



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 KIM NGUYEN RESTAURANT & HALL (ESTABLISHMENT)	Acct # 431536
	Address 9555 WILCREST 250	Zip 77099
	Owner NGUYEN DUY LAM	Type Insp Routine Inspection (001)

Date 12/05/2018	Arrival 01:55 PM	Departure 04:05 PM	Telephone (832) 787-0968		District 203	Score 4.00
Permit Expiration 09/12/2019	Permit Type F,G	Certified Manager Trung The Lam - 227292 - 11/05/2022				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Shrimp / Refrigerator	38.00 ° F	Cut Onions / Refrigerator	37.00 ° F	Pork / Refrigerator	38.00 ° F
Squid / Refrigerator	37.00 ° F	Fish / Refrigerator	38.00 ° F	Rice / Hot-Hold Unit	158.00 ° F
Eggs / Refrigerator	38.00 ° F	Clam / Refrigerator	38.00 ° F	Chicken / Refrigerator	37.00 ° F
Soup / Refrigerator	38.00 ° F				

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.	12/12/2018
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 paper as liner. Multi-use (equipment / utensils) shall designed / constructed / repaired with: safe materials, including finishing materials / non-corrosion resistant /nonabsorbent / smooth / easily cleanable / durable under conditions of normal use. New Violation.	12/06/2018
20-21.11(c)(03)	Wiping cloths. Moist cloths used for cleaning nonfood-contact surfaces of equipment such as counters, dining table tops and shelves not clean / not rinsed frequently in one of the sanitizing solutions permitted in section 20-21.12(e)(02) through (06) of this code / used for no other purpose. These cloths shall be stored in the sanitizing solution between uses. Observed moist cloth underneath cutting board. Store moist cloths used for cleaning nonfood-contact surfaces of (equipment / counters / dining table tops / shelves) in sanitizing solution between uses. New Violation.	12/06/2018

COMMENTS

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 12/15/2018 (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)  Trung The Lam	Date: 12/05/2018
Sanitarian (Signature)  Raymond Caballero (RXC2)	Date: 12/05/2018



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<http://www.houstontx.gov/health/food>

Establishment **KIM NGUYEN RESTAURANT & HALL
(ESTABLISHMENT)**

Acct # **431536**

Address **9555 WILCREST 250**

Zip **77099**

Owner **NGUYEN DUY LAM**

Type Insp **Routine Inspection
(001)**

Date
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Arrival
01:55 PM

Departure
04:05 PM

Telephone
(832) 787-0968

District
203

Permit Expiration
09/12/2019

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
20-21.15(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. (Citation Issued) New Violation.	12/05/2018
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 gaps around pipes and an open attic door. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). New Violation.	12/08/2018
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 rodent droppings in dry storage area and behind refrigerator unit near dry storage. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. (Citation Issued) New Violation.	12/05/2018
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 underneath cooking equipment. 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.	12/06/2018
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Observed holes on walls by mop sink and rice cooker. Maintain (wall) in (good repair). New Violation.	12/09/2018
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Observed grease/oil build-up on ventilation filters. Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation.	12/10/2018

Person in Charge (Signature)  Trung The Lam

Date: 12/05/2018

Sanitarian (Signature)  Raymond Caballero (RXC2)

Date: 12/05/2018

Received By Trung The Lam