



# 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 NEW KING PALACE CHINESE RESTAURANT**  
**(TOTAL ESTABLISHMENT)**

**Acct # 410081**

**Address 18315 TOMBALL PKWY**

**Zip 77070**

**Owner KONG RI LLC & COMPANY**

**Type Insp Reinspection**  
**(002)**

**Date**  
**07/17/2019**

**Arrival**  
**10:20 AM**

**Departure**  
**12:30 PM**

**Telephone**  
**(281) 890-7844**

**District**  
**306**

**Score**  
**4.00**

**Permit Expiration**  
**05/20/2020**

**Permit Type**  
**F,D,G**

**Certified Manager**  
**Xiaojin Cai - 216206 - 01/10/2022**

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooked rice / Walk-In Cooler	46.00 ° F	Cooked ribs / Refrigerator	46.00 ° F	Fried shrimp / Refrigerator	46.00 ° F
Oyster / Walk-In Cooler	43.00 ° F	Fish / Walk-In Cooler	41.00 ° F	Egg-roll / Refrigerator	40.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.01(a)	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.  Food (cooked rice/cooked ribs/fried shrimp) not safe for human consumption . Condemned about 20lbs of temperature control for safety foods, held at temperatures above 41°F for more than 4 hours. New Violation.	07/17/2019
20-21.02(a)(01)	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.  Measured internal temperature of temperature controlled for safety (TCS) foods not maintained at 41°F (05°C) or below. Maintain TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. New Violation.	07/17/2019
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.  Provide test kit or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. "CHLORINE TEST STRIP" New Violation.	07/17/2019

## COMMENTS

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

Items & weights (in pounds) condemned: cooked rice-10; cooked ribs-5; fried shrimp-5

Total weight (in pounds) condemned: 20

Reason for condemnation: food held at temperatures above 41°F for more than 4 hours

Date and Time of condemnation: 07/17/19; 11:00AM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (thrown in trash container)

Voluntarily destroyed by: (Xiaojin Cai)

**Person in Charge (Signature)**

**Date:** 07/17/2019

**Sanitarian (Signature) Lateef Isiaka (LXI)**

**Date:** 07/17/2019



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<b>20-21.15(f)</b>	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.  Observed brown slime under deflector shield of ice-maker machine. "DISCARD ALL ICE" Clean /maintain ice making machine to prevent contamination of the ice. New Violation.	<b>07/17/2019</b>

Person in Charge (Signature)

Date: 07/17/2019

Sanitarian (Signature) Lateef Isiaka (LXI)

Date: 07/17/2019

Received By