



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 **STREET FOOD THAI MARKET**
(ESTABLISHMENT)

Acct # **432302**

Address **1010 W CAVALCADE D**

Zip **77009**

Owner **RMJT INVESTMENTS,LLC**

Type Insp **Complaint**
(003)

Date
11/09/2018

Arrival
01:20 PM

Departure
05:00 PM

Telephone
(346) 406-3177

District
301

Score
3.00

Permit Expiration
02/04/2019

Permit Type
F,G

Certified Manager
Rattanaprasert Heckler - 208596 - 02/16/2021

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
RIC / Cold-Hold Unit	36.00 ° F	RIC2 / Cold-Hold Unit	41.00 ° F	RUC / Cold-Hold Unit	43.00 ° F
RIF / Cold-Hold Unit	12.00 ° F	RIF2 / Cold-Hold Unit	17.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-20(c)	Inspections; reports. Previous inspection report not posted on an inside wall of the establishment. Post the most recent inspection report on an inside wall of the establishment. New Violation.	11/09/2018
20-21.03(a)(06)	General. Bulk food removed from original container not stored in a container identifying the food by common name. Provide label / common name to identify container of bulk food (Bulk bins) removed from original container. Repeat Violation.	11/09/2018
20-21.05(f)	Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing. Provide suitable dispensing utensils for (employees) during phase of preparation / service. Observed bowl used in bulk rice container Repeat Violation.	11/09/2018
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. Provide effective measures intended to eliminate the presence of (cockroaches) on the premises. German Cockroaches in all life stages were observed in the: Box of vegetable oil on the ingredient shelf, Under the prep tables in the corners, at the fire suppression system, prep cooler door gaskets, Plastic packaging box, under the drink area table, under produce boxes and under the tea station tables and carts. New Violation.	11/13/2018
20-21.22(a)	Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be kept clean. Clean floors/floor coverings in food preparation area, food storage area, utensil-washing area. Remove food debris on floors throughout the establishment. New Violation.	11/13/2018

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: 11/9/18, 4:00 PM

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 11/13/18 (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.

Person in Charge (Signature) Rattanaprasert Heckler

Date: 11/09/2018

Sanitarian (Signature) Wilbert Robinson (WXR1)

Date: 11/09/2018