



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 **MAGIC WOK (TOTAL ESTABLISHMENT)**

Acct # **410904**

Address **2513 BAGBY ST**

Zip **77006**

Owner **YU'S ENTERPRISES LLC**

Type Insp **Complaint (003)**

Date
05/10/2019

Arrival
02:20 PM

Departure
04:35 PM

Telephone
(713) 521-7722

District
402

Score
5.00

Permit Expiration
09/25/2019

Permit Type
F,G

Certified Manager
Changlu Lu - 237453 - 04/18/2024

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Walk-In Cooler	41.00 ° F	Beef / Walk-In Cooler	37.00 ° F	Noodles / Walk-In Cooler	41.00 ° F
Chicken / Cold-Hold Unit	38.00 ° F	Shrimp / Cold-Hold Unit	37.00 ° F	Beef / Cold-Hold Unit	38.00 ° F
Soup / Hot-Hold Unit	135.00 ° 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. Observed raw chicken stored above ready to eat fried chicken in the walk-in cooler of the kitchen area. Do not store raw animal foods above ready to eat foods to avoid cross contamination that can lead to food borne illness. Corrected On-Site. New Violation.	COS
20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.. Observed food(chicken, pork, tomato sauce, oyster sauce) stored within the walk in cooler, walk in freezer, and reach in coolers not stored within covered containers to prevent possible contamination. Corrected On-Site. New Violation.	COS
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". Observed chopped pork with no date marks in the reach-in cooler near the back door entrance. Provide PREPARATION AND DISPOSITION/DISCARD date marks for prepared food held more than 24 hours or discard. Corrected On-Site. New Violation.	COS

COMMENTS

TC--This food establishment elects to temporarily cease food service operations in order to correct all violations set by specified time limits and to ensure full compliance of the food ordinance. Effective date and time of closure: 5/10/2019 4:26 PM

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 5/13/2019 (not to exceed 10 days from today). 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) Changlu Lu

Date: 05/10/2019

Sanitarian (Signature) Victor McDaniel (VEM1)

Date: 05/10/2019



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20-21.11(a)(13)	Cleaning frequency. Equipment, food-contact surfaces, and utensils not clean to sight and touch. Accumulation of dirt/food debris on shelves, racks, exterior of food equipment, reach in cooler racks, walk-in cooler racks, exterior of bulk food bins, interior to chest freezer with frozen vegetables. Clean food-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.	05/13/2019
20-21.11(c)(03)	Wiping cloths. Moist cloths used for cleaning nonfood-contact surfaces of equipment such as counters, dining table tops and shelves 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. Discontinue the use of cloth towels as a surface under the cutting board and use an easily cleanable, non-absorbent material. Corrected On-Site. New Violation.	COS
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. Provide test kit or other device used to measure parts per million or milligrams per liter of CHLORINE chemical sanitization solution. New Violation.	05/13/2019
20-21.19(g)	Hand-washing signage. Sign / icon / poster that notifies food employees to wash their hands not provided at all hand-washing sinks used by food employees / not clearly visible to food employees. Post hand washing (sign / icon / poster) at ALL hand washing sinks used by food employees. New Violation.	05/13/2019
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. 1. Observed 4 adult roaches crawling below the grill and rice maker in the kitchen area. 2. Observe multiple nymph stage roaches in the mop sink area, underneath the 3 compartment sink, underneath grill area, and in the interior bin of a nonfunctioning ice machine(ice machine was discarded). 3. Observed excessive amount of dead roaches on floor below the hand sink near the 3 compartment sink. Provide professional pest control service to eliminate roaches and retain the pest control inspection report for your records New Violation.	05/13/2019
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. 1. Observed front and back door to establishment open when not in use. Protect openings to the outside against the entrance of insects by doors being kept closed. (corrected-on site) 2. Protect openings to the outside (back door) against the entrance of insects by filling/ closing holes/ gaps along and above the back door. New Violation.	05/13/2019
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Observed accumulation of dust and debris attached to A/C vents above the 3 compartment sink and reach-in freezer in the kitchen area. Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation.	05/13/2019
20-21.28(a)(01)	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. Observed a nonfunctioning ice machine store next to the grill area. Keep (establishment/ parts of the property) free of litter / items unnecessary for operation / items unnecessary for maintenance / nonfunctional equipment / unused equipment. Corrected On-Site. New Violation.	COS

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Date: 05/10/2019

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Sanitarian (Signature) Victor McDaniel (VEM1)

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Received By Changlu Lu



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20-53(g)	Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee. Maintain on premises a certificate of completion of the food handler course for each food employee. New Violation.	05/13/2019

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