



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 TACOS & TORTAS LAS TRES VALLEJO (Kitchen)	Acct # 429389
	Address 1622 FEDERAL RD 6	Zip 77015-6727
	Owner OLIVIA ESPITIA	Type Insp Routine Inspection (001)

Date 05/15/2017	Arrival 02:10 PM	Departure 03:20 PM	Telephone (832) 788-8159	District 405	Score
Permit Expiration 11/07/2017	Permit Type F,G	Certified Manager			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cut tomatoes / Cold-Hold Unit	47.80 ° F	Cheese / Cold-Hold Unit	43.70 ° F	Rice / Cold-Hold Unit	42.40 ° F
Pork / Cold-Hold Unit	42.00 ° F	Chicken / Cold-Hold Unit	45.00 ° F	Eggs / Cold-Hold Unit	35.00 ° F
Beans / Hot-Hold Unit	135.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.01(a)	General. Food not in sound condition / safe for human consumption / free from spoilage, filth, other contaminants / obtained from an approved source / in compliance with laws relating to food labeling. Food not safe for human consumption. (see comments section, food discarded, at improper temperature over 4 hours) Corrected On-Site. New Violation.	05/15/2017
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 TCS foods at 41° F (5°C) or below or at 135° F (57° C) or above. (tomatoes discared & chicken quick chilled to 40 F & 38 F) Corrected On-Site. New Violation.	COS
20-21.24(b)(01)	Protective shielding, light bulbs not shielded / coated / otherwise shatter-resistant in areas where there is exposed food, clean equipment / utensils / linens / unwrapped single-service or single-use articles, except as specified in subitems a and b of this item Shielded / coated / otherwise shatter-resistant bulbs need not be provided in areas used only for storing food and single-service articles in unopened packages if the integrity of the packages cannot be affected by broken glass falling onto them and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened. Replace the missing light shield over the prep table. New Violation.	05/22/2017

COMMENTS

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

Items & weights (in pounds) condemned: diced tomatoes 1 @ 1 lb.

Total weight (in pounds) condemned: 1 lb.

Reason for condemnation: at improper temperature over 4 hours

Date and Time of condemnation: 5-15-17 @ 2:55 PM

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

Voluntarily destroyed by: Olivia

Person in Charge (Signature) 	Date: 05/15/2017
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Sanitarian (Signature) Remonda Robinson (RLR1) 	Date: 05/15/2017
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