



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 SAMURAI NOODLE (ESTABLISHMENT)	Acct # 424834
	Address 1801 DURHAM DR 2	Zip 77007
	Owner RAMEN-RAMEN,LLC	Type Insp Routine Inspection (001)

Date 02/10/2020	Arrival 01:25 PM	Departure 02:55 PM	Telephone (832) 879-2982	District 301	Score 5.00
Permit Expiration 02/16/2021	Permit Type F,G	Certified Manager Miguel Quintahilla - 216212 - 01/08/2022			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Refrigerator	37.00 ° F	Beef / Cold-Hold Unit	41.00 ° F	Ambient / Cold-Hold Unit	44.00 ° 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. (COCKROACH INFESTATION) New Violation.	02/10/2020
20-21.14(d)	Prohibited storage area. Food equipment / utensils / laundered linens / single-service and single-use articles shall not be stored in locker rooms / toilet rooms / vestibules / garbage rooms / mechanical rooms / under sewer lines that are not shielded to intercept potential drips / under open stairwells / under other sources of contamination is prohibited except that laundered linens and single-service and single-use articles that are packaged or in a facility such as a cabinet may be stored in a locker room. Observed single-service articles, and sodas/water bottles/other drinks in the restroom vestibule. Discontinue storage in restroom vestibule. New Violation.	02/10/2020
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 at least 9+ live cockroaches in establishment. Last pest control was 02/06/2020. Observed cockroaches on the wall near the refrigerator in the back of the establishment, near the burner equipment at the cookline, and the vent hood fire extinguisher box. Pest control must treat infected areas, cleaning, and sanitizing all areas and equipment where feces may be present. Ensure to close/seal all holes to eliminate the openings/crevices where cockroaches may harbor. New Violation.	02/12/2020

COMMENTS

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: 02/10/2020 @2:00pm (COCKROACH INFESTATION)

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 02/12/2020. 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) Thomas 	Date: 02/10/2020
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Sanitarian (Signature) Elizabeth Cliburn (EMC1) 	Date: 02/10/2020
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