



# 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 **DON LUIS MEXICAN RESTAURANT**  
**(ESTABLISHMENT)**

Acct # **984810**

Address **7606 IRVINGTON**

Zip **77022**

Owner **JOSE LUIS ESPARZA**

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

Date  
**06/21/2018**

Arrival  
**02:20 PM**

Departure  
**03:20 PM**

Telephone  
**(713) 695-6340**

District  
**305**

Score  
**3.00**

Permit Expiration  
**02/15/2019**

Permit Type  
**F,G**

Certified Manager  
 Jose Esparza - 207800 - 09/15/2020

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rice / Cold-Hold Unit	41.00 ° F	beans / Cold-Hold Unit	43.00 ° F	Eggs / Cold-Hold Unit	41.00 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.10(a)</b>	Materials; general. All equipment and utensils not maintained in good repair.  Keep multi-use (equipment) maintained in good repair.  Repair leak to hand wash sink in women's rest room. New Violation.	<b>06/21/2018</b>
<b>20-21.12(e)(08)</b>	Manual sanitizing. Food-contact surfaces of all equipment and utensils not sanitized by rinsing, spraying, or swabbing with a chemical sanitizing solution at the strength required for that particular sanitizing solution under items 20-21.12(e)(02) through 20-21.12(e)(06) above, in the case of equipment too large to sanitize by immersion.  Rinse/spray/swab with chemical sanitizing solution of the strength required for sanitizing solution any equipment too large for immersion.  During time of inspection observed chlorine sanitizing solution for hand towels at 0PPM. Ensure that sanitizing solution for hand towel is between 50 -100PPM. New Violation.	<b>06/21/2018</b>
<b>20-21.19(c)</b>	Hand-washing sink supplies. When disposable towels are used, easily cleanable waste receptacles not conveniently located near the hand-washing facilities.  Provide waste receptacle located near hand washing facilities for disposable towels.  During time of inspection observed no trash can near kitchen hand wash sink. New Violation.	<b>06/21/2018</b>
<b>20-21.19(c)</b>	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 all hand washing sinks at all times.  During time of inspection observed no paper towels at front hand wash sink. New Violation.	<b>06/21/2018</b>

## COMMENTS

Person in Charge (Signature) Jose Esparza

Date: 06/21/2018

Sanitarian (Signature) Kingley Thomas (KPT1)

Date: 06/21/2018



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<b>20-21.21(a)</b>	<p>Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.</p> <p>Control to eliminate the pesence of (insects/ rodents/ other pests) within the (physical facility/ contents of facility/ on contiguous land/ property) under control of permit holder.</p> <p>During time of inspection observed 4 roaches underneath shelf in cracks in wall. Manager (Jose Esparza) stated that he has never got a professional extermination before and had no receipts/invoices. a professional extermination needs to be done. New Violation.</p>	<b>06/21/2018</b>
<b>20-21.21(b)</b>	<p>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.</p> <p>Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors / walls / ceilings).</p> <p>During time of inspection observed holes in wall along floor with roaches in it. New Violation.</p>	<b>06/21/2018</b>

Person in Charge (Signature) Jose Esparza

Date: 06/21/2018

Sanitarian (Signature) Kingley Thomas (KPT1)

Date: 06/21/2018

Received By Jose Esparza