



# 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 <b>TAINAN BISTRO (ESTABLISHMENT)</b>	Acct # <b>429434</b>
	Address <b>9306 BELLAIRE</b>	Zip <b>77036</b>
	Owner <b>TAINAN BISTRO, INC</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>01/02/2019</b>	Arrival <b>03:00 PM</b>	Departure <b>04:40 PM</b>	Telephone <b>(713) 988-7275</b>	District <b>204</b>	Score <b>4.00</b>
Permit Expiration <b>11/18/2018</b>	Permit Type <b>F,G</b>	Certified Manager Ming-Tir Hsu - 188785 - 02/10/2019			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Oyster / Prep Area	39.00 ° F	Shrimp / Prep Area	39.00 ° F	Squid / Prep Area	39.00 ° F
Eggs / Prep Area	40.00 ° F	Chicken / Prep Area	40.00 ° F	Pork Belly / Walk-In Cooler	38.00 ° F
Tofu / Walk-In Cooler	38.00 ° F	Pork / Walk-In Cooler	38.00 ° F	Beef / Walk-In Cooler	40.00 ° F
Rice / Hot-Hold Unit	172.00 ° F	cabbage / Hot-Hold Unit	133.00 ° F	Tofu / Hot-Hold Unit	150.00 ° F
Pork / Hot-Hold Unit	135.00 ° F	Beef / Hot-Hold Unit	137.00 ° 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	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.  Provide written procedures prepared in advance for foods (prepared / cooked / refrigerated) when time is used as a public health control. New Violation.	01/02/2019
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.  Observed Chicken and meat ball not held at 135 or above located at the steam table in the front of the restaurant. Hold at an internal temperature at or above 135°F (57°C). Corrected On-Site. New Violation.	COS
20-21.04(f)(01)	Reheating for hot holding. Refrigerated time/temperature controlled for safety (TCS) cooked foods not reheated rapidly to 165°F or higher before served or placed in a hot food storage facility.  Rapidly reheat (TCS) food to 165°F or higher immediately before placing in hot holding unit. (85°F) Corrected On-Site. New Violation.	COS

### 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](http://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 1/12/2019 (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) Ming-Tir Hsu 	Date: 01/02/2019
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Sanitarian (Signature) Raymond Caballero (RXC2) 	Date: 01/02/2019
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Permit Expiration <b>11/18/2018</b>	Permit Type <b>F,G</b>	Certified Manager		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.07(a)(03)</b>	General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events.  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.	<b>01/09/2019</b>
<b>20-21.21(a)</b>	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.  Observed old rodent droppings by water heater and back storage. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. New Violation.	<b>01/02/2019</b>
<b>20-21.23(a)</b>	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.  Observed missing ceiling tiles in water heater room and over the walk-in coolers. Maintain (wall / ceiling) in (clean). In addition clean food splash from all walls in kitchen/food preparation area. New Violation.	<b>01/16/2019</b>
<b>20-21.25(a)</b>	General. room not provided with sufficient ventilation to be free of excessive heat / steam / condensation / vapors / obnoxious odors / smoke / fumes.  Observed steaming pot on burner not underneath ventilation hood. Provide sufficient ventilation to keep room free of: excessive heat / obnoxious odors / steam / smoke / condensation / fumes / vapors. New Violation.	<b>01/04/2019</b>
<b>20-36(a)</b>	Operating a food service establishment with an expired Food Dealer's Permit.  Renew the expired Food Dealer's permit then post the original in public view. Made online payment on site confirmation #HHDPAY000026299 Corrected On-Site. New Violation.	<b>COS</b>

**Person in Charge (Signature)** *Ming* Ming-Tir Hsu **Date:** 01/02/2019

**Sanitarian (Signature)** *RC* Raymond Caballero (RXC2) **Date:** 01/02/2019

**Received By** Ming-Tir Hsu