



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 **EL GALLO RESTAURANT (KITCHEN)**

Acct # **913691**

Address **2116 GESSNER**

Zip **77080**

Owner **LEISURE GROUP, INC.**

Type Insp **Routine Inspection (001)**

Date
04/10/2017

Arrival
12:40 PM

Departure
02:15 PM

Telephone
(713) 467-9780

District
307

Score

Permit Expiration
04/28/2017

Permit Type
F,G

Certified Manager

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Unit / Draw Reach In Cooler	60.00 ° F	Cheese / Draw Reach In Cooler	50.00 ° F	Unit / Walk-In Cooler	40.00 ° F
Beef / Walk-In Cooler	41.00 ° F	Cheese / Walk-In Cooler	41.00 ° F	Spanish Rice / Hot-Hold Unit	176.00 ° F
Chicken / Hot-Hold Unit	156.00 ° F	Beans / Hot-Hold Unit	144.00 ° F	Ground Beef / Hot-Hold Unit	155.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(01)	General. The internal temperature of time/temperature controlled for safety (TCS) food not maintained at 41°F (05°C) or below or 135°F (57°C) or above at all times, except as otherwise provided in this article or unless a packaged product is so labeled as exempted and approved by the appropriate state or federal health authority. Maintain the internal temperature of cold held food (cheese 50 degrees - draw reach in cooler, less than 4 hrs.) at a temperature of 41 degrees or below at all times. Corrected On-Site. New Violation.	04/10/2017
20-21.03(a)(02)	General. Container of food not stored a minimum of 6 inches above the floor. To prevent possible contamination store bags of onions 6 inches above the floor, storage room. New Violation.	04/10/2017
20-21.03(b)(01)	Refrigerated storage. Refrigerated facility storing time/temperature controlled for safety (TCS) food with no numerically scaled thermometer / with no accurate indicating thermometer. Replace inoperative thermostat or provide a regular indicating thermometer to draw reach in cooler, cook line. New Violation.	04/10/2017
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. DRAW REACH IN COOLER QUARANTINED! Observed cooler temperature at 60 degrees. Repair cooler to provide and maintain a temperature of 41 degrees or below at all times. DO NOT PUT ANY FOOD IN COOLER UNTIL: LEAVE EMPTY! 1. REPAIRED 2. QUARANTINE HAS BEEN LIFTED BY INSPECTOR - CALL INSPECTOR (YUVONNE WALKER) AT (713) 502-2622 TO LIFT QUARANTINE. New Violation.	04/10/2017

COMMENTS

Person in Charge (Signature)

Date: 04/10/2017

Sanitarian (Signature) Zenobia Walker (ZYW1)

Date: 04/10/2017

PG1

A-1



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20-21.20(a)(03)	Containers. Containers stored outside the establishment / dumpsters / compactors / compactor systems / receptacles / waste handling units for refuse / recyclables / and returnables not provided with tight-fitting lids / doors / covers. Dumper lid must remain closed at all times when not in actual use. New Violation.	04/10/2017
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. Provide effective measures to eliminate the presence of roach activity. - Observed with person in charge (Veronica Martinez) and employee (Juan) big roaches inside back door. Corrected On-Site. New Violation.	04/10/2017
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. To prevent the possible entrance of pest seal open gap around frame and bottom of both back exit doors. New Violation.	04/10/2017
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Clean and sanitize wall behind cooking equipment (stove, fryer, grill) to remove grease accumulations. New Violation.	04/10/2017
20-21.24(a)	General. At least 20 foot-candles (220 lux) of light not provided at a distance of 30 inches (75 mm) above the floor in areas used for hand-washing / utensil-washing / equipment and utensil storage / in toilet rooms. Replace burned out fluorescent light above 3 compartment sink. New Violation.	04/10/2017
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Clean and sanitize filters and vent hood to remove grease accumulations. New Violation.	04/10/2017
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 Certified Manager On Duty (Veronica Martinez). Prohibited! A certified manager must be on duty physically inside establishment during all hours of business operations over-seeing employees with a food handler's certificate and have in his/her possession a Food Manager's Certificate from The City of Houston Health Department to present to inspector upon request. Call (832) 393-5100 to schedule class appointment. FINAL NOTICE! Repeat Violation.	04/10/2017

Person in Charge (Signature)



Date: 04/10/2017

Sanitarian (Signature) Zenobia Walker (ZYW1)



Date: 04/10/2017