



# 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 P.F. CHANG'S CHINA BISTRO (TOTAL ESTABLISHMENT)	Acct # 404300
	Address 18250 1/2 TOMBALL PKWY	Zip 77070
	Owner P.F. CHANG'S CHINA BISTRO, INC.	Type Insp Routine Inspection (001)

Date 01/03/2020	Arrival 09:20 AM	Departure 10:40 AM	Telephone (281) 571-4050	District 306	Score 4.00
Permit Expiration 05/08/2020	Permit Type F,G	Certified Manager Maria Romero - 231716 - 10/04/2023			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pre-cooked chicken wrap / Walk-In Cooler	44.50 ° F	Chicken / Walk-In Cooler	42.00 ° F	Pre-cooked ribs / Walk-In Cooler	42.00 ° F
Shrimp / Walk-In Cooler	42.00 ° F	Mozzarella cheese / Refrigerator	42.60 ° F	Cooked beef / reach-in cooler	40.00 ° F
Salmon / reach-in cooler	38.00 ° F	Tofu / reach-in cooler	41.00 ° F	Beef / Cold-Hold Unit	39.00 ° F
Chicken / Cold-Hold Unit	38.00 ° F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-20(c)	Inspections; reports. Previous inspection report not posted on an inside wall of the establishment. Post the most recent inspection report on an inside wall of the establishment. 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". Provide date marks to include disposition date(use-by) for all prepared/cooked/opened packaged food held more than 24 hours or discard. New Violation.	01/03/2020
20-21.03(b)(09)	Refrigerated storage. Cold storage of foods. Time/temperature controlled for safety (TCS) food not maintained at 41°F (5°C) in cold storage. Measured internal temperature of temperature controlled for safety (TCS) food(cooked chicken wrap) not maintained at 41°F (5°C) in cold storage. Maintain at 41°F (5°C) in cold storage. New Violation.	01/03/2020
20-21.10(a)	Materials; general. Equipment components such as doors, seals, hinges, fasteners, and kick plates not kept intact, tight, and adjusted in accordance with manufacturers' specifications. Replace burned out light bulb inside upright freezer on the side of walk-in cooler. Repeat Violation.	01/03/2020
20-21.11(a)(13)	Cleaning frequency. Equipment, food-contact surfaces, and utensils not clean to sight and touch. Observed black residue under/around SPRITE AND WATER dispenser nozzles. Clean and sanitize all nozzles, under, and around nozzles, after interruption of operation, daily. Repeat Violation. Repeat Violation.	01/03/2020

### COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 01/20/20. 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)		Date: 01/03/2020
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Sanitarian (Signature) Lateef Isiaka (LXI)		Date: 01/03/2020
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Houston Department of Health and Human Services Environmental Health Division / Consumer Health Services Phone: 832.393.5100 Fax: 832.393.5208 http://www.houstontx.gov/health/food	Establishment <b>P.F. CHANG'S CHINA BISTRO (TOTAL ESTABLISHMENT)</b>	Acct # <b>404300</b>
	Address <b>18250 1/2 TOMBALL PKWY</b>	Zip <b>77070</b>
	Owner <b>P.F. CHANG'S CHINA BISTRO, INC.</b>	Type Insp <b>Routine Inspection (001)</b>

Date <b>01/03/2020</b>	Arrival <b>09:20 AM</b>	Departure <b>10:40 AM</b>	Telephone <b>(281) 571-4050</b>	District <b>306</b>
Permit Expiration <b>05/08/2020</b>	Permit Type <b>F,G</b>	Certified Manager		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.11(a)(07)</b>	Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris.  Clean nonfood-contact surfaces of equipment (top of food plates and seasoning storage shelf at cookline) as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, or other debris. Repeat Violation.	<b>01/03/2020</b>
<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/black residue in the chute and under ice-maker machine. "DISCARD ALL ICE" Clean/ maintain ice making machine to prevent contamination of the ice. New Violation.	<b>01/03/2020</b>
<b>20-21.18(d)</b>	Toilet fixtures. Toilet room not provided with at least one covered waste receptacle.  Provide at least one covered waste receptacle in men's toilet room. Repeat Violation.	<b>01/03/2020</b>
<b>20-21.23(g)</b>	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean.  Observed air-conditional filter cover near ice-maker machine, covered with accumulation of dust/dirt. Make vent covers attached to (ceilings) kept clean. Repeat Violation.	<b>01/03/2020</b>

Person in Charge (Signature) 	Date: 01/03/2020
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Sanitarian (Signature) Lateef Isiaka (LXI) 	Date: 01/03/2020
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Received By	
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