



# Food Establishment Inspection Report



<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>www.houstontx.gov</b>	Establishment <b>CHINA BORDER CHINESE RESTAURANT (ESTABLISHMENT)</b>	Acct # <b>422389</b>
	Address <b>5460 NORTH FWY</b>	Zip <b>77076</b>
	Owner <b>NEW CMTS CORPORATION</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>02/11/2019</b>	Arrival <b>04:10 PM</b>	Departure <b>07:55 PM</b>	Telephone		District <b>305</b>	Score <b>5.00</b>
Permit Expiration <b>07/17/2019</b>	Permit Type <b>F,D,G</b>	Certified Manager Yuri Yu Tan - 231726 - 08/08/2023				

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient air / Walk-In Cooler	44.00 ° F	Shrimp / Walk-In Cooler	39.00 ° F	Beef / Walk-In Cooler	41.00 ° F
Crab / Walk-In Cooler	40.00 ° F	Ambient air / Refrigerator	41.00 ° F	Chicken / Cold-Hold Unit	42.00 ° F
Ambient air / Refrigerator	44.00 ° F	Ambient air (meats) / Refrigerator	44.00 ° F	Eggroll / Hot-Hold Unit	135.00 ° F
Chicken wing / Refrigerator	148.00 ° F	Noodles (meats) / Hot-Hold Unit	147.00 ° F	Fish / Hot-Hold Unit	150.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(d)	<p>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.</p> <p>NO EMPLOYEE HEALTH POLICY (EMPLOYEE ILLNESS REPORTING OF 'BIG 6 ILLNESSES') AT TIME OF INSPECTION. PROVIDED PAPERWORK AT TIME OF INSPECTION. New Violation.</p>	02/11/2019
20-20(c)	<p>Inspections; reports. Previous inspection report not posted on an inside wall of the establishment.</p> <p>Post the most recent inspection report on an inside wall of the establishment. New Violation.</p>	02/11/2019
20-21.03(a)(01)	<p>General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers..</p> <p>OBSERVATION: UNCOVERED FOOD ITEMS IN WALK-IN COOLER, AND IN REACH-IN COOLERS NEAR COOKLINE. OPEN BAG OF POTATO FLAKES IN FOOD STORAGE AREA IN UNUSED KITCHEN AREA.</p> <p>CORRECTIVE ACTION NEEDED: COVER CONTAINERS WHILE BEING STORED. PROVIDE CONTAINERS WITH TIGHT-FITTING LIDS FOR OPENED BAGS OF FOOD. New Violation.</p>	02/11/2019

## COMMENTS

\*\*\*\*Operator discussed change of ownership will be happening on 2/15/2019. Referred operator to set up change of ownership appointment at 832-393-5100\*\*\*\*

\*\*\*\*QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (ICE 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: 02/11/2019, 5:30 PM

Product or item quarantined: ICE MACHINE USE FOR DRINKS

Section # of food ordinance in violation: 20-21.15(F)

Reason for quarantine: BLACK/BROWN SUBSTANCE AT ICE SHOOT.

Record applicable data: CORRECT BY STOPPING ICE PRODUCTION, EMPTY ALL ICE INTO AND MELT WITHIN THE THREE COMPARTMENT SINK, WASH, RINSE, AND SANITIZE THE INTERIOR COMPARTMENT THOROUGHLY, THEN RESUME ICE PRODUCTION ONCE CITY OF HOUSTON SANITARIAN HAS LIFTED THE QUARANTINE. \*\*\*\*

\*\*\*\*QUARANTINE LIFT--Inspection reveals that the tagged food / equipment does not pose an immediate threat of danger to the health, safety, and welfare of the public. Quarantine tag removed. Food / Equipment is approved to be used.

Time and Date of tag removal: 02/11/2019 7:30PM\*\*\*\*

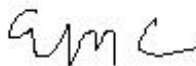
\*\*\*\*REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 02/21/2019. Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in Municipal Court Citations being issued and/or additional enforcement action.\*\*\*\*

**Person in Charge (Signature)** Sotheavy Prom



**Date:** 02/11/2019

**Sanitarian (Signature)** Elizabeth Cliburn (EMC1)



**Date:** 02/11/2019



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**(ESTABLISHMENT)**

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**07/17/2019**

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**Certified Manager**

## OBSERVATIONS AND CORRECTIVE ACTIONS

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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. (PROVIDED VIA E-MAIL AT TIME OF INSPECTION.) New Violation.</p>	02/11/2019
20-21.08(f)	<p>Hair restraint. While handling food or utensils, food employees not wearing effective hair restraints and clothing that covers body hair to prevent the contamination of food or food-contact surfaces. An effective hair restraint means any cap / hat / hair net made of fabric / cord / plastic / paper that effectively covers and holds hair in place. The use of effective hair restraints also applies to any exposed scalp or facial hair where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand-washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed.</p> <p>OBSERVATION: EMPLOYEE HANDLING FOOD IN KITCHEN WITHOUT EFFECTIVE HAIR RESTRAINT. (HAT WITH PONYTAIL).</p> <p>CORRECTIVE ACTION NEEDED: Provide and wear an effective hair restraint that covers body hair while handling (food / utensils) to prevent contamination. Corrected On-Site. New Violation.</p>	COS
20-21.10(f)	<p>Temperature and pressure measuring devices. Indicating thermometers required for immersion into food or cooking media shall be of metal stem-type construction, numerically scaled, and accurate to <math>\pm 2^{\circ}\text{F}</math> in the intended range of use if scaled only in Fahrenheit.</p> <p>OBSERVATION: NO INDICATING THERMOMETER REQUIRED TO TEST FOOD AT TIME OF INSPECTION.</p> <p>CORRECTIVE ACTION NEEDED: Provide numerically scaled metal stem indicating thermometer accurate to <math>\pm 2^{\circ}\text{F}</math> when scaled in Fahrenheit only. New Violation.</p>	02/11/2019
20-21.11(c)(02)	<p>Wiping cloths. Moist cloths used for wiping food spills on kitchenware and food-contact surfaces of equipment 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.</p> <p>OBSERVATION: WET RAGS IN KITCHEN AREA NEAR FOOD PREP.</p> <p>CORRECTIVE ACTION NEEDED: PALCE WET RAGS IN CHLORINE SANITIZING SOLUTION OF 50PPM-100PPM IN BETWEEN USES. New Violation.</p>	02/11/2019
20-21.15(f)	<p>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.</p> <p>Observed ice machine not maintained and cleaned as often as needed to prevent accumulations of mold/mildew/algae/biofilm/slimy substances/other possible food contaminants. CORRECT BY STOPPING ICE PRODUCTION, EMPTY ALL ICE INTO AND MELT WITHIN THE THREE COMPARTMENT SINK, WASH, RINSE, AND SANITIZE THE INTERIOR COMPARTMENT THOROUGHLY, THEN RESUME ICE PRODUCTION ONCE SANITARIAN HAS LIFTED THE QUARANTINE. Corrected On-Site. New Violation.</p>	COS
20-21.17(a)	<p>General. Plumbing not sized / installed / maintained according to applicable laws.</p> <p>OBSERVATION: SINK AT 2 COMPARTMENT SINK WITH LEAKAGE AND POOLED WATER IN DISH WASHING AREA.</p> <p>CORRECTIVE ACTION NEEDED: REPAIR 2 COMPARTMENT SINK AT DISHWASHING AREA. New Violation.</p>	02/21/2019

**Person in Charge (Signature)** Sotheavy Prom

**Date:** 02/11/2019

*ELM C*

**Sanitarian (Signature)** Elizabeth Cliburn (EMC1)

**Date:** 02/11/2019

**Received By** Sotheavy Prom



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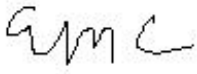
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## OBSERVATIONS AND CORRECTIVE ACTIONS

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20-21.19(d)	<p>Hand-washing sink maintenance. Hand-washing sink / soap dispenser / hand-drying device/ related fixtures not kept clean / not in good repair.</p> <p>OBSERVATION:</p> <ol style="list-style-type: none"> <li>1.) HAND WASHING SINK IN MEN'S RESTROOM HOT WATER FAUCET OUT-OF-ORDER.</li> <li>2.) HAND WASHING SINK AT SUSHI BAR WITHOUT PAPER TOWELS.</li> <li>3.) HAND WASHING SINK AT DRINK SERVICE STATION WITH HOT WATER FAUCET OUT-OF-ORDER.</li> <li>4.) HAND WASHING SINKS IN UNUSED KITCHEN OUT-OF-ORDER (POOLED WATER WITH FOUL STENCH) IN SINK BASIN.</li> </ol> <p>CORRECTIVE ACTION NEEDED: REPAIR HOT WATER FAUCETS AND MAINTAIN IN GOOD REPAIR. ALL HAND WASHING SINKS MUST BE ACCESSIBLE TO EMPLOYEES AT ALL TIMES AND THAT ARE SUPPLIED WITH SOAP, DISPOSABLE TOWELS/HAND DRYING DEVICE AND "HAND WASHING" SIGNAGE. New Violation.</p>	02/13/2019
20-21.21(d)	<p>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.</p> <p>OBSERVATION:</p> <ol style="list-style-type: none"> <li>1.) DEAD ROACH, LIVE ROACHES (2) IN DISH WASHING AREA.</li> <li>2.) DEAD RODENT SKELETON IN KITCHEN HALLWAY.</li> </ol> <p>CORRECTIVE ACTION NEEDED: OPERATOR PROVIDED INSPECTOR WITH PROOF OF ACTIVELY CONTROLLING PESTS (ROACHES) LAST PEST CONTROL VISIT ON 02/07/2019. REMOVE DEAD PESTS FROM PREMISIS. ROUTINELY CONTINUE CHECKING FOR PESTS. New Violation.</p>	02/11/2019
20-21.22(a)	<p>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.</p> <p>OBSERVATION: HEAVY GRIME, EXCESSIVE FOODS, AND POOLED WATER ON GROUND IN DISH WASHING AREA, AND IN GENERAL KITCHEN AREA.</p> <p>CORRECTIVE ACTION NEEDED: WASH, RINSE AND SANITIZE FLOORS AND MAINTAIN IN CLEANLINESS MANNER. New Violation.</p>	02/15/2019
20-21.23(a)	<p>Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair.</p> <p>OBSERVATION:</p> <ol style="list-style-type: none"> <li>1.) DAMAGED WALLS/CEILING IN DISH WASHING AREA.</li> <li>2.) DAMAGED WALLS/CEILING IN KITCHEN IN GENERAL.</li> <li>3.) DAMAGED WALLS/CEILING IN UNUSED KITCHEN.</li> <li>4.) DARK GREY/MOLD SUBSTANCE ON CABINET ABOVE DRY FOOD STORAGE.</li> </ol> <p>CORRECTIVE ACTION NEEDED: REPAIR/REPLACE DAMAGED WALLS/CEILING/CABINETS AND MAINTAIN IN GOOD REPAIR. New Violation.</p>	02/28/2019
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>OBSERVATION:</p> <ol style="list-style-type: none"> <li>1.) LIGHT BULBS (2) UNDER VENT HOOD ARE OUT-OF-ORDER.</li> <li>2.) LIGHTING IN UNUSED KITCHEN/DRY FOOD STORAGE AREA OUT-OF-ORDER.</li> <li>3.) FLY LIGHT TRAP IN UNUSED KITCHEN WITH SHORT FUSE AND SPARKING ELECTRICITY BY WALK-IN COOLER.</li> <li>4.) GREASE FILTERS UNDER VENT HOOD WITH GREASE DROPLETS.</li> </ol> <p>CORRECTIVE ACTION NEEDED: REPLACE LIGHT BULBS/REPAIR FLY LIGHT TRAP. AND MAINTAIN IN GOOD REPAIR. WASH, RINSE AND SANITIZE GREASE FILTERS AND MAINTAIN IN GOOD CLEANLINESS. New Violation.</p>	02/15/2019

20-21.28(a)(01)	<p>General. Food establishment and all parts of the property used in connection with operations of the establishment not kept free of litter and items that are unnecessary to the operation or maintenance of the establishment, such as equipment that is nonfunctional or no longer in use.</p> <p>OBSERVATION: ENTIRE UNUSED KITCHEN WITH EQUIPMENT THAT HAS DUST/TRASH/OTHER DEBRIS.</p> <p>CORRECTIVE ACTION NEEDED: WASH, RINSE, AND SANITIZE UNUSED EQUIPMENT OR REMOVE FROM PROPERTY. New Violation.</p>	02/22/2019
21-244(a)	<p>"NO SMOKING" signs or the international "NO SMOKING" symbol not clearly and conspicuously posted in a public place where smoking is prohibited</p> <p>1.) Post a 'NO SMOKING' sign or symbol at every entrance to establishment. 2.) Post a 'NO SMOKING' sign or symbol inside establishment. New Violation.</p>	02/13/2019
<b>Person in Charge (Signature)</b> Sotheavy Prom 		<b>Date:</b> 02/11/2019
<b>Sanitarian (Signature)</b> Elizabeth Cliburn (EMC1) 		<b>Date:</b> 02/11/2019
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