General. Time without temperature control. Except as specified under subitem d of this item, when time without temperature control is used as the public health control for a working supply of time/temperature controlled for safety (TCS) food before cooking, or for ready to eat time/temperature controlled for safety (TCS) food that is displayed or held for service written procedures not prepared in advance, maintained in the food establishment / not made available to the regulatory authority upon request. These written procedures shall specify methods of compliance with subitems b[01]-[03] or c[01]-[05] of this item; and methods of compliance with section 20-21.03(b)(02) of this code for food that is prepared, cooked, and refrigerated before time is used as a public health control.</p> <p>Observed cooked rice soup at room temperature without time log.</p> <p>Provide written procedures prepared in advance for foods cooked when time is used as a public health control. New Violation.</p>	11/08/2018
20-21.03(b)(05)	<p>Refrigerated storage. Ice intended for human consumption shall not be used as a medium for cooling stored food, food containers, or food utensils, but may be used for cooling tubes conveying beverages or beverage ingredients to a dispenser head.</p> <p>Observed water bottle in ice intended for human consumption.</p> <p>Do not use ice intended for human consumption for cooling water bottle.</p> <p>FOOD CONDEMNATION.</p> <p>Wash, rinse and sanitize inside ice machine. Repeat Violation.</p>	11/08/2018
20-21.03(b)(10)b	<p>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".</p> <p>Observed ready to eat beef in walk-in cooler without date marked.</p> <p>Food employee replied ready to eat beef in walk-in cooler for more than 1 day in walk-in cooler.</p> <p>Provide date marks for prepared food held more than 24 hours or discard. Repeat Violation.</p>	11/08/2018

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 11/15/18 (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.

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds) condemned: Ice & 3

Total weight (in pounds) condemned: 3

Reason for condemnation: Observed water bottle in ice intended for human consumption.

Date and Time of condemnation: 11/18/2018 and 09:00 AM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: Discarded

Voluntarily destroyed by: Lisa

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.

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) Xing Quan Liu

Date: 11/08/2018


Sanitarian (Signature) Rahmatullah Syed (RXS1)

Date: 11/08/2018



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20-21.10(a)(06)	<p>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.</p> <p>Observed cloth towel on uncovered Chinese balls.</p> <p>Do not use cloth materials as a food-contact surface. Corrected On-Site. New Violation.</p>	COS
20-21.10(a)	<p>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.</p> <p>1. Observed open cooked beef in grocery plastic bag.</p> <p>Provide approved food storage bag.</p> <p>2. Observed paper towel and cardboard as liner shelf under the container and in display reach-in cooler.</p> <p>Provide nonabsorbent liner shelf. New Violation.</p>	11/08/2018
20-21.19(d)	<p>Hand-washing sink maintenance. Hand-washing sink / soap dispenser / hand-drying device/ related fixtures not kept clean / not in good repair.</p> <p>Observed soap dispenser not provided lid.</p> <p>Keep hand washing sink soap dispenser in good repair in women toilet room. New Violation.</p>	11/08/2018
20-21.21(d)	<p>Removing dead or trapped birds / insects / rodents / other pests. Dead or trapped birds / insects / rodents / other pests not removed from control devices and the premises at a frequency that prevents the accumulation or attraction of pests and minimizes exposure to decomposing remains.</p> <p>Observed dead cockroach on table (near storage area), on floor (prep cooler in food preparation area) and in prep cooler.</p> <p>Remove dead pests from premises at frequency that prevents the accumulation of pests. Corrected On-Site. New Violation.</p>	COS
20-21.21(a)(03)	<p>Controlling pests, generally. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder by using appropriate methods of pest control, such as trapping devices or other means of pest control as specified under section 20-21.27 of this code.</p> <p>Observed cockroaches on wall near exit door and on dishwashing machine.</p> <p>Use appropriate methods of pest control to eliminate the presence of insects.</p> <p>REINSPECTION REQUIRED. New Violation.</p>	11/08/2018
20-21.21(b)	<p>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.</p> <p>Observed facility entrance door kept open.</p> <p>Protect openings to the outside against the entrance of insects by doors being kept closed. Corrected On-Site. New Violation.</p>	COS

20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. 1. Observed ceiling not properly in place above hand washing sink near cashier checkout stand and near wall in dry storage area. 2. Observed gap along pipe running thru ceiling in dry storage area. 3. Observed a rain damaged ceiling tile in dry storage area. Maintain ceiling in good repair. Repeat Violation.	11/08/2018
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Observed spider web on dry storage area wall. Maintain wall clean. Repeat Violation.	11/08/2018
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Received By Xing Quan Liu		



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20-21.23(b)	<p>Construction. Walls, including nonsupporting partitions / wall coverings / ceilings, of walk-in refrigerating units / food preparation areas / food storage areas / food display areas / equipment-washing areas / utensil-washing areas not light-colored / smooth / nonabsorbent / easily cleanable except for ceilings over areas used only for beverage preparation and/or service. Concrete or pumice blocks used for interior wall construction in these locations shall be finished and sealed to provide an easily cleanable surface except in dry storage areas.</p> <p>Observed a ceiling tile is missing in men toilet room.</p> <p>Replace a missing ceiling tile with non-absorbent one. Repeat Violation.</p>	11/08/2018
20-21.24(a)	<p>General. At least 50 foot-candles (540 lux) of light not provided at a surface where a food employee may be working with food / with utensils / with equipment such as knives / slicers / grinders / saws where employee safety is a factor.</p> <p>1. Measured 140 lux of light in food preparation area where food / utensils / equipment are utilized.</p> <p>2. Observed two failed light bulbs under the vent hood.</p> <p>Provide at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized. New Violation.</p>	11/08/2018
20-53(g)	<p>Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee.</p> <p>Food employees failed to provide their food handler certification.</p> <p>Maintain on premises a certificate of completion of the food handler course for each food employee.</p> <p>FOOD HANDLERS. New Violation.</p>	11/08/2018
20-53(b)	<p>Owning / operating / causing to be operated a food preparation area without the food service manager having in his possession a Food Service Manager's Certification issued by the department.</p> <p>Observed food employees operating food preparation area and no employee is a certified food service manger.</p> <p>A certified manager must be present and on duty at all times in each food establishment and in any food preparation area.</p> <p>Obtain a Food Service Manager's Certification issued by the department. Online registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx</p> <p>FOOD SERVICE MANAGER REQUIRED. New Violation.</p>	11/08/2018

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