



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 WE THAI RESTAURANT & BAR
(ESTABLISHMENT)

Acct # 426586

Address 2575 S DAIRY ASHFORD A

Zip 77077

Owner UDOMSIN THAI, LLC

Type Insp Reinspection
(002)

Date
03/20/2019

Arrival
10:00 AM

Departure
12:00 PM

Telephone

District
205

Score
5.00

Permit Expiration
08/03/2019

Permit Type
F,G

Certified Manager
Puwanat Tosomparp - 202710 - 06/28/2020

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Walk-In Cooler	41.00 ° F	Chicken / Cold-Hold Unit	41.00 ° F	Soup / Hot-Hold Unit	122.00 ° F
Rice / Hot-Hold Unit	150.00 ° F	Ambient / Walk-In Cooler	40.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(b)(01)	Cross contamination. Except as specified in subitem c of this item, food not protected from cross contamination by separating raw animal foods during storage, preparation, holding and display from: Raw ready to eat foods including other raw animal food such as fish for sushi or molluscan shellfish or other raw ready to eat food such as vegetables; cooked ready to eat foods. Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready to eat food. Raw shell eggs stored over produce, raw ground beef stored over cooked foods in WIC. Properly store raw meats, shell eggs in such a way to prevent possible contamination to produce, RTE, cooked foods. New Violation.	03/21/2019
20-21.03(a)(05)	General. Packaged / unpackaged food stored in contact with water / un-drained ice. Packages of raw chicken stored in bucket of water in walk in cooler. Remove packaged chicken from direct contact with (water / un-drained ice) or drain the water. New Violation.	03/20/2019
20-21.03(a)(02)	General. Container of food not stored a minimum of 6 inches above the floor. Food on floor in walk in cooler. Store food container 6 inches above floor surface. New Violation.	03/20/2019
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.	03/21/2019

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 04/03/19. 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) Puwanat Tosomparp

Date: 03/20/2019

Sanitarian (Signature) Julie LaVarnway (JWL1)

Date: 03/20/2019



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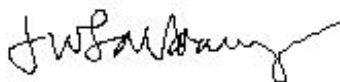
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20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.. Open foods (sauces, chicken) in walk in cooler. Open foods (nuts, spices) on shelves. Stored foods covered in walk in cooler. Store open dry foods in tightly sealed containers. Repeat Violation.	03/21/2019
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 $\pm(1.05^{\circ}\text{C})$ in the intended range of use. Provide a numerically scaled accurate indicating thermometer located in the warmest part of the refrigerated unit. New Violation.	03/21/2019
20-21.04(i)	Temperature measuring device, food. No temperature measuring device provided to assure attainment / maintenance of proper internal / holding refrigerated temperature of time/temperature controlled for safety (TCS) food. Provide temperature measuring device accurate to $\pm 2^{\circ}\text{F}$. New Violation.	03/21/2019
20-21.05(a)	Time/temperature controlled for safety (TCS) food. Except when time is used as a public health control as specified in section 20-21.02(a)(02) of this code, time/temperature controlled for safety (TCS) food shall be kept at an internal temperature of 41°F (5°C) or below or at a temperature of 135°F (57°C) or above during display and service, except that roasts cooked to a temperature and for a time specified in Table 20-21.04-3 of this code or reheated as specified in Table 20-21.04-01 of this code may be held for service at a temperature of 130°F (54°C) or above Soup at 122F. Maintain internal temperature at 41°F (5°C) or below or, 135°F (57°C) or above for time/temperature controlled for safety (TCS) foods (NAME) when (displayed / served). New Violation.	03/20/2019
20-21.10(a)	Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use. Towel liners used throughout kitchen/bar under equipment and on shelves, racks. Foil liners used, Cardboard liners used. Cardboard boxes reused for storage. Exposed wood shelf under microwave. Unapproved room dividers in kitchen next to cook line at entrance to kitchen. Multi-use (equipment / utensils) shall designed / constructed / repaired with: safe materials, including finishing materials / non-corrosion resistant /nonabsorbent / smooth / easily cleanable / durable under conditions of normal use. New Violation.	03/21/2019
20-21.11(a)(02)	Cleaning frequency. Kitchenware and food-contact surfaces of equipment not washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred. Knives stored dirty. Wash, rinse and sanitize kitchenware after interruption of operations. New Violation.	03/21/2019
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. Exterior to cooking equipment, racks, shelves, counters, exterior to bulk food containers, exterior to chemical buckets dirty, excessive food/dirt accumulation. Clean nonfood-contact surfaces of equipment as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. New Violation.	03/20/2019

Person in Charge (Signature) Puwanat Tosomparp

Date: 03/20/2019

Sanitarian (Signature) Julie LaVarnway (JWL1)



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Received By Puwanat Tosomparp

PG2

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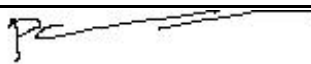
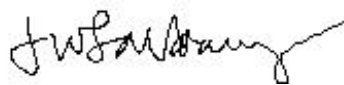
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20-21.15(f)	Ice manufacture. Ice not made from water meeting the requirements of this section / not made in an approved ice-making machine or plant / not located, installed, operated, cleaned, and maintained so as to prevent contamination of the ice. Ice machine interior soiled. Clean / repair / maintain / locate ice making machine to prevent contamination of the ice. New Violation.	03/20/2019
20-21.19(a)	Hand-washing sink installation. Hand-washing sink not accessible to employees at all times. Kitchen hand sink blocked by extension cord, equipment stands. Bar hand sink blocked by means of clothing/equipment being stored inside basin. Keep hand washing sink accessible to employees at all times. New Violation.	03/20/2019
20-21.19(c)	Hand-washing sink supplies. Hand-washing sink or group of adjacent hand-washing sinks not provided with individual, disposable towels / a continuous towel system that supplies the user with a clean towel / a hand-drying device providing heated air or a hand-drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Provide a supply of disposable towels or alternate approved hand drying device at all hand washing sinks at all times. New Violation.	03/20/2019
20-21.19(c)	Hand-washing sink supplies. Supply of hand-cleansing liquid / powder / bar soap not available at each hand-washing sink or group of two adjacent hand-washing sinks. Provide hand soap at all hand washing sinks at all times. New Violation.	03/20/2019
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. Evidence of rodents (droppings) seen around prep area. Gnats (>5) seen at dish machine and at bar (focused around trash cans). Control to eliminate the presence of (insects/ rodents/ other pests) within the (physical facility/ contents of facility/ on contiguous land/ property) under control of permit holder. New Violation.	03/22/2019
20-21.21(a)	Controlling pests, generally. Premises not kept in such condition as to prevent the harborage or feeding of insects or rodents. Excessive clutter, unused equipment on site. Excessive food waste, grease on floor. Food left out overnight. Trash left in uncovered cans overnight. Maintain premises in such a condition to prevent the harborage of insects/rodents. New Violation.	03/21/2019
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. Excessive amount of dirt, grease, food debris on floors under cook line, under racks, under dish machine, in storage areas. Clean floors/floor coverings in food preparation area, walk-in refrigeration unit, food storage area, dressing room, locker room, utensil-washing area, toilet room, and vestibule. New Violation.	03/21/2019
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 maintained in good repair. Walk in cooler floor damaged. Repair floors/floor coverings in food preparation area, walk-in refrigeration unit, food storage area, dressing room, locker room, utensil-washing area, toilet room, and vestibule. Repeat Violation.	03/27/2019

20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Ceiling tiles missing in kitchen, wall damage in men's rest room. Maintain ceiling /walls in good repair. New Violation.	03/27/2019
 Person in Charge (Signature) Puwanat Tosomparp		Date: 03/20/2019
 Sanitarian (Signature) Julie LaVarnway (JWL1)		Date: 03/20/2019
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PG3

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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>Fan cover in walk in cooler missing.</p> <p>Replace missing fan cover. New Violation.</p>	03/23/2019
20-21.23(a)	<p>Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean.</p> <p>Food,dirt accumulation on walls in kitchen at cook line, at prep sink, at dish wash area.</p> <p>Maintain walls clean. New Violation.</p>	03/21/2019
20-21.24(a)	<p>General. At least 50 foot-candles (540 lux) of light not provided at a surface where a food employee may be working with food / with utensils / with equipment such as knives / slicers / grinders / saws where employee safety is a factor.</p> <p>Provide at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized. New Violation.</p>	03/27/2019
20-21.24(b)(01)	<p>Protective shielding. light bulbs not shielded / coated / otherwise shatter-resistant in areas where there is exposed food, clean equipment / utensils / linens / unwrapped single-service or single-use articles, except as specified in subitems a and b of this item Shielded / coated / otherwise shatter-resistant bulbs need not be provided in areas used only for storing food and single-service articles in unopened packages if the integrity of the packages cannot be affected by broken glass falling onto them and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.</p> <p>Light shields missing in walk in cooler, in kitchen, above ice machine.</p> <p>Provide shielding / coating / shatter-resistant protection provided for artificial lighting located in: food is exposed / equipment washing / utensil washing lines area(s) / unwrapped single-service storage area(s) / single-use storage area(s) / equipment and utensil storage area(s). New Violation.</p>	03/27/2019
20-21.25(b)(03)	<p>Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation.</p> <p>Grease accumulation at vent hood, on wall, and on filters.</p> <p>Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation.</p>	03/23/2019
20-21.27(c)	<p>Storage, separation of materials. Poisonous or toxic materials not stored so they cannot contaminate food / equipment / utensils / linens / single-service and single-use articles. This may be accomplished by separating the poisonous / toxic material by spacing / partitioning and locating the poisonous / toxic material in an area that is not above food / equipment / utensils / linens / single-service or single-use articles. This item does not apply to equipment or utensil cleaners or sanitizers that are stored in utensil-washing areas for availability and convenience if the materials are stored to prevent contamination of food / equipment / utensils / linens / or single-service or single-use articles.</p> <p>Laundry detergent stored next to food, food equipment.</p> <p>Store chemicals away from food, food equipment. Corrected On-Site. New Violation.</p>	COS
20-21.27(a)(02)	<p>Presence and use, restrictions, conditions of use. Using pesticides that have not been properly registered and approved by appropriate governmental authorities for the purpose of maintaining food service establishments in a sanitary condition.</p> <p>Insect spray found under beer well in bar.</p> <p>Remove unapproved pesticide from establishment. New Violation.</p>	
20-53(f)	<p>Food employee failed to successfully complete a food handler training course within 60 days of employment.</p> <p>All food handlers must successfully complete a food handler training course within 60 days of employment. on line registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation.</p>	03/27/2019

Puwanat Tosomparp

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Date: 03/20/2019

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Sanitarian (Signature) Julie LaVarnway (JWL1)

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OBSERVATIONS AND CORRECTIVE ACTIONS

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21-244(a)	"NO SMOKING" signs or the international "NO SMOKING" symbol not clearly and conspicuously posted in a public place where smoking is prohibited Post a 'NO SMOKING' sign or symbol at every entrance to establishment. Post a 'NO SMOKING' sign or symbol inside establishment. New Violation.	03/23/2019

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