



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 SZECHUAN HOUSE (ESTABLISHMENT)	Acct # 432232
	Address 9252 BELLAIRE BLVD C	Zip 77036
	Owner HERO HOT POT, LLC	Type Insp Routine Inspection (001)

Date 05/06/2019	Arrival 05:10 PM	Departure 07:55 PM	Telephone (832) 581-2091		District 204	Score 5.00
Permit Expiration 01/20/2020	Permit Type F,G	Certified Manager Shuai Shao - 224200 - 12/07/2022				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Prep-cooler	55.00 ° F	Chicken / Prep-cooler	59.00 ° F	Frog / Prep-cooler	57.00 ° F
Pork / Prep-cooler	58.00 ° F	Tofu / Prep-cooler	57.00 ° F	Cut Onions / Walk-In Cooler	39.00 ° F
Duck / Walk-In Cooler	38.00 ° F	Chicken / Walk-In Cooler	38.00 ° F	Pork / Walk-In Cooler	37.00 ° F
Beef / Walk-In Cooler	38.00 ° F	Fish / Walk-In Cooler	38.00 ° F	Tofu / Walk-In Cooler	39.00 ° F
Rice / Hot-Hold Unit	150.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II.</p> <p>Food service / food processing establishment not in compliance with Article II, Food Ordinance. (Excessive rodent droppings) New Violation.</p>	05/06/2019
20-19(d)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Permit holder / person in charge of the food establishment / mobile food unit not in compliance in accordance with provisions of article II concerning food storage / food preparation / food display / training of employees in basic food safety principles including allergy awareness / not ensuring that food and conditional employees are informed of their responsibility to report information regarding health and activities as they relate to diseases that are transmissible through food / not ensuring written procedures and plans are developed by the food establishment are maintained / implemented.</p> <p>Provide an employee health policy concerning food storage / food preparation / food display / training of employees in basic food safety principles including allergy awareness that food and conditional employees are informed of their responsibility to report information regarding health and activities as they relate to diseases that are transmissible through food and written procedures and plans are developed by the food establishment are maintained / implemented. New Violation.</p>	05/06/2019
20-21.01(a)	<p>General. Food not in sound condition / safe for human consumption / free from spoilage, filth, other contaminants. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment.</p> <p>Discard. (see comments for condemnation). New Violation.</p>	05/06/2019

COMMENTS

-Establishment ceased due to excessive rodent dropping in kitchen.

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: 5/6/2019, 5:20PM

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items: Beef, Chicken, Frog, Pork, Tofu

Items & weights (in pounds) condemned: Beef=1.5lb, Chicken=1lb, Frog=.5lb, pork=1lb, and tofu=1lb.

Total weight (in pounds) condemned: 5lbs

Reason for condemnation: Observed internal temperature of Beef at 55°F, Chicken=59°F, Frog=57°F, Pork=58°F, and Tofu at 57°F. Person in charge explained that food was put in prep-cooler in morning. Also, observed prep-cooler at 57°F.

Date and Time of condemnation: 5/6/2019, 6:30PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (discarded and denatured)

Voluntarily destroyed by: (Shuai Shao)

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (prep-cooler) not to be used or sold by causing same to be tagged.

These items may not be used until approved to do so by the health officer. The owner or person in possession thereof is afforded the right of a public

hearing thereon, within 24 hours, exclusive of Saturdays, Sundays, and holidays observed by closure of city offices, before the director or public health or his designee.

Date and Time of quarantine: 5/6/2019, 6:30PM

Product or item quarantined: prep-cooler

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: Observed ambient temperature at 57°F.

Record applicable data: (temperature 57°F)

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 5/16/2019 (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.

FOOD HANDLERS: All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to www.houstonconsumer.org or call 832.393.5100 to register or for more information.

Person in Charge (Signature) Shuai Shao

SS

Date: 05/06/2019

Sanitarian (Signature) Raymond Caballero (RXC2)

RC

Date: 05/06/2019



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Permit Expiration 01/20/2020	Permit Type F,G	Certified Manager		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(b)(02)	<p>Cross contamination. Except when combined as ingredients, raw animal foods such as fish, beef, lamb, pork, and poultry not separated from each other during storage, preparation, holding, and display by: Using separate equipment for each type of food; preparing each type of food at different times or in separate areas; and arranging each type of food in equipment so that cross contamination of one type with another is prevented.</p> <p>Observed raw product stored over vegetables. Separate raw animal foods (raw product and vegetables) not combined as ingredients during (storage / preparation / holding / display) by using separate equipment for each type of food. New Violation.</p>	05/06/2019
20-21.02(a)(01)	<p>General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (05°C) or below or 135°F (57°C) or above at all times, except as otherwise provided in this article or unless a packaged product is so labeled as exempted and approved by the appropriate state or federal health authority.</p> <p>Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. New Violation.</p>	05/06/2019
20-21.07(a)(03)	<p>General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events.</p> <p>Provide written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. New Violation.</p>	05/06/2019
20-21.10(a)	<p>Materials; general. All equipment and utensils not maintained in good repair.</p> <p>Observed ambient temperature at 57°F to prep-cooler. Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification. (Quarantined) New Violation.</p>	05/06/2019
20-21.10(a)	<p>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.</p> <p>Discontinue the use of cardboard as shelving liner. 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.</p>	05/06/2019
20-21.11(a)(06)	<p>Cleaning frequency. Food-contact surfaces of grills, griddles, and similar cooking devices and the cavities and door seals of microwave ovens not cleaned at least once a day; except that this shall not apply to hot oil cooking and hot oil filtering equipment if it is cleaned as specified in subsection (f) of this section. The food-contact surfaces of all cooking equipment shall be kept free of crusted grease deposits and other accumulated soil.</p> <p>Observed grease/oil build-up and other filth on cook line. Keep food-contact surfaces of cooking equipment (cooking line) free of (crusted grease deposits / accumulated soil). New Violation.</p>	05/06/2019
20-21.21(a)	<p>Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.</p> <p>Observed excessive rodent droppings in kitchen. Provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. Establishment ceased. New Violation.</p>	05/06/2019
20-21.21(d)	<p>Removing dead or trapped birds / insects / rodents / other pests. Dead or trapped birds / insects / rodents / other pests not removed from control devices and the premises at a frequency that prevents the accumulation or attraction of pests and minimizes exposure to decomposing remains.</p> <p>Remove (dead/ trapped) (birds / insects/ rodents/ pests) from premises at frequency that prevents the accumulation of pests. New Violation.</p>	05/06/2019

Person in Charge (Signature) Shuai Shao 	Date: 05/06/2019
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Sanitarian (Signature) Raymond Caballero (RXC2) 	Date: 05/06/2019
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Acct # **432232**

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Zip **77036**

Owner **HERO HOT POT, LLC**

Type Insp **Routine Inspection (001)**

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Departure
07:55 PM

Telephone
(832) 581-2091

District
204

Permit Expiration
01/20/2020

Permit Type
F,G

Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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. Observed grease/oil build-up and other filth on floor underneath cook line. 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.	05/06/2019
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Observed hold on wall by three compartment sink and hole on ceiling tiles in dry storage, over three compartment sink and over water heater. Maintain (wall / ceiling) in (good repair). New Violation.	05/06/2019
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Observed grease/oil build-up on ventilation hood. Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation.	05/06/2019

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SS

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Received By Shuai Shao