



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 CHINA ONE #4 (TOTAL ESTABLISHMENT)	Acct # 427446
	Address 381 GREENS RD	Zip 77060-1903
	Owner AL8586 INVESTMENTS INC.	Type Insp Complaint (003)

Date 01/24/2020	Arrival 02:30 PM	Departure 04:45 PM	Telephone (832) 212-8893	District 406	Score 5.00
Permit Expiration 01/14/2021	Permit Type F,G	Certified Manager Xue Zhen Rong - 232829 - 09/14/2023			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pasta / Refrigerator	39.00 ° F	Shellfish / Refrigerator	40.00 ° F	Eggrolls / Refrigerator	39.00 ° F
Beef / Walk-In Cooler	40.00 ° F	Cut Cabbage / Walk-In Cooler	41.00 ° F	Eggrolls / Walk-In Cooler	40.00 ° F
Eggs / Walk-In Cooler	39.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II. Food service / food processing establishment not in compliance with Article II, Food Ordinance. (Observed 10+ live cockroaches in the kitchen - TC). New Violation.	01/24/2020
20-21.02(a)(01)	General. At all times, including while being stored, prepared, displayed, served, received, or transported, food not protected from potential contamination by all agents, including dust, insects, rodents, toxic materials, cross-contamination, damaged or spoiled products, distressed merchandise, recalled products, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, draining, and overhead leakage or overhead drippage from condensation. Observed 7 live cockroaches on the interior components of the refrigeration unit where all food containers were uncovered. Protect food from potential contamination by (insects / rodents). 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. Observed 3 containers of beef/chicken on the floor in the walk-in freezer. Store food container 6 inches above floor surface. New Violation.	01/24/2020
20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.. Observed all uncovered food containers (onions/ broccoli/ eggrolls/ shrimp/ dumplings/ pasta) in the refrigeration unit by the cook line, uncovered containers (chopped cabbage/ chopped green onions) in the walk-in cooler, and uncovered salt/baking soda in prep area of kitchen. Cover containers to prevent contamination while being stored. Corrected On-Site. New Violation.	COS

COMMENTS

Complaint ID# 913474.

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: 1/24/2020, 3:00 PM

FOOD SERVICE MANAGER REQUIRED—A certified manager must be present and on duty [Section 20.53(a)] at all times in each food establishment and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged).

> Take the course online at www.houstonconsumer.org

> Take the courses at one of the Health Department sites--call 832-393-5100 to schedule an appointment for the Food Service Manager's Certification class.

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

Items & weights (in pounds) condemned: Onions, 5; Broccoli 3; Eggrolls, 10; Shrimp, 8; Dumplings, 10; Pasta, 15.

Total weight (in pounds) condemned: 51 lbs., approximately.

Reason for condemnation: Uncovered food not protected from potential contamination from live (insects).

Date and Time of condemnation: 1/24/2020, 3:00 PM.

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: Discarded and denatured.

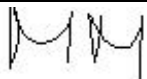
Voluntarily destroyed by: Fon

Person in Charge (Signature) Xue Zhen Rong



Date: 01/24/2020

Sanitarian (Signature) Masiel Maza (MSM1)



Date: 01/24/2020



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20-21.03(a)(03)	General. Food stored in locker rooms / dressing rooms / garbage room / mechanical rooms / toilet room / vestibule / under open stairwell / other sources of contamination. Observed a bulk container of flour stored in the vestibule. Remove immediately to approved storage area. Corrected On-Site. New Violation.	COS
20-21.04(j)	Thawing time/temperature controlled for safety (TCS) food. Except as specified in item (05) of this subsection, time/temperature controlled for safety (TCS) food shall be thawed in a refrigeration unit not exceeding 41°F (05°C) / completely submerged under potable running water of a temperature of 70°F (21°C) or below with sufficient water velocity to agitate and float off loose food particles into the overflow provided the temperature of the thawed portions of the food shall not remain above 41°F (05°C) for more than four hours including the time the food is exposed to the running water and the time needed for preparation for cooking or the time it takes under refrigeration to lower the food temperature to 41°F (05°C) / in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire uninterrupted cooking process takes place in the microwave oven / as part of the conventional cooking process / using any other safe procedure that thaws a portion of frozen ready to eat food that is prepared for immediate service in response to an individual consumer's order. Observed a container of frozen chicken being thawed at room temperature on the preparation table near the walk-in freezer. Use one or more of the above procedures to properly thaw TCS food. Thawing TCS food at room temperature or in standing water is prohibited. Corrected On-Site. New Violation.	COS
20-21.11(a)(07)	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. Observed accumulations of food debris/ black residues on the interior of the refrigeration unit at the cook line, doorway lining of the walk-in freezer, accumulations of grease/oil on all exterior portions of cook line equipment. Clean nonfood-contact surfaces of equipment as often as necessary to keep the equipment free of accumulation of dust, dirt, food particles, grease, or other debris. New Violation.	01/24/2020
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. Ensure moist cloths used for food spills on (kitchenware/food-contact surfaces of equipment) are stored in chemical (chlorine) sanitizing solution at the strength required for that particular sanitizing solution (50 - 100 PPM). Corrected On-Site. New Violation.	COS
20-21.19(d)	Hand-washing sink maintenance. Hand-washing sink / soap dispenser / hand-drying device/ related fixtures not kept clean / not in good repair. Observed the hot water faucet not working at the hand washing sink by the cook line. Keep hand washing sink fixtures in good repair. New Violation.	01/25/2020
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized. Observed 7 live cockroaches and one dead cockroach on the interior of the gasket and interior of the refrigeration unit at the cook line, and 3+ live roaches on the floors near the walk-in cooler and underneath the back of the white freezer near the restroom. Obtain professional pest control services to provide effective measures intended to eliminate the presence of (rodents/ flies/ cockroaches/ other insects) on the premises. Maintain all documentation on premises. New Violation.	01/24/2020

Person in Charge (Signature) <i>Xue Zhen Rong</i> Xue Zhen Rong	Date: 01/24/2020
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Sanitarian (Signature) <i>Masiel Maza</i> Masiel Maza (MSM1)	Date: 01/24/2020
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20-21.21(b)	Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means. Observed a gap underneath the back door of the establishment that opens directly into the kitchen near the cook line. Protect openings to the outside against the entrance of insects by tight fitting / self-closing doors. New Violation.	01/25/2020
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 accumulations of food debris on the floors throughout the establishment and accumulations of grease/oil on the floors underneath the 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.	01/25/2020
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. No Food Service Manager present at the time of inspection. Certified FSM must be present and on duty at all times. Obtain a Food Service Manager's Certification issued by the department. Online registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx . Corrected On-Site. New Violation.	COS

Person in Charge (Signature) *Xue Zhen Rong* Date: 01/24/2020

Sanitarian (Signature) *Masiel Maza* (MSM1) Date: 01/24/2020

Received By *Xue Zhen Rong*