



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 MILA'S TAQUERIA MEXICO (Total Establishment)	Acct # 406783
	Address 3240 FONDREN	Zip 77063
	Owner MARIA SANTOS CHAVEZ	Type Insp Routine Inspection (001)

Date 01/10/2018	Arrival 08:40 AM	Departure 10:50 AM	Telephone (713) 334-8999		District 207	Score 5.00
Permit Expiration 03/07/2018	Permit Type F,G	Certified Manager --				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Walk-In Cooler	32.00 ° F	Chicken / Walk-In Cooler	36.00 ° F	Beef / Walk-In Cooler	37.00 ° F
Ambient / Refrigerator	40.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(d)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Permit holder / person in charge not present at the food establishment / mobile food unit during all hours of operation.</p> <p>Permit holder / Person in charge shall be present at the food establishment during all hours of operation. PIC ARRIVED @ 09:30AM. Corrected On-Site.</p>	COS
20-19(b)	<p>Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II.</p> <p>Food service / food processing establishment not in compliance with Article II, Food Ordinance. (Observed roach infestation) New Violation.</p>	01/10/2018
20-21.07(a)(03)	<p>General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events.</p> <p>Provide written written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. PROVIDED BY INSPECTOR Corrected On-Site.</p>	COS

COMMENTS

Dishwashing Machine 50ppm @ 123F

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). Please call 832.393.5100 to schedule an appointment for the Food Service Manager's Certification class or for more information please visit: <http://www.houstontx.gov/health/food/foodmanagers.html>.

FOOD HANDLERS: All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to www.houstonconsumer.org or call 832.393.5100 for more information.

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: 01/10/18, 09:00 AM

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a re-inspection will be performed on or shortly after 01/12/18 (not to exceed 10 days from today). Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in additional enforcement action.

Person in Charge (Signature) *Zoila Navarrete* Zoila Navarrete

Date: 01/10/2018

Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1)

Date: 01/10/2018

PG1

A-1



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 Phone: 832.393.5100 Fax: 832.393.5208
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Establishment **MILA'S TAQUERIA MEXICO (Total Establishment)**

Acct # **406783**

Address **3240 FONDREN**

Zip **77063**

Owner **MARIA SANTOS CHAVEZ**

Type Insp **Routine Inspection (001)**

Date
01/10/2018

Arrival
08:40 AM

Departure
10:50 AM

Telephone
(713) 334-8999

District
207

Permit Expiration
03/07/2018

Permit Type
F,G

Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

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20-21.10(a)	Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use. Observed cardboard and foil lining shelves. Multi-use (equipment / utensils) shall designed / constructed / repaired with: safe materials, including finishing materials / non-corrosion resistant / nonabsorbent / smooth / easily cleanable / durable under conditions of normal use. New Violation.	01/12/2018
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. Clean nonfood-contact surfaces of equipment (counter under microwave) as often as necessary to keep the equipment free of accumulation of food particles. New Violation.	01/12/2018
20-21.11(a)(06)	Cleaning frequency. Food-contact surfaces of grills, griddles, and similar cooking devices and the cavities and door seals of microwave ovens not cleaned at least once a day; except that this shall not apply to hot oil cooking and hot oil filtering equipment if it is cleaned as specified in subsection (f) of this section. The food-contact surfaces of all cooking equipment shall be kept free of crusted grease deposits and other accumulated soil. Clean food-contact surfaces of (cavity/ door seals of microwave ovens) at least once a day. New Violation.	01/12/2018
20-21.14(b)(01)	Storage. Cleaned and sanitized utensils and movable equipment not stored at least six inches above the floor in a clean, dry location in a way that protects them from contamination by splash, dust, and other means. Observed clean pots stored on floor. Store (utensils / equipment) at least 6 inches above the floor when (utensils / equipment) are cleaned and sanitized to protect from cross contamination. New Violation.	01/10/2018
20-21.17(a)	General. Plumbing not sized / installed / maintained according to applicable laws. Observed leak under 3-compartment sink. Properly maintain. New Violation.	01/12/2018
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. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings). New Violation.	01/12/2018
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 gnat infestation under 3-compartment sink and roach infestation throughout kitchen area. Control to eliminate the pesence of (insects/ rodents/ other pests) within the (physical facility/ contents of facility/ on contiguous land/ property) under control of permit holder. New Violation.	01/10/2018

Person in Charge (Signature) Zoila Navarrete

Date: 01/10/2018

Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1)

Date: 01/10/2018

Received By Zoila Navarrete



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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. 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 New Violation.	01/10/2018
20-53(f)	Food employee failed to successfully complete a food handler training course within 60 days of employment. All food handlers must successfully complete a food handler training course within 60 days of employment. on line registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation.	01/10/2018

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