



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 TAQUERIA LOS REYES (TOTAL ESTABLISHMENT)	Acct # 932046
	Address 4901 N MCCARTY	Zip 77013
	Owner JOSE SALINAS	Type Insp Routine Inspection (001)

Date 08/27/2018	Arrival 03:20 PM	Departure 05:00 PM	Telephone (713) 675-9517		District 405	Score 5.00
Permit Expiration 05/31/2019	Permit Type F,G	Certified Manager Alan Alberto Salinas - 218664 - 04/06/1900				

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Mozzarella cheese / Cold-Hold Unit	55.00 ° F	Pico degala / Cold-Hold Unit	51.00 ° F	Diced tomatoes / Cold-Hold Unit	53.00 ° F
Diced ham / Cold-Hold Unit	49.00 ° F	Milk / Refrigerator	43.00 ° F	Beef fajita / Refrigerator	40.00 ° F
Chicken / Refrigerator	31.00 ° F	Chicken fried steak / Refrigerator	40.00 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-20(c)	Inspections; reports. Previous inspection report not posted on an inside wall of the establishment. Post the most recent inspection report on an inside wall of the establishment. New Violation.	08/27/2018
20-21.02(a)(01)	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. Measured internal temperature of temperature controlled for safety (TCS) foods in cold-hold unit not maintained at 41°F (05°C) or below. Foods not discarded because manager-in charge stated(Alan Salinas) stated, foods had not been at this temperatures, more than 4 hours. CORRECTION: Foods placed on ice to quickly chill to 41°F or below. New Violation.	08/27/2018
20-21.03(a)(06)	General. Bulk food removed from original container not stored in a container identifying the food by common name. Provide label / common name to identify container of bulk food (sugar) removed from original container. New Violation.	08/27/2018
20-21.03(a)(07)	General. Bulk packaged food stored in food warehouse less than 6 inches from walls / stored on the floor / stored on unapproved racks / stored in a manner that does not permit cleaning of the storage area / stored in a manner that does not protect the foods from contamination by splash or other means. Observed a bag of rice on floor at the backroom storage area. Store bulk packaged food 6 inches above the floor. New Violation.	08/27/2018

COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (NAME) not to be used or sold by causing same to be tagged.

These items may not be used until approved to do so by the health officer. The owner or person in possession thereof is afforded the right of a public hearing thereon, within 24 hours, exclusive of Saturdays, Sundays, and holidays observed by closure of city offices, before the director or public health or his designee.

Date and Time of quarantine: 08/27/18, 04:00PM


Product or item quarantined: reach-in cooler with cold-hold unit

Section # of food ordinance in violation: 20-21.10

Reason for quarantine: not capable of maintaining food at 41°F or below

Record applicable data: ()

Person in Charge (Signature) 	Date: 08/27/2018
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Sanitarian (Signature) Lateef Isiaka (LXI) 	Date: 08/27/2018
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Owner **JOSE SALINAS**

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Certified Manager

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(a)(07)	General. Bulk packaged food stored in food warehouse less than 6 inches from walls / stored on the floor / stored on unapproved racks / stored in a manner that does not permit cleaning of the storage area / stored in a manner that does not protect the foods from contamination by splash or other means. Observed opened bag of flour being stored on storage shelf. Store bulk packaged food in a manner that protects the foods from contamination. New Violation.	08/27/2018
20-21.10(g)	Nonfood-contact surfaces. Surfaces of equipment not intended for contact with food that are exposed to splash or food debris or otherwise require frequent cleaning not designed / fabricated to be smooth / washable / free of unnecessary ledges, projections, or crevices / readily accessible for cleaning / easily cleanable / not kept in good repair. Nonfood-contact surfaces of equipment (NAME) exposed to splashes or food debris shall be: smooth / washable / accessible for cleaning / maintained in good repair / maintained in a clean and sanitary condition. REMOVE ALUMINUM FOIL BEING USED AS SURFACE COVERING UNDER TORTILAS BAGS STORAGE SHELF IN THE KITCHEN New Violation.	08/27/2018
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Existing equipment-reach-in cooler: not in good repair and capable of maintaining food at 41°F or below. "EQUIPMENT QUARANTINE" REPAIR.. Do not use equipment until quarantine has been lifted by health officer. New Violation.	08/27/2018
20-21.11(c)(03)	Wiping cloths. Moist cloths used for cleaning nonfood-contact surfaces of equipment such as counters, dining table tops and shelves 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. Observed moist cloths under meat cutting board. Store moist cloths used for cleaning nonfood-contact surfaces of (equipment / counters / dining table tops / shelves) in sanitizing solution between uses. New Violation.	08/27/2018
20-21.11(c)(02)	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. Provide bucket/container with sanitizing solution, daily. Store moist cloths used for food spills on (kitchenware / food-contact surfaces of equipment) in sanitizing solution between uses. New Violation.	08/27/2018
20-21.12(d)(04)	Manual sanitizing. Equipment and utensils not sanitized in the third compartment in a sanitizing solution that is maintained clean according to one of the methods specified in items (01) through (06) of section 20-21.12(e). Provide sanitizing method of (equipment / utensils) in third compartment sink. New Violation.	08/27/2018
20-21.15(f)	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 black/brown slime and residue in chute and under deflector shield of the ice-maker. DISCARD ALL ICE....Clean /maintain ice making machine to prevent contamination of the ice. New Violation.	08/27/2018
20-21.18(c)	Toilet room. Toilet facility / vestibule, not kept clean / not in good repair / not free of objectionable odors. Observed unsanitary/unclean outside restroom for customers. Clean and sanitize both restrooms immediately and maintain cleaned. Repeat Violation.	08/27/2018

Person in Charge (Signature)

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20-21.19(c)	Hand-washing sink supplies. Supply of hand-cleansing liquid / powder / bar soap not available at each hand-washing sink or group of two adjacent hand-washing sinks. Provide hand soap at all hand washing sinks at all times. OUTSIDE RESTROOMS Repeat Violation.	08/27/2018
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. BOTH OUTSIDE RESTROOMS Repeat Violation.	08/27/2018
21-244(a)	"NO SMOKING" signs or the international "NO SMOKING" symbol not clearly and conspicuously posted in a public place where smoking is prohibited Post a 'NO SMOKING' sign or symbol at every entrance to establishment. New Violation.	08/27/2018

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Received By