



# 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 **ANTOJITOS CHAPINES & EL TAURINO**  
**(ESTABLISHMENT)**

Acct # **424622**

Address **5857 S GESSNER**

Zip **77036**

Owner **MARIA A POZ-GARCIA**

Type Insp **Routine Inspection**  
**(001)**

Date  
**01/24/2018**

Arrival  
**11:00 AM**

Departure  
**12:30 PM**

Telephone  
**(832) 259-0507**

District  
**204**

Score  
**5.00**

Permit Expiration  
**08/13/2018**

Permit Type  
**F,G**

Certified Manager  
 Maria Antonia Poz-Garcia - 184067 - 06/06/2018

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Tomatotes / Prep Area	46.00 ° F	Rice / Reach-In Cooler	46.00 ° F	Chicken / Reach-In Cooler	46.00 ° F
Tomatotes / Prep Area	110.00 ° F	Chicken / Prep Area	107.00 ° F		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-19(b)</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 establishment not in compliance with Article II, Food Ordinance. Observed cockroaches on prep table, in reach-in cooler and near cooking equipment. New Violation.	<b>01/24/2018</b>
<b>20-21.02(a)(01)</b>	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.  Measured internal temperature of tomatoes 110F and chicken 107F. Reheat tomatoes and chicken to 165F for 15 seconds and maintain TCS foods at 135° F (57° C) or above. New Violation.	<b>01/24/2018</b>
<b>20-21.03(a)(02)</b>	General. Container of food not stored a minimum of 6 inches above the floor.  Store chicken container 6 inches above floor surface. Corrected On-Site. New Violation.	<b>COS</b>

## 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: 01/24/18, 11:35 AM

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>.

Person in Charge (Signature) Maria Antonia Poz-Garcia

Date: 01/24/2018

Sanitarian (Signature) Rahmatullah Syed (RXS1)

Date: 01/24/2018

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Owner **MARIA A POZ-GARCIA**

Type Insp **Routine Inspection**  
**(001)**

Date 01/24/2018	Arrival 11:00 AM	Departure 12:30 PM	Telephone (832) 259-0507	District 204
Permit Expiration 08/13/2018	Permit Type F,G	Certified Manager		



### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(a)(07)	General. Bulk packaged food stored in food warehouse less than 6 inches from walls / stored on the floor / stored on unapproved racks / stored in a manner that does not permit cleaning of the storage area / stored in a manner that does not protect the foods from contamination by splash or other means.  Store flour and chicken open bulk package 6 inches above the floor. Corrected On-Site. New Violation.	COS
20-21.09(a)	Employees consuming food not in designated dining areas. An employee dining area shall not be so designated if consuming food there might result in contamination of other food, equipment, utensils, or other items needing protection. As an exception to the foregoing requirements, an employee may drink within the food establishment from a closed nonspillable beverage container if the container is handled in a manner so as to prevent contamination of the employee's hands, the container, any exposed food, clean equipment, utensils and linens, and unwrapped single-service articles.  Discontinue consuming food in unapproved area. Corrected On-Site. New Violation.	COS
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair.  Observed overhead leakage collected on surface in reach-in cooler. Keep reach-in cooler maintained in good repair. New Violation.	01/24/2018
20-21.10(a)	Materials; general. Equipment components such as doors, seals, hinges, fasteners, and kick plates not kept intact, tight, and adjusted in accordance with manufacturers' specifications.  Replace two non-functional vent hood light bulbs. New Violation.	01/24/2018
20-21.18(d)	Toilet fixtures. Toilet room not provided with at least one covered waste receptacle.  Provide at least one covered waste receptacle in toilet rooms. New Violation.	01/24/2018
20-21.19(g)	Hand-washing signage. Sign / icon / poster that notifies food employees to wash their hands not provided at all hand-washing sinks used by food employees / not clearly visible to food employees.  Post hand washing (sign / icon / poster) at hand washing sinks in toilet rooms used by food employees. New Violation.	01/24/2018
20-21.19(c)	Hand-washing sink supplies. Hand-washing sink or group of adjacent hand-washing sinks not provided with individual, disposable towels / a continuous towel system that supplies the user with a clean towel / a hand-drying device providing heated air or a hand-drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.  Provide a supply of disposable towels or alternate approved hand drying device at hand washing sinks in toilet rooms at all times. New Violation.	01/24/2018
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 doors being kept closed. New Violation.	

<b>Person in Charge (Signature)</b> Maria Antonia Poz-Garcia 	<b>Date:</b> 01/24/2018
<b>Sanitarian (Signature)</b> Rahmatullah Syed (RXS1) 	<b>Date:</b> 01/24/2018
<b>Received By</b> Maria Antonia Poz-Garcia	

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 <h2 style="margin: 0;">Food Establishment Inspection Report</h2> 		
<b>Houston Department of Health and Human Services</b> <b>Environmental Health Division / Consumer Health Services</b> <b>Phone: 832.393.5100 Fax: 832.393.5208</b> <b><a href="http://www.houstontx.gov/health/food">http://www.houstontx.gov/health/food</a></b>	<b>Establishment</b> ANTOJITOS CHAPINES & EL TAURINO <b>(ESTABLISHMENT)</b>	<b>Acct #</b> 424622
	<b>Address</b> 5857 S GESSNER	<b>Zip</b> 77036
	<b>Owner</b> MARIA A POZ-GARCIA	<b>Type Insp</b> Routine Inspection <b>(001)</b>

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### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
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 cockroaches on prep table, in reach-in cooler and near cooking equipment. Provide effective measures intended to eliminate the presence of cockroaches on the premises. See comments TC. New Violation.	01/24/2018
20-21.22(a)	Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be nonabsorbent.  Observed newspaper used as floor covering in food preparation area and utensil-washing area. Make floor coverings nonabsorbent in food preparation area and utensil-washing area. New Violation.	01/24/2018
20-21.25(b)(05)	Special ventilation. Cooking equipment not provided with a ventilation hood / not installed in the manner required by all applicable laws. This subsection does not apply to microwave ovens / electric convection ovens of approved types / electric rice cookers / ovens of approved types.  Observed cooking chicken (near exit door) without ventilation hood. Stop cooking chicken. Install ventilation hood above cooking equipment. New Violation.	01/24/2018
20-53(b)	Owning / operating / causing to be operated a food preparation area without the food service manager having in his possession a Food Service Manager's Certification issued by the department.  Observed person-in charge (Rosa Elena Timax Lopez) operating a food preparation area without 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 <a href="http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx">http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx</a> See comments FOOD SERVICE MANAGER REQUIRED.  End of inspection FSMC (Maria Antonia Poz-Garcia #184067) arrived. Corrected On-Site. New Violation.	COS
21-244(a)	"NO SMOKING" signs or the international "NO SMOKING" symbol not clearly and conspicuously posted in a public place where smoking is prohibited  Post. New Violation.	01/24/2018
21-244(b)	Signs clearly stating that smoking is prohibited within not conspicuously posted at every entrance to a public place.  Post. New Violation.	01/24/2018

Person in Charge (Signature) Maria Antonia Poz-Garcia 	Date: 01/24/2018
Sanitarian (Signature) Rahmatullah Syed (RXS1) 	Date: 01/24/2018
Received By Maria Antonia Poz-Garcia	