



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 **COM TAM BAN TOI (Kitchen)**

Acct # **415773**

Address **11528 BELLAIRE BLVD C**

Zip **77072**

Owner **LOC VAN LOC**

Type Insp **Routine Inspection (001)**

Date
03/04/2019

Arrival
12:15 PM

Departure
01:25 PM

Telephone
(281) 568-8835

District
206

Score
3.00

Permit Expiration
09/02/2019

Permit Type
F,G

Certified Manager
Diep Nguyen - 206740 - 08/27/2020

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Unit / Cold-Hold Unit	40.00 ° F	Unit / Cold-Hold Unit	41.00 ° F	Unit / Refrigerator	40.00 ° F
Eggs / Refrigerator	41.00 ° F	Pork / Refrigerator	40.00 ° F	Soup / Refrigerator	41.00 ° F
Eggs / Cold-Hold Unit	41.00 ° F	Pork / Cold-Hold Unit	41.00 ° F	Beef / Refrigerator	41.00 ° F
Beef / Cold-Hold Unit	40.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(b)(10)b	Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date". Provide date marks for prepared food held more than 24 hours or discard. New Violation.	03/04/2019
20-21.03(b)(01)	Refrigerated storage. Refrigeration facilities. Each mechanically refrigerated facility storing time/temperature controlled for safety (TCS) food shall be provided with numerically scaled indicating thermometer, accurate to 3°F if scaled in Fahrenheit only. . Recording thermometers, accurate to 3°F if scaled in Fahrenheit only, may be used in lieu of indicating thermometers. Thermometers that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ±(1.05°C) in the intended range of use. Observed mechanically refrigerated facilities storing potentially hazardous food without accurate indicating thermometer. Provide where missing. New Violation.	03/04/2019
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. Provide effective measures intended to eliminate the presence of (roaches) on the premises. Observed live roaches on floor in the kitchen. New Violation.	03/04/2019
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. Seal hole on wall in water heater room to prevent rodent/insect entry. New Violation.	03/04/2019

COMMENTS

Person in Charge (Signature)

Date: 03/04/2019

Sanitarian (Signature) Yen Vu (YXV)

Date: 03/04/2019