



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 PINOY FAST FOOD (Kitchen)	Acct # 406406
	Address 8388 W SAM HOUSTON PKWY 133	Zip 77072
	Owner ROWENA VILLANUEVA PAGINAG	Type Insp Routine Inspection (001)

Date 04/18/2019	Arrival 11:10 AM	Departure 12:10 PM	Telephone (832) 248-9412	District 206	Score 3.00
Permit Expiration 05/07/2019	Permit Type F,G	Certified Manager Rowena Paginag - 193660 - 08/12/2019			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Unit / Reach in cooler	38.00 ° F	Beef / Reach in cooler	41.00 ° F	Pork / Reach in cooler	41.00 ° F
Pork / Steam table	135.00 ° F	Beef / Steam table	140.00 ° F	Soup / Steam table	141.00 ° F
Fish / Steam table	138.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(b)(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.	04/18/2019
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 ± 2°F. New Violation.	04/18/2019
20-21.12(g)	Using chemicals for sanitization. When using chemicals for sanitization, a test kit or other device that accurately measures the concentration of the solution in parts per million or milligrams per liter not provided and used. Observed no test kit or other device provided/used to measure parts per million or milligrams per liter of chemical sanitization solution. Provide test kit for measuring sanitizing solution in dish washing sink. New Violation.	04/18/2019
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 dead roaches on floor in the kitchen. New Violation.	04/18/2019

COMMENTS

Person in Charge (Signature) 	Date: 04/18/2019
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Sanitarian (Signature) Yen Vu (YXV) 	Date: 04/18/2019
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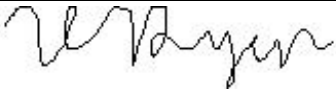
Houston Department of Health and Human Services Environmental Health Division / Consumer Health Services Phone: 832.393.5100 Fax: 832.393.5208 http://www.houstontx.gov/health/food	Establishment PINOY FAST FOOD (Kitchen)	Acct # 406406
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20-21.23(b)	<p>Construction. Walls, including nonsupporting partitions / wall coverings of toilet rooms and vestibules, not smooth / nonabsorbent / easily cleanable. Concrete or pumice blocks used for interior wall construction in these locations shall be finished and sealed to provide an easily cleanable surface except in dry storage areas.</p> <p>Replace acoustic ceiling tiles above preparation area in the kitchen with approved vinyl faced, light colored smooth ceiling tiles. New Violation.</p>	04/18/2019

Person in Charge (Signature) 	Date: 04/18/2019
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Sanitarian (Signature) 	Date: 04/18/2019
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Received By	
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