



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 **MEXICO'S DELI (ESTABLISHMENT)**

Acct # **226533**

Address **2374 DAIRY ASHFORD**

Zip **77077**

Owner **REY DE LAS TORTAS, INC.**

Type Insp Reinspection
(002)

Date
03/28/2018

Arrival
10:30 AM

Departure
12:15 PM

Telephone
(281) 679-7790

District
205

Score
5.00

Permit Expiration
10/22/2018

Permit Type
F,G

Certified Manager
Gustavo Granados - 207368 - 08/03/2020

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Franks / Refrigerator	39.00 ° F	Beef / Refrigerator	40.00 ° F	Ham / Refrigerator	39.00 ° F
Chicken / Refrigerator	39.00 ° F	Beans / Refrigerator	39.00 ° F	Soup / Hot-Hold Unit	148.00 ° F
Beans / Hot-Hold Unit	158.00 ° F				

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. Food service / food processing establishment not in compliance with Article II, Food Ordinance. (roach infestation). New Violation.	03/28/2018
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Observed ambient temperature at 48°F on prep-cooler. Maintain ambient temperature at 41°F and below. Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification. New Violation.	03/28/2018
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. Keep food-contact surfaces of cooking equipment (grill) free of (crusted grease deposits / accumulated soil). New Violation.	03/28/2018

COMMENTS

-Establishment TC due to roach infestation.

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: 2/28/2018, 11:45AM

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.

Person in Charge (Signature) Gustavo Granados

Date: 03/28/2018

Sanitarian (Signature) Raymond Caballero (RXC2)

Date: 03/28/2018

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Address **2374 DAIRY ASHFORD**

Zip **77077**

Date 03/28/2018	Arrival 10:30 AM	Departure 12:15 PM	Telephone (281) 679-7790	District 205
Permit Expiration 10/22/2018	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
20-21.12(g)	Using chemicals for sanitization. When using chemicals for sanitization, a test kit or other device that accurately measures the concentration of the solution in parts per million or milligrams per liter not provided and used. Provide test kit or other device used to measure parts per million or milligrams per liter of chemical sanitization solution. New Violation.	03/30/2018
20-21.18(c)	Toilet room. Toilet room not provided with tight-fitting / self-closing / solid doors, which shall be closed except during cleaning or maintenance except that this requirement does not apply to a toilet room that is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall or stadium-type facilities. Make toilet room doors to be tight fitting / self-closing / solid. New Violation.	03/31/2018
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 roach activity on door, heavy roach droppings on walls and heavy gnat activity in restrooms. Provide effective measures intended to eliminate the presence of (flies/ cockroaches/ other insects) on the premises. New Violation.	03/28/2018
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 maintained in good repair. Observed damaged floor in kitchen and by prep-cooler. Construct floors/floor coverings in food preparation area, walk-in refrigeration unit, food storage area, dressing room, locker room, utensil-washing area, toilet room, and vestibule of smooth durable materials such as sealed concrete, terrazzo, ceramic tile, vinyl, plastic, or tight wood impregnated with vinyl or plastic. New Violation.	04/30/2018
20-21.23(b)	Construction. Walls, including nonsupporting partitions / wall coverings of toilet rooms and vestibules, not smooth / nonabsorbent / easily cleanable. Concrete or pumice blocks used for interior wall construction in these locations shall be finished and sealed to provide an easily cleanable surface except in dry storage areas. Make ceilings smooth, non-absorbent, easily cleanable and durable in: food preparation areas / storage areas / utensil and equipment washing areas / toilet rooms / vestibule. New Violation.	04/30/2018
20-21.24(a)	General. At least 50 foot-candles (540 lux) of light not provided at a surface where a food employee may be working with food / with utensils / with equipment such as knives / slicers / grinders / saws where employee safety is a factor. Provide at least 50 foot-candles (540 lux) of light to working surface where food / utensils / equipment are utilized. Replace burnt out light bulbs. New Violation.	03/30/2018

Person in Charge (Signature) Gustavo Granados SG	Date: 03/28/2018
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Sanitarian (Signature) Raymond Caballero (RXC2) RC	Date: 03/28/2018
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Received By Gustavo Granados	
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Date 03/28/2018	Arrival 10:30 AM	Departure 12:15 PM	Telephone (281) 679-7790	District 205
Permit Expiration 10/22/2018	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
20-21.24(b)(01)	<p>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.</p> <p>Provide shielding / coating / shatter-resistant protection provided for artificial lighting located in: food is exposed / equipment washing / utensil washing lines area(s) / unwrapped single-service storage area(s) / single-use storage area(s) / equipment and utensil storage area(s). New Violation.</p>	03/30/2018
Person in Charge (Signature) Gustavo Granados 		Date: 03/28/2018
Sanitarian (Signature) Raymond Caballero (RXC2) 		Date: 03/28/2018
Received By Gustavo Granados		