



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 SPICY HUNAN (ESTABLISHMENT)	Acct # 423755
	Address 9889 BELLAIRE BLVD C-307	Zip 77036
	Owner LI ENTERPRISE CORPORATION	Type Insp Routine Inspection (001)

Date 11/21/2018	Arrival 02:40 PM	Departure 04:10 PM	Telephone (713) 271-6666	District 204	Score 4.00
Permit Expiration 08/26/2019	Permit Type F,G	Certified Manager Qiao Li - 210576 - 05/10/2021			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pork / Refrigerator	38.00 ° F	Fish / Refrigerator	39.00 ° F	Beef / Refrigerator	38.00 ° F
Chicken / Refrigerator	38.00 ° F	Lamb / Refrigerator	39.00 ° F	Eggs / Refrigerator	41.00 ° F
Cut Vegetables / Refrigerator	39.00 ° F	Rice / Hot-Hold Unit	130.00 ° F	Tofu / Walk-In Cooler	38.00 ° F
Fish / Walk-In Cooler	37.00 ° F	Beef / Walk-In Cooler	39.00 ° F	Lamb / Walk-In Cooler	39.00 ° F
Pasta / Walk-In Cooler	38.00 ° F	Chicken / Walk-In Cooler	39.00 ° F	Eggs / Walk-In Cooler	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(c)(02)	Hot storage. Time/temperature controlled for safety (TCS) food in hot storage not being held at 135°F (57°C) or above. Hold at an internal temperature at or above 135°F (57°C). New Violation.	11/21/2018
20-21.04(j)	Thawing time/temperature controlled for safety (TCS) food. Except as specified in item (05) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed in a refrigeration unit not exceeding 41°F (05°C) / completely submerged under potable running water of a temperature of 70°F (21°C) or below with sufficient water velocity to agitate and float off loose food particles into the overflow provided the temperature of the thawed portions of the food shall not remain above 41°F (05°C) for more than four hours including the time the food is exposed to the running water and the time needed for preparation for cooking or the time it takes under refrigeration to lower the food temperature to 41°F (05°C) / in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire uninterrupted cooking process takes place in the microwave oven / as part of the conventional cooking process / using any other safe procedure that thaws a portion of frozen ready to eat food that is prepared for immediate service in response to an individual consumer's order. Use one or more of the above procedures to properly thaw TCS food. Thawing TCS food at room temperature or in standing water is prohibited New Violation.	11/21/2018

COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (Dish Machine) not to be used or sold by causing same to be tagged.

These items may not be used until approved to do so by the health officer. The owner or person in possession thereof is afforded the right of a public hearing thereon, within 24 hours, exclusive of Saturdays, Sundays, and holidays observed by closure of city offices, before the director or public health or his designee.

Date and Time of quarantine: 11/21/2018, 3:30PM

Product or item quarantined: Dish Machine

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: Not sanitizing

Record applicable data: (0 ppm)

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 12/1/2018 (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) Qiao Li 	Date: 11/21/2018
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Sanitarian (Signature) Raymond Caballero (RXC2)

RC

Date: 11/21/2018



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OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.07(a)(03)	General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events. Provide written written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. New Violation.	11/26/2018
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Observed dish washing machine not working properly. Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification. (Quarantined) (Citation Issued) New Violation.	11/21/2018
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.	11/21/2018
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 two roaches by dish washing machine. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. (Citation Issued) Repeat Violation.	11/21/2018
20-21.21(d)	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. Observed dead roaches by dish washing machine. Remove (dead/ trapped) (birds / insects/ rodents/ pests) from premises at frequency that prevents the accumulation of pests. Repeat Violation.	11/21/2018
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. Observed debris on floor in kitchen. Clean floors/floor coverings in food preparation area, walk-in refrigeration unit, food storage area, dressing room, locker room, utensil-washing area, toilet room, and vestibule. New Violation.	11/21/2018
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.	11/21/2018

Person in Charge (Signature)  Qiao Li Date: 11/21/2018

Sanitarian (Signature)  Raymond Caballero (RXC2) Date: 11/21/2018

Received By Qiao Li