



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 **PEI WEI ASIAN DINER (ESTABLISHMENT)**

Acct # **215791**

Address **5110 BUFFALO SPEEDWAY 100**

Zip **77005**

Owner **PEI WEI ASIAN DINER, LLC**

Type Insp **Complaint (003)**

Date 05/13/2019	Arrival 01:25 PM	Departure 04:05 PM	Telephone (713) 661-0900		District 101	Score 3.00
Permit Expiration 12/16/2019	Permit Type F,G	Certified Manager --				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Walk-In Cooler	37.00 ° F	eggroll(pork) / Walk-In Cooler	39.00 ° F	Pork / Walk-In Cooler	39.00 ° F
Beef / Cold-Hold Unit	39.00 ° F	bean sprouts / Walk-In Cooler	42.00 ° F	Rice / Hot-Hold Unit	177.00 ° F
dumpling (chicken) / Cold-Hold Unit	58.00 ° F	Tuna / Cold-Hold Unit	60.00 ° F	imitation crab mixture / Cold-Hold Unit	59.00 ° F
sushi roll(tuna) / Cold-Hold Unit	65.00 ° F	Chicken / Cold-Hold Unit	47.00 ° F	breaded chicken / Cold-Hold Unit	57.00 ° F
Beef / Cold-Hold Unit	49.00 ° F	Chicken / prep-cooler reach-in	40.00 ° F	Shellfish / prep-cooler reach-in	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)(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>*Observed TCS food [chicken(47°F, 57°F), chicken dumpling(58°F), tuna mixture(60°F), crab salad(59°F), sushi roll-tuna(65°F),beef(49°F)] stored outside of time and temperature as a public health control.</p> <p>**Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above.</p> <p>***COS: PIC stated food brought from walk-in cooler or prepared less than 4 hours prior. Rapid chilled TCS food [chicken, chicken dumpling, tuna mixture, crab salad, sushi roll-tuna,beef] in walk-in cooler to 41°F or below. Retested [tuna mixture (41°F)]. Corrected On-Site. New Violation.</p>	COS
20-21.03(b)(01)	<p>Refrigerated storage. Refrigeration facilities. Equipment for cooling and holding cold food shall be sufficient in number and capacity to provide food temperatures as specified under item (09) of this subsection.</p> <p>*Observed ambient temperature of prep/line-cooler at 64°F. PIC stated accumulation of ice on coils. PIC stated/showed temperature log for cooler maintained at 36°F in the morning hours.</p> <p>**Provide cooling equipment sufficient in number and capacity to provide food temperatures as specified (see comment section). New Violation.</p>	05/17/2019
20-21.05(f)(01)	<p>Dispensing utensils not stored with the handle extended out from the food.</p> <p>*Observed dispensing utensil (scoops, tongs, bowl) stored with handle in food (flour, chicken, rice).</p> <p>**Store dispensing utensils with the handle extended out from the food. Corrected On-Site. New Violation.</p>	COS

COMMENTS

*No sushi rice prepared at time of inspection.

**It is undetermined if the TCS food (sushi rice) is held outside of temperature control (below 135°F) for any period of storage time in rice-warmer during sushi assembly. If sushi rice is held at 42°F-134°F for any period outside of the rapid cooling process, a time control log would need to be maintained. Please refer to time as a public health control requirements.

**If the standard operating procedure uses vinegar as a food additive to render sushi rice as a non-TCS food, then a variance and HACCP plan would need to be submitted to the City Health Department for approval.

1) Variances and HACCP Plans may be emailed to CHS@houstontx.gov or received in our Permit Office at 8000 N.Stadium Dr., 77054.
https://sapredirect.houstontx.gov/health/Food/variance_form_20160412.pdf

***Consumer advisory, tuna parasite treatment, and tuna ROP thawing requirements are in compliance.

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

This item 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: 5/13/19, 3:05pm.

Product or item quarantined: prep/line-cooler.

Section # of food ordinance in violation: 20-21.03(b)(01)

Reason for quarantine: Cooler not adjusted/maintained/sufficient to provide food holding temperatures required for TCS food.


Record applicable data: ambient temperature of prep/line-cooler at 64°F.

Person in Charge (Signature) Jaime Reyes



Date: 05/13/2019

Sanitarian (Signature) Kevin Mihalik (kpm1)



Date: 05/13/2019



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Acct # 215791

Address 5110 BUFFALO SPEEDWAY 100

Zip 77005

Owner PEI WEI ASIAN DINER, LLC

Type Insp Complaint
(003)

Date
05/13/2019

Arrival
01:25 PM

Departure
04:05 PM

Telephone
(713) 661-0900

District
101

Permit Expiration
12/16/2019

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
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. *Observed leak in valve at hand-washing sink (middle of back kitchen). **Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification. New Violation.	05/20/2019
20-21.20(a)(03)	Containers. Containers stored outside the establishment / dumpsters / compactors / compactor systems / receptacles / waste handling units for refuse / recyclables / and returnables not provided with tight-fitting lids / doors / covers, not kept covered when not in actual use. In containers designed with drains, drain plugs shall be in place at all times, except during cleaning. **Keep outside (garbage dumpster/ waste handling units for refuse / recyclables / returnables) covered when not in actual use. **Replace missing drain plug. New Violation.	05/14/2019
20-53(a)	Owning / operating / causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department. *Observed Food Service Manager Certificate not issued by City of Houston (issued by LEarn2Serve). **Food personnel in possession of a current accredited national or State of Texas food safety card/certificate must obtain the City of Houston Food Service Manager's Certification. Complete an application at the DHHS office (8000 N. Stadium Drive); submit the certificate for confirmation of reciprocity with government issued photo identification. ***Call ahead(832-393-5100) for payment options. New Violation.	05/24/2019

Person in Charge (Signature) Jaime Reyes

Date: 05/13/2019

Sanitarian (Signature) Kevin Mihalik (kpm1)

Date: 05/13/2019

Received By Jaime Reyes