



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 **LOS RANCHITOS (KITCHEN/FRONT SERVICE)**

Acct # **912430**

Address **7687 CLAREWOOD**

Zip **77036**

Owner **SALUAMERICAN'S INVESTMENT, INC.**

Type Insp Reinspection
(002)

Date
05/25/2018

Arrival
01:15 PM

Departure
02:30 PM

Telephone
(713) 777-5703

District
204

Score
3.00

Permit Expiration
12/01/2018

Permit Type
F,G

Certified Manager
Milagro De La Paz Flores - 206638 - 12/10/2020

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beans / Flat Grill	125.00 ° F	Rice / Flat Grill	130.00 ° F	Cheese / Prep Area	70.00 ° F
Unit / Reach-In Cooler	48.00 ° F	Unit / Refrigerator	52.00 ° F	Tomatoes / Refrigerator	50.00 ° F
Lettuce / Refrigerator	42.00 ° F	Beans / Refrigerator	45.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(a)(01)	<p>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.</p> <p>Measured internal temperature of beans 125F and rice 130F stored on flat grill.</p> <p>Measured internal temperature of beans 45F, tomatoes 50F stored in refrigerator.</p> <p>Maintain TCS foods at 135° F (57° C) or above or at 41° F (5°C) or below. New Violation.</p>	05/25/2018
20-21.21(d)	<p>Removing dead or trapped birds / insects / rodents / other pests. Dead or trapped birds / insects / rodents / other pests not removed from control devices and the premises at a frequency that prevents the accumulation or attraction of pests and minimizes exposure to decomposing remains.</p> <p>Observed dead cockroaches on inside edges of chest freezer, on floor near chest freezer and under the three compartment sink.</p> <p>Remove dead insects/pests from premises at frequency that prevents the accumulation of pests. New Violation.</p>	05/25/2018
20-21.21(a)(03)	<p>Controlling pests, generally. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder by using appropriate methods of pest control, such as trapping devices or other means of pest control as specified under section 20-21.27 of this code.</p> <p>Observed cockroach under the three compartment sink.</p> <p>Use appropriate methods of pest control to eliminate the presence of insects. New Violation.</p>	05/25/2018

COMMENTS

Maintain refrigerator and reach-in cooler ambient temperature 41F or less.

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 to register or for more information.

Warning: Remove expired food date mark labels.

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 06/01/18 (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 Municipal Court Citations being issued and/or additional enforcement action.

Person in Charge (Signature) Milagro De La Paz Flores

Date: 05/25/2018

Sanitarian (Signature) Rahmatullah Syed (RXS1)

Date: 05/25/2018



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20-53(f)	<p>Food employee failed to successfully complete a food handler training course within 60 days of employment.</p> <p>Observed food handlers not successfully completed a food handler training course within 60 days of employment.</p> <p>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</p> <p>See comments FOOD HANDLERS. New Violation.</p>	05/25/2018

Person in Charge (Signature) Milagro De La Paz Flores

Date: 05/25/2018

Sanitarian (Signature) Rahmatullah Syed (RXS1)

Date: 05/25/2018

Received By Milagro De La Paz Flores