



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 **TAQUERIA LA MORENITA #2**
(ESTABLISHMENT)

Acct # **426683**

Address **130 S 75TH ST**

Zip **77011**

Owner **MARIA VICTORIA LAGUNAS-MARIN**

Type Insp **Routine Inspection**
(001)

Date
01/24/2018

Arrival
10:40 AM

Departure
11:20 AM

Telephone

District
404

Score
5.00

Permit Expiration
08/19/2018

Permit Type
F,G

Certified Manager
Rebeca Charez Hernandez - -

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-19(b)	Applicability of article; compliance; penalty for violation; variances, etc. Operating a food service / processing establishment not conforming to requirements of article II. Closure - roaches New Violation.	
20-21.02(a)(01)	General. At all times, including while being stored, prepared, displayed, served, received, or transported, food not protected from potential contamination by all agents, including dust, insects, rodents, toxic materials, cross-contamination, damaged or spoiled products, distressed merchandise, recalled products, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding, draining, and overhead leakage or overhead drip from condensation. Cloth being used to cover food (meat). Use single use food grade wrap to cover food (foil, plastic film, etc...) New Violation.	01/24/2018
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 all equipment, shelves, counters, etc... to be free of old food, roach droppings, and other buildup. New Violation.	01/24/2018

COMMENTS

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: 01/24/2018 11:20 AM - Roaches

Person in Charge (Signature)

Date:

Sanitarian (Signature) Jeffrey Erdman (JXE1)

Date: 01/24/2018



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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. Roach activity in food prep and food service areas. Take effective measures to eliminate pest. Call for a re-inspection to Jerry Bradshaw at 832-393-4445. New Violation.	01/25/2018
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 kept clean. Clean all floors to be free of food spills, roach droppings, and all other buildup. New Violation.	01/24/2018
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Repair holes in walls and ceiling in restroom, above electrical box in food service area, above 3 compartment sink in kitchen. New Violation.	01/31/2018
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Clean walls and ceiling of food splash, roach droppings, and all other buildup. New Violation.	01/24/2018
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. Provide working lights in restroom. New Violation.	01/31/2018
20-21.25(a)	General. room not provided with sufficient ventilation to be free of excessive heat / steam / condensation / vapors / obnoxious odors / smoke / fumes. Provide working vent fan in restroom. New Violation.	01/31/2018
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. Provide a FSMC on premises at all times. New Violation.	01/24/2018
20-53(f)	Food employee failed to successfully complete a food handler training course within 60 days of employment. Provide all employees (except the FSMC) with food handler training. New Violation.	01/24/2018

Person in Charge (Signature)

Date:

Sanitarian (Signature) Jeffrey Erdman (JXE1)

Date: 01/24/2018

Received By