



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 WING KEE (ESTABLISHMENT)	Acct # 433936
	Address 6938 WILCREST DR B	Zip 77072
	Owner TCHC INVESTMENT INC	Type Insp Reinspection (002)

Date 12/31/2018	Arrival 10:45 AM	Departure 12:00 PM	Telephone (281) 741-7118	District 206	Score 3.00
Permit Expiration 10/11/2019	Permit Type F,G	Certified Manager Junhua Xiao - 233091 - 10/10/2023			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Air temp / Walk-In Cooler	40.00 ° F	Air temp / Cold-Hold Unit	41.00 ° F	Beef / Walk-In Cooler	41.00 ° F
Chicken / Walk-In Cooler	40.00 ° F	Chicken / Cold-Hold Unit	41.00 ° F	Beef / Cold-Hold Unit	41.00 ° F
Pork / Walk-In Cooler	40.00 ° F	Pork / Cold-Hold Unit	41.00 ° F	Rice / Walk-In Cooler	41.00 ° F
Fish / Walk-In Cooler	41.00 ° 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)b[02]	<p>General. When time without temperature control is used as the public health control up to a maximum of four hours: food was not marked or otherwise identified to indicate the time that is four hours past the point in time when the food was removed from temperature control.</p> <p>Potentially hazardous, ready-to-eat food (grilled pork and tofu) on (display/held for service) using time only, as a public health control not marked with the discard time of 4 hours past the point food is removed from temperature control. Food using time must be marked container or packages the expired time. Corrected On-Site. New Violation.</p>	COS
20-21.02(a)(02)a	<p>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.</p> <p>Provide written procedures prepared in advance for foods (prepared / cooked / refrigerated) when time is used as a public health control. New Violation.</p>	12/31/2018

COMMENTS

Person in Charge (Signature) Junhua Xiao 	Date: 12/31/2018
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Sanitarian (Signature) Yen Vu (YXV) 	Date: 12/31/2018
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OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.10(a)(02)a	<p>Materials; general. Wood, use limitations. Except as specified in subitems b through d of this item, wood and wicker may not be used as a food-contact surface. Hard grained wood; such as but not limited to maple, walnut, mahogany, bamboo and pecan may be used for cutting blocks, cutting boards, salad bowls, and baker's tables. Wood may be used for single-service articles, such as chop sticks, stirrers, or ice cream spoons. The use of wooden paddles used in confectionery operations for pressure scraping kettles during confectionary preparation at high temperatures is permitted. Treated wooden wicker baskets as specified in subitem d[02] of this item may be used for proofing of bread, provided the product is fully baked after proofing. The use of wood as a food-contact surface under other circumstances is prohibited. If cutting boards are used, they shall be easily removable in order to facilitate cleaning. The use of wood or wood product shelving, storage racks, or dunnage racks in cold storage units is prohibited.</p> <p>Remove unapproved cutting block(wood) at Deli service station. New Violation.</p>	12/31/2018
20-21.21(a)	<p>Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.</p> <p>Provide effective measures intended to eliminate the presence of (rodents) on the premises. Observed rodent droppings on floor under dishwashing machine in the kitchen. Ticket issued New Violation.</p>	12/31/2018
20-53(g)	<p>Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee.</p> <p>Maintain on premises a certificate of completion of the food handler course for each food employee. New Violation.</p>	12/31/2018

Person in Charge (Signature) Junhua Xiao 	Date: 12/31/2018
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Sanitarian (Signature) Yen Vu (YXV) 	Date: 12/31/2018
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Received By Junhua Xiao	
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