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: CHULAS SPORTS BAR CANTINA (Total Establishment)
Acct # 427875
Address: 17125 TOMBALL PKWY
Zip: 77064
Owner: TORTILLA PROJECT LLC
Type: Insp Routine Inspection (001)

Date: 03/28/18
Arrival: 11:10 AM
Departure: 12:35 PM
Telephone: (409) 284-0237
District: 306
Score: 4.00

Permit Expiration: 05/02/18
Permit Type: F,G
Certified Manager: Marcos Tiburcio (Learn2serve) - -

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Cooked corn / Walk-In Cooler</td>
<td>31.00 °F</td>
<td>Cooked chicken / Walk-In Cooler</td>
<td>40.00 °F</td>
<td>Refried bean / Walk-In Cooler</td>
<td>39.00 °F</td>
</tr>
<tr>
<td>Cooked beef / Walk-In Cooler</td>
<td>38.00 °F</td>
<td>Pork pastor / Walk-In Cooler</td>
<td>37.00 °F</td>
<td>Cooked shrimp / reach-in cooler</td>
<td>39.00 °F</td>
</tr>
<tr>
<td>Cooked rice / reach-in cooler</td>
<td>40.00 °F</td>
<td>Chicken wings / reach-in cooler</td>
<td>36.00 °F</td>
<td>Ceviches / Cold-Hold Unit</td>
<td>39.00 °F</td>
</tr>
<tr>
<td>Rice / Hot-Hold Unit</td>
<td>148.00 °F</td>
<td></td>
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</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

Code: 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 drippage from condensation.

Correct By: 03/28/2018

Protect food from potential contamination by (dust / dirt). Provide cover/covering materials for container of sliced lemons at wait-staff drink preparation area. New Violation.

Code: 20-21.05(f)
Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing.

Correct By: 03/28/2018

Observed dispensing sliced lemons into water/ice-tea for consumer with bare-hand. Provide suitable dispensing utensils for (employees) during phase of preparation / service. New Violation.

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: ice’ 1000
Total weight (in pounds) condemned: 1000
Reason for condemnation: contaminated by slime and black residues
Date and Time of condemnation: 03/28/18; 11:50AM
The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (describe)
Voluntarily destroyed by: (name of person)

Person in Charge (Signature) Marcos Tiburcio
Date: 03/28/2018

Sanitarian (Signature) Lateef Isiaka (LXI)
Date: 03/28/2018

PG1 A-1
## Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Code</th>
<th>Items in violation to be corrected by the dates indicated or immediately.</th>
<th>Correct By</th>
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<tbody>
<tr>
<td>20-21.11(c)(02)</td>
<td>Wiping cloths. Moist cloths used for wiping food spills on kitchenware and food-contact surfaces of equipment not clean / not rinsed frequently in one of the sanitizing solutions permitted in section 20-21.12(e)(02) through (06) of this code / used for no other purpose. These cloths shall be stored in the sanitizing solution between uses. Store moist cloths used for food spills on (kitchenware / food-contact surfaces of equipment) in sanitizing solution between uses. New Violation.</td>
<td>03/28/2018</td>
</tr>
<tr>
<td>20-21.11(a)(13)</td>
<td>Cleaning frequency. Equipment, food-contact surfaces, and utensils not clean to sight and touch.</td>
<td>03/28/2018</td>
</tr>
<tr>
<td></td>
<td>Observed black residues under/around SPRITE AND LEMONADE DISPENSER NOZZLES. Clean and sanitize all nozzles, under, around nozzles after interruption of operation. New Violation.</td>
<td></td>
</tr>
<tr>
<td>20-21.11(a)(02)</td>
<td>Cleaning frequency. Kitchenware and food-contact surfaces of equipment not washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred. Observed dirt on and around Can-opener blade. Wash, rinse and sanitize kitchenware (Can-opener/Holder) after each use. New Violation.</td>
<td>03/28/2018</td>
</tr>
<tr>
<td>20-21.14(c)(02)</td>
<td>Single-service articles. Single-service and single-use articles not handled / displayed / dispensed in a manner that prevents contamination of surfaces that may come in contact with food or with the mouth of the user. (Handle / display / dispense) single (service/use) articles(drinking straws at wait-staff drink preparation area) properly to prevent contamination of surface which may come in contact with food / mouth of the user. New Violation.</td>
<td>03/28/2018</td>
</tr>
<tr>
<td>20-21.15(f)</td>
<td>Ice manufacture. Ice not made from water meeting the requirements of this section / not made in an approved ice-making machine or plant / not located, installed, operated, cleaned, and maintained so as to prevent contamination of the ice. Observed yellow slime and black residue in chute and under ice-maker. Clean / maintain ice making machine to prevent contamination of the ice. Condemned approximately 1000lbs of ice. New Violation.</td>
<td>03/28/2018</td>
</tr>
<tr>
<td>20-21.20(a)(03)</td>
<td>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, not kept covered when not in actual use. In containers designed with drains, drain plugs shall be in place at all times, except during cleaning. Keep outside (garbage dumpster/ waste handling units for refuse / recyclables / returnables) covered when not in actual use. New Violation.</td>
<td>03/28/2018</td>
</tr>
<tr>
<td>20-21.24(a)</td>
<td>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 fluorescent light inside French-fries glass doors upright freezer. New Violation.</td>
<td>03/28/2018</td>
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### Person in Charge (Signature) Marcos Tiburcio
Date: 03/28/2018

### Sanitarian (Signature) Lateef Isiaka (LXI)
Date: 03/28/2018

Received By Marcos Tiburcio

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<td>20-21.27(d)(02)</td>
<td>Use of materials, container prohibitions, poisonous or toxic material containers. Poisonous / toxic material used in a way that contaminates food / equipment / utensils / used in a way that constitutes a hazard to employees or other persons / used in a way other than in full compliance with the manufacturer's labeling.</td>
<td>03/28/2018</td>
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<td></td>
<td>Observed with chlorine test strip, sanitizing bucket solution at &gt;200ppm. Ensure sanitizing solution bucket strength is between 50-100ppm. Discontinue using (poisonous / toxic) material in a manner that constitutes a hazard to employees / customers. Corrected On-Site. New Violation.</td>
<td></td>
</tr>
<tr>
<td>20-53(b)</td>
<td>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.</td>
<td>03/28/2018</td>
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<tr>
<td></td>
<td>Take current food service manager certification to 8000 North Stadium Drive. Obtain a Food Service Manager's Certification issued by the department. (fee applies) New Violation.</td>
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