



# 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 V-STAR RESTAURANT (ESTABLISHMENT)	Acct # 408101
	Address 6969 GULF FWY 350	Zip 77087
	Owner LOK LI	Type Insp Routine Inspection (001)

Date 11/20/2018	Arrival 11:50 AM	Departure 02:10 PM	Telephone (713) 645-8886	District 103	Score 4.00
Permit Expiration 02/12/2019	Permit Type F,D,G	Certified Manager Paulina Lopez - 215397 - 11/15/2021			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Walk-In Cooler	40.00 ° F	Fish / Walk-In Cooler	61.00 ° F	Chicken / Walk-In Cooler	42.00 ° F
ambient / Walk-In Cooler	41.00 ° F	Chicken / Cold-Hold Unit	39.00 ° F	squid / Refrigerator	39.00 ° F
cut onions / Cold-Hold Unit	41.00 ° F	Beef / Cold-Hold Unit	41.00 ° F	Rice / Hot-Hold Unit	161.00 ° F
seafood bake / Hot-Hold Unit	163.00 ° F	Chicken / Hot-Hold Unit	144.00 ° F	potato salad / Cold-Hold Unit	36.00 ° F
Rice / Hot-Hold Unit	157.00 ° F	corn / Hot-Hold Unit	183.00 ° F	Soup / Hot-Hold Unit	183.00 ° F

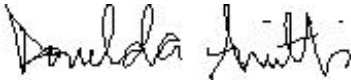
### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(d)	Applicability of article; compliance; penalty for violation; variances, etc. Permit holder / person in charge of the food establishment / mobile food unit not in compliance in accordance with provisions of article II concerning food storage / food preparation / food display / training of employees in basic food safety principles including allergy awareness / not ensuring that food and conditional employees are informed of their responsibility to report information regarding health and activities as they relate to diseases that are transmissible through food / not ensuring written procedures and plans are developed by the food establishment are maintained / implemented.  Ensure that food and conditional employees are informed of their responsibility to report information regarding health and activities as they relate to diseases that are transmissible through food / not ensuring written procedures and plans are developed by the food establishment are maintained / implemented. New Violation.	12/11/2018
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. Repeat Violation.	11/27/2018

### COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 11/30/18 (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) Paulina Lopez 	Date: 11/20/2018
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Sanitarian (Signature) Donelda Smith (dls1) 	Date: 11/20/2018
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<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100 Fax: 832.393.5208</b> <b>http://www.houstontx.gov/health/food</b>	<b>Establishment V-STAR RESTAURANT (ESTABLISHMENT)</b>	<b>Acct # 408101</b>
	<b>Address 6969 GULF FWY 350</b>	<b>Zip 77087</b>
	<b>Owner LOK LI</b>	<b>Type Insp Routine Inspection (001)</b>

Date 11/20/2018	Arrival 11:50 AM	Departure 02:10 PM	Telephone (713) 645-8886	District 103
Permit Expiration 02/12/2019	Permit Type F,D,G	Certified Manager		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.04(j)	<p>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.</p> <p>Observed packages of frozen squid thawing at room temperature. 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 Corrected On-Site. New Violation.</p>	COS
20-21.07(a)(03)	<p>General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events.</p> <p>Provide 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.</p>	12/11/2018
20-21.12(g)	<p>Using chemicals for sanitization. When using chemicals for sanitization, a test kit or other device that accurately measures the concentration of the solution in parts per million or milligrams per liter not provided and used.</p> <p>Provide test kit or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. New Violation.</p>	12/04/2018
20-21.17(a)	<p>General. Plumbing not sized / installed / maintained according to applicable laws.</p> <p>Observed a constant stream of water coming from more than one hand washing sink and water under pressure at hand washing sink near sushi line. Repair and properly maintain. New Violation.</p>	12/20/2018
20-21.18(c)	<p>Toilet room. Toilet room not provided with tight-fitting / self-closing / solid doors, which shall be closed except during cleaning or maintenance except that this requirement does not apply to a toilet room that is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall or stadium-type facilities.</p> <p>Make toilet room doors to be tight fitting / self-closing / solid. New Violation.</p>	12/18/2018
20-21.19(c)	<p>Hand-washing sink supplies. Hand-washing sink or group of adjacent hand-washing sinks not provided with individual, disposable towels / a continuous towel system that supplies the user with a clean towel / a hand-drying device providing heated air or a hand-drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</p> <p>Observed no disposable towels at hand washing near dish machine. Provide a supply of disposable towels or alternate approved hand drying device at all hand washing sinks at all times. New Violation.</p>	11/20/2018
20-21.23(g)	<p>Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean.</p> <p>Replace missing light bulb under ventilation hood. New Violation.</p>	11/27/2018

<b>Person in Charge (Signature)</b>  Paulina Lopez	<b>Date:</b> 11/20/2018
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<b>Sanitarian (Signature)</b>  Donelda Smith (dls1)	<b>Date:</b> 11/20/2018
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	Address <b>6969 GULF FWY 350</b>	Zip <b>77087</b>
	Owner <b>LOK LI</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>11/20/2018</b>	Arrival <b>11:50 AM</b>	Departure <b>02:10 PM</b>	Telephone <b>(713) 645-8886</b>	District <b>103</b>
Permit Expiration <b>02/12/2019</b>	Permit Type <b>F,D,G</b>	Certified Manager		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.23(a)</b>	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Observed tile missing in storage closet. (in hall of public restrooms) Maintain (wall / ceiling) in (good repair). New Violation.	<b>12/31/2018</b>
<b>20-21.27(b)</b>	Labeling of materials. Working containers used for storing poisonous / toxic materials such as cleaners and sanitizers taken from bulk supplies not clearly / individually identified with the common name of the material. Observed green and white container/sprayer ,in mop sink near restroom, not properly labeled to identify of its contents. Label contents of containers of (poisonous material/ toxic material/ personal care item) for easy identification. New Violation.	<b>11/21/2018</b>

Person in Charge (Signature) <i>Paulina Lopez</i> Paulina Lopez	Date: 11/20/2018
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Sanitarian (Signature) <i>Donelda Smith</i> Donelda Smith (dls1)	Date: 11/20/2018
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Received By Paulina Lopez	
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