



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 **PARISIAN BAKERY II & CAFE**
(ESTABLISHMENT)

Acct # **208299**

Address **8200 WILCREST 15-A**

Zip **77072**

Owner **JIMMY QUACH**

Type Insp **Complaint**
(003)

Date
03/09/2019

Arrival
08:00 AM

Departure
10:00 AM

Telephone
(281) 495-8150

District
206

Score
3.00

Permit Expiration
06/11/2019

Permit Type
F,G

Certified Manager
Lan Thi Nguyen - 225560 - 02/16/2023

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Air temp / Walk-In Cooler	40.00 ° F	Air temp / Walk-In Cooler	40.00 ° F	Unit / Cold-Hold Unit	41.00 ° F
Unit / Refrigerator	41.00 ° F	Pork / Walk-In Cooler	41.00 ° F	Pork / Walk-In Cooler	41.00 ° F
Chicken / Cold-Hold Unit	41.00 ° F	Eggs / Cold-Hold Unit	41.00 ° F	Pork sausage / Cold-Hold Unit	41.00 ° F
Pork sausage / 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)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. Repeat Violation.</p>	03/09/2019
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 (pork sausage, pork bun, chicken sweet rice....) on self service table 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 (pork sausage, chicken, pork bun...) using time must be marked container or packages the expired time Corrected On-Site. Repeat Violation.</p>	COS

COMMENTS

Complaint ID 906816

Person in Charge (Signature)

Long & Van

Date: 03/09/2019

Sanitarian (Signature) Yen Vu (YXV)

Yen Vu

Date: 03/09/2019



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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. Citation issued Corrected On-Site. Repeat Violation.	COS
20-21.11(a)(07)	Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. 1. Clean the shelves in the walk in cooler to remove rust and dirt accumulation. 2. Clean bulk food containers to remove dirt, flour and dirt accumulation. New Violation.	03/09/2019
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. Observed rodent dropping on floor at unused equipment area and under shelves in the storage. Provide effective measures intended to eliminate the presence of (rodents/ cockroaches/ other insects) on the premises. Citation issued Repeat Violation.	03/09/2019
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. 1. Clean floor in the walk in cooler to remove blood, dirt accumulation and food debris. 2. Clean floor at unused equipment area and under shelves in the storage to remove rodent dropping. New Violation.	03/09/2019

Person in Charge (Signature)

Long & Wal

Date: 03/09/2019

Sanitarian (Signature) Yen Vu (YXV)

Yen Vu

Date: 03/09/2019

Received By