

 	<b>RETAIL FOOD INSPECTION REPORT</b> 2703 Veterans Dr. Pearland, Texas 77584 281.652.1766	<b>SCORE: 76</b>  Violations COS: 0 Violations Repeat: 0 Follow Up Required? No
Date: 03/12/2025	Site Name: PEARL DYNASTY	Page 1 of 3
License: FP20-00117	Address: 8321 BROADWAY ST 100	
Person in Charge: SZE MENG SHUM		Business Phone:
Business Email:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
Foodborne Illness Risk Factors are important practices identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.					
IN=In Compliance    OUT=Out of Compliance    NO=Not Observed    NA=Not Applicable    PV=Point Value COS=Corrected on site    R=Repeat Violation					
##	Description	Status	PV	##	Description
<b>Supervision</b>				14.	Required records available: shellstock tags, parasite destruction
1.	Person in charge present, demonstrates knowledge, performs duties	IN	2		
1a.	Permit to operate valid	IN	2	<b>Protection from Contamination</b>	
2.	CFM/FH certifications valid, present	IN	2	15.	Food separated, protected from contamination
<b>Employee Health</b>				16.	Food contact surfaces cleaned, sanitized
3.	Mgmt, regular/conditional employees; knowledge, responsibilities, reporting	IN	3	17.	Proper disposition returned/unsafe food
4.	Proper use exclusion/restriction	IN	2	<b>Time/Temperature Controlled for Safety</b>	
5.	Procedures--vomiting/diarrheal events	IN	2	18.	Proper cooking time/temperature
<b>Good Hygienic Practices</b>				19.	Proper reheating procedures
6.	Proper eating/drinking/tobacco/vape use	IN	1	20.	Proper cooling time/temperature
7.	No discharge from eyes/nose/mouth	IN	1	21.	Proper hot holding/temperature
<b>Preventing Contamination by Hands</b>				22.	Proper cold holding temperature
10.	Adequate handwashing facilities--properly supplied/accessible/used	OUT	2	23.	Proper date marking, disposition
8.	Hands clean, properly washed	IN	3	24.	Time as PH control procedures, records
9.	No bare hand contact with RTE, approved alternate procedures followed	IN	3	<b>Consumer Advisory</b>	
<b>Approved Source</b>				25.	Consumer advisory provided for raw & undercooked foods
11.	Food obtained from approved source	IN	3	<b>Highly Susceptible Populations</b>	
12.	Food received at proper temperature	IN	1	26.	Pasteurized food used; prohibited food not offered
13.	Food good condition/safe/unadulterated	IN	2	<b>Food/Color Additives and Toxic Substances</b>	
				27.	Food additives approved/properly used
				28.	Toxics properly identified/stored/used

GOOD RETAIL PRACTICES					
Good retail practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.					
##	Description	Status	PV	##	Description
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>	
30.	Pasteurized eggs used where required	IN	1	43.	In-use utensils properly stored/handled
31.	Water and ice from approved source	IN	1	44.	Utensils, equipment, & linens: properly stored /dried/handled
32.	Variance obtained specialized processing	IN	1	45.	Single-use/service; proper storage, use
<b>Food Temperature Control</b>				46.	Gloves used properly
33.	Proper cooling methods used; adequate equipment for temperature control	IN	2	<b>Utensils, Equipment, and Vending</b>	
34.	Plant food proper cook for hot holding	IN	2	47.	Food/nonfood surfaces cleanable, properly designed /constructed used
35.	Approved thawing methods used	IN	1	48.	Warewashing facilities installed, maintained/used test strips present
36.	Thermometers provided, accurate	OUT	1	49.	Nonfood contact surfaces clean
<b>Food Identification</b>				<b>Physical Facilities</b>	
37.	Food properly labeled; original container	IN	1	50.	Hot/cold water available, safe pressure
<b>Prevention of Food Contamination</b>				51.	Plumbing installed, backflow devices
38.	Insects/rodents/animals/sign not present	IN	1	52.	Sewage/wastewater proper disposal
39.	Contamination prevented during food preparation/storage/display	OUT	3	53.	Toilet facilities properly constructed/supplied/used
40.	Personal hygiene, jewelry, hair restraints	IN	1	54.	Garbage/refuse proper disposal, maint.
41.	Wiping cloths properly used, stored	OUT	1	55.	Physical facilities installed/clean/maint.
.				56.	Adequate ventilation/lighting, food only in designed areas
42.	Washing fruits and vegetables	IN	1		
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Inspector Name (Print): Jason Victoria
Inspector Name (Sign): 

Signer Name: Michael shum Task: Routine Health Inspection


General Comments:

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Comments:

- 10. Adequate handwashing facilities--properly supplied/accessible/used: **Please make sure all hand sinks are supplied with both soap and paper towels. Please do not block hand sinks**
  - 15. Food separated, protected from contamination: **Please make sure all food is covered and placed in a tightly sealed container. Please make sure all food is arranged properly**
  - 16. Food contact surfaces cleaned, sanitized: **Please clean soda fountain and prep tables. Please clean grill and around stove**
  - 17. Proper disposition returned/unsafe food: **Please discard of any out of date food**
  - 23. Proper date marking, disposition: **Please make sure all food receives both a label and date**
  - 28. Toxics properly identified/stored/used: **Please make sure all cleaning supplies/ chemicals are properly labeled and put all together in one designated spot away from food/ food contact items. Please discard of any insecticides/ pesticides**
  - 36. Thermometers provided, accurate: **Please make sure all coolers and freezers have a thermometer inside**
  - 39. Contamination prevented during food preparation/storage/display: **Please make sure all employee food/ drinks are in a clearly labeled, designated place away from customer food/ drinks. Please make sure all food is arranged properly. Please make sure all food is at least 6 inches above the ground**
  - 41. Wiping cloths properly used, stored : **Please make sure all wiping cloths go in a sanitizer bucket when not in use**
  - 43. In-use utensils properly stored/handled: **Please do not keep scoops in stagnant water**
  - 44. Utensils, equipment, & linens: properly stored /dried/handled: **Please make sure all utensils and linens are stored properly**
  - 45. Single-use/service; proper storage, use: **Please do not keep take out containers next to dirty dishes or raw meat**
  - 48. Warewashing facilities installed, maintained/used test strips present: **No data plate. Please make sure to keep sanitizer test strips**
  - 49. Nonfood contact surfaces clean: **Please clean floors inside walk in cooler and freezer. Please clean walls above back door and around stove. Please clean floor beneath stove.**
  - 52. Sewage/wastewater proper disposal:
  - 54. Garbage/refuse proper disposal, maint.: **Please clean out all drains**
  - 55. Physical facilities installed/clean/maint.: **Please repair entrance to walk in cooler. Please clean all ceiling tiles. Please remove all fans from the kitchen area**
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**IMMINENT HEALTH HAZARDS**

Certain conditions are grounds for immediate facility closure-these conditions are called Imminent Health Hazards. Imminent Health Hazards include lack of hot/cold water, loss of significant portion of refrigeration on site such as loss of walk in cooler/walk in freezer, sewage backup, unsanitary conditions, lack of electricity, fire/flood, multiple complaints or apparent outbreak of foodborne illness, improper use of toxic materials on site, or any other incident or condition on site that may compromise food safety

***Facilities are required by law to contact COP Code Enforcement, cease all food preparation/service, and close voluntarily in case of Imminent Health Hazard.***

If an Imminent Health Hazard occurs, contact NRH Consumer Health immediately at any time by calling 817-281-1000 and asking for the health inspector on call.

**FOOD MANAGER AND FOOD HANDLER CERTIFICATION REQUIREMENTS**

At least one person with supervisory capacity per food establishment permit will be required to become a Certified Food Manager (CFM). The original certificate verifying CFM training must be posted in public view. A CFM must be issued by a TXDSHS or ANSI-accredited agency: <https://dshs.texas.gov/food-managers/>  
All other persons employed by the food establishment must obtain Food Handler certification from a TXDSHS or ANSI-accredited agency within 30 days of hire. <https://dshs.texas.gov/food-handlers/> Copies of this certification must be on site and available during inspection

**CHANGES TO MENU/EQUIPMENT/PLUMBING/FACILITY LAYOUT MUST BE APPROVED BEFOREHAND**

Any changes to a food establishment menu, equipment, plumbing, or facility layout must be approved by NRH Consumer Health before changes are made.

**CONSUMER ADVISORY AND ALLERGEN LABELING**

If an animal food such as beef, pork, lamb, poultry, milk, eggs, fish, or shellfish is served raw or undercooked, a written consumer advisory must be provided to consumers. An example of a written consumer advisory includes a note on the menu stating that, “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”  
Packaged food that contains one of the eight major food allergens (milk, eggs, soy, wheat, peanuts, tree nuts, fish, or shellfish) must be labeled with a written allergen warning. An example of an allergen warning includes a label on the food product that states, “Food or beverages may contain milk, eggs, soy, wheat, peanuts, tree nuts, fish, or shellfish.”

**WRITTEN EMPLOYEE HEALTH POLICY AND VOMIT/DIARRHEA CLEAN UP PROCEDURES REQUIRED**

A written employee health policy and written procedures about how the food establishment will clean up after a vomit /diarrheal event are required on site. These policies must be available for inspection. Examples of these policies are available at [www.texas.gov](http://www.texas.gov).

**CERTAIN RECORDS MUST BE AVAILABLE DURING HEALTH INSPECTION:**

Certain records must be available for review during a food establishment inspection. These include:

- ☐ Certified Food Manager/Food Handler training certificates,
- ☐ Grease trap service records (service is due every 90 days),
- ☐ Pest control service records,
- ☐ Daily temperature logs for all hot/cold hold equipment and as required by inspector,
- ☐ Logs related to a variance, specialized process, or HACCP plan.