



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 ORIENTAL GOURMET SUPER BUFFET (ESTABLISHMENT)	Acct # 403763
	Address 8456 GULF FWY A	Zip 77017
	Owner KONG TIN YAN	Type Insp Routine Inspection (001)

Date 01/02/2020	Arrival 10:50 AM	Departure 12:15 PM	Telephone (713) 643-1201	District 102	Score 4.00
Permit Expiration 03/06/2020	Permit Type F,D,G	Certified Manager Yung Wang - 224658 - 05/26/2022			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pork / Walk-In Cooler	50.00 ° F	Chicken / Walk-In Cooler	39.00 ° F	Fish / Walk-In Cooler	39.00 ° F
Rice / Walk-In Cooler	39.00 ° F	Pork / Hot-Hold Unit	145.00 ° F	Rice / Hot-Hold Unit	154.00 ° F
Soup / Hot-Hold Unit	155.00 ° F	Shellfish / Hot-Hold Unit	155.00 ° F	Chicken / Refrigerator	38.00 ° F
Beef / Refrigerator	38.00 ° 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 (pork 50°F in the walk-in cooler for more 2 hrs) not safe for human consumption . Food discarded. Corrected On-Site. New Violation.	COS
20-21.03(a)(02)	General. Container of food not stored a minimum of 6 inches above the floor. Store food container 6 inches above floor surface. New Violation.	01/02/2020
20-21.05(j)	Reuse of tableware. Reuse of soiled tableware including single-service articles by self-service consumers returning to the service area for additional food or by food employees providing second portions or refills to the consumer is prohibited. Beverage cups and glasses are exempt from this requirement if refilling is a contamination-free process; provided consumers shall not be allowed to refill beverage tableware except by using self-service automatic beverage dispensing equipment. The person in charge or the food service manager shall ensure that consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. Consumer self-service operations such as buffets and salad bars shall be monitored by food employees trained in safe operating procedures. A card / sign / other effective means of notification shall be displayed to notify consumers that clean tableware is to be used upon return to self-service areas such as salad bars and buffets. Provide notification to consumer to use clean tableware when returning to self-service (areas/salad bars/buffets) for additional food. New Violation.	01/02/2020

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: Pork 40 lbs approx.

Total weight (in pounds) condemned: 40 lbs approx.


Reason for condemnation: out of temperature for more than 2hrs in the WIC.

Date and Time of condemnation: 1/2/20, 11:30 am

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

Voluntarily destroyed by: (Yung Wang)

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 1/DD/20 (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) Yung Wang 	Date: 01/02/2020
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Sanitarian (Signature) Jose Caraballo (JOC1)



Date: 01/02/2020



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Permit Expiration 03/06/2020	Permit Type F,D,G	Certified Manager		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.09(a)	Employees consuming food not in designated dining areas. An employee dining area shall not be so designated if consuming food there might result in contamination of other food, equipment, utensils, or other items needing protection. As an exception to the foregoing requirements, an employee may drink within the food establishment from a closed nonspillable beverage container if the container is handled in a manner so as to prevent contamination of the employee's hands, the container, any exposed food, clean equipment, utensils and linens, and unwrapped single-service articles. Discontinue consuming food in unapproved area. New Violation.	01/02/2020
20-21.11(c)(02)	Wiping cloths. Moist cloths used for wiping food spills on kitchenware and food-contact surfaces of equipment 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. Store moist cloths used for food spills on (kitchenware / food-contact surfaces of equipment) in sanitizing solution between uses. New Violation.	01/02/2020
20-21.26(b)	Locker areas. Enough lockers / other suitable facilities not provided / used for the orderly storage of employees' clothing and other possessions. Lockers or other suitable facilities may be located only in the designated dressing rooms or in food storage rooms or areas containing only completely packaged food or packaged single-service articles. Observed cell phone stored among fruits/vegetables. Provide sufficient facilities for storing employees clothing and possessions. New Violation.	01/02/2020
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. Keep (establishment/ parts of the property) free of nonfunctional equipment / unused equipment. If not planning to use the equipment keep them clean and covered. New Violation.	01/02/2020
20-26(c)	Sanitation poster not conspicuously posted in area accessible to all employees / not conforming to all requirements. Provide sanitation posters in kitchen of food establishment. New Violation.	01/02/2020

Person in Charge (Signature) <i>Yung Wang</i> Yung Wang	Date: 01/02/2020
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Sanitarian (Signature) <i>Jose Caraballo</i> Jose Caraballo (JOC1)	Date: 01/02/2020
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Received By Yung Wang
