



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 **CYCLONE ANAYA'S # 1 (ESTABLISHMENT)**

Acct # **431200**

Address **5761 WOODWAY DR**

Zip **77057**

Owner **HERITAGE RESTAURANT GROUP, LLC**

Type Insp **Routine Inspection (001)**

Date
07/27/2018

Arrival
01:05 PM

Departure
12:00 AM

Telephone
(713) 339-4552

District
202

Score
5.00

Permit Expiration
08/17/2019

Permit Type
F,G

Certified Manager
Roman Escobedo - 2142078 - 07/25/2021

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
queso / Hot-Hold Unit	140.00 ° F	Beans / Hot-Hold Unit	179.00 ° F	Ground Beef / Hot-Hold Unit	179.00 ° F
Chicken / Hot-Hold Unit	179.00 ° F	Rice / Hot-Hold Unit	142.00 ° F	Cheese / Walk-In Cooler	41.00 ° F
Eggs / Walk-In Cooler	41.00 ° F	Tamales / Walk-In Cooler	42.00 ° F	Beef / Walk-In Cooler	41.00 ° F
Ground Beef / Walk-In Cooler	40.00 ° F	Beans / Walk-In Cooler	40.00 ° 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.	07/27/2018
20-21.05(f)	Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing. Observed bowl stored in salt/sugar to be used as scoop. Provide approved dispenser. Provide suitable dispensing utensils for (employees) during phase of preparation / service. New Violation.	07/27/2018
20-21.08(f)	Hair restraint. While handling food or utensils, food employees not wearing effective hair restraints and clothing that covers body hair to prevent the contamination of food or food-contact surfaces. An effective hair restraint means any cap / hat / hair net made of fabric / cord / plastic / paper that effectively covers and holds hair in place. The use of effective hair restraints also applies to any exposed scalp or facial hair where there is the potential for contamination of food or food-contact surfaces. An effective hair restraint shall also be used in the partial or complete absence of scalp hair to preclude touching of the scalp and returning to food handling without hand-washing. Facial hair restraints are not be required when facial hair is well-groomed and trimmed. Provide and wear effective clothing that covers body hair while handling (food / utensils) to prevent contamination. New Violation.	07/27/2018
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. 1)Observed bar sink leaking 2)Observed hand sink clogged and leaking. Repair both sinks and maintain in good repair New Violation.	07/27/2018

COMMENTS

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: 07/27/18, 11:00 AM

Person in Charge (Signature) Isreal Rodriguez

Date: 07/27/2018

Sanitarian (Signature) Nicole Jordan (NXJ)

Date: 07/27/2018



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20-21.11(a)(13)	Cleaning frequency. Equipment, food-contact surfaces, and utensils not clean to sight and touch. Observed can opener and soda nozzles dirty. Clean and maintain clean. New Violation.	07/27/2018
20-21.17(c)	Backflow. An air gap between the water supply inlet and the flood level rim of the plumbing fixture / equipment / or nonfood equipment not at least twice the diameter of the water supply inlet and may not be less than 25 mm (1 inch). A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (ASSE) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. A backflow prevention device shall be located so that it can be serviced and maintained. A hose shall not be attached to a faucet unless a backflow prevention device is installed. Observed chemical lines in the mop sink without one inch air gap. Provide air gap of at least 25mm (1inch). New Violation.	07/27/2018
20-21.19(c)	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. New Violation.	07/27/2018
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 live roaches in the hand sink, ceiling tiles, dish machine, dining area, food prep area, and in the beer closet. Control to eliminate the presence of (insects/ rodents/ other pests) within the (physical facility/ contents of facility/ on contiguous land/ property) under control of permit holder. New Violation.	07/27/2018
20-21.21(b)	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. Observed gaps along the back and patio doors and along the ceiling. Protect openings to the outside against the entrance of insects by filling/ closing holes/ gaps along (floors/ceilings) New Violation.	07/27/2018
20-21.22(d)	Floor drains. Properly installed trapped floor drains not provided in floors that are water-flushed for cleaning / that receive discharges of water or other fluid waste from equipment / in areas where pressure spray methods for cleaning equipment are used. The floors shall be constructed only of sealed concrete, terrazzo, ceramic tile or similar materials, and shall be graded to drain. Observed floor drain cover missing. Replace all missing floor drain covers. New Violation.	07/27/2018
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 floor tiles broken and missing throughout the establishment. Repair 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. New Violation.	07/27/2018
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not maintained in good repair. Observed missing ceiling tiles and damaged walls throughout the back storage area. Maintain (wall / ceiling) in (good repair/ clean). New Violation.	07/27/2018

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20-21.23(g)	Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean. Observed vents near walk in cooler dusty. Make vent covers attached to (walls/ ceilings) to be easily cleanable / maintained in good repair / kept clean. New Violation.	07/27/2018
20-21.24(a)	General. At least 10 foot candles (110 lux) of light not provided at a distance of 30 inches (75 cm) above the floor in walk-in refrigeration units / dry food storage areas / other areas and rooms during periods of cleaning. Observed lights at 2 foot candles where equipment is stored. New Violation.	07/27/2018
20-21.28(a)(01)	General. Food establishment and all parts of the property used in connection with operations of the establishment not kept free of litter and items that are unnecessary to the operation or maintenance of the establishment, such as equipment that is nonfunctional or no longer in use. Observed old oven no longer in use stored near the ice machine. Remove all unused non operable equipment. New Violation.	

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Received By Isreal Rodriguez