



# 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 <b>EL PASO MEXICAN GRILL (ESTABLISHMENT)</b>	Acct # <b>434643</b>
	Address <b>7607 FM 1960 W</b>	Zip <b>77070</b>
	Owner <b>EL PASO HOUSTON,LLC</b>	Type Insp <b>Reinspection (002)</b>

Date <b>07/29/2019</b>	Arrival <b>03:50 PM</b>	Departure <b>05:40 PM</b>	Telephone <b>(346) 206-2933</b>	District <b>305</b>	Score <b>5.00</b>
Permit Expiration <b>04/15/2020</b>	Permit Type <b>F,G</b>	Certified Manager <b>--</b>			

### Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Walk-In Cooler	42.00 ° F	Pastor / Walk-In Cooler	41.00 ° F	Beef / Walk-In Cooler	41.00 ° F
Ambient / Cold-Hold Unit	39.00 ° F	Ambient / Refrigerator	56.00 ° F	Rice / Hot-Hold Unit	180.00 ° F
Chicken / Hot-Hold Unit	148.00 ° F	Chicken / Cold-Hold Unit	41.00 ° F	Ambient / Cold-Hold Unit	38.00 ° F
Ambient / Refrigerator	39.00 ° F	Ambient / Refrigerator	36.00 ° F		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
<b>20-21.03(b)(09)</b>	Refrigerated storage. Cold storage of foods. Time/temperature controlled for safety (TCS) food not maintained at 41°F (5°C) in cold storage.  OBSERVED TCS SALSA IN REFRIGERATOR AT AMBIENT OF 56°F FOR ~6 HOURS. OPERATOR DISCARDED SALSA (3 GALLONS). TCS FOODS SHALL BE HELD AT 41°F OR BELOW AT ALL TIMES. New Violation.	<b>07/29/2019</b>
<b>20-21.03(a)(01)</b>	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers..  OBSERVED OPEN BAGS OF BULK FOODS (RICE, SEASONING) IN STORAGE AREA. ALWAYS PLACE BULK FOODS IN A CONTAINER WITH A TIGHT-FITTING LID WITH THE LABEL IDENTIFYING IT WITH THE COMMON NAME. New Violation.	<b>07/29/2019</b>
<b>20-21.05(f)</b>	Dispensing utensils. No suitable dispensing utensils provided for employees / consumers during pauses in food preparation / dispensing.  BULK FOOD BINS WITH CUPS/BOWLS USED AS SCOOPS. ONLY USE SCOOPS WITH A HANDLE EXTENDED FROM THE FOOD. New Violation.	<b>07/29/2019</b>
<b>20-21.07(a)(03)</b>	General. Contamination event. Food establishment without written procedures for employees to follow when responding to vomiting or diarrheal events.  Provide written written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. (PROVIDED AT TIME OF INSPECTION VIA EMAIL) Repeat Violation.	<b>07/29/2019</b>

### COMMENTS

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (REFRIGERATOR) 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: 07/29/2019 @4:30PM

Product or item quarantined: REFRIGERATOR

Section # of food ordinance in violation: 20-21.10(A)

Reason for quarantine: AMBIENT AIR TEMP @56°F.

Record applicable data: AMBIENT AIR MUST BE AT 41°F OR BELOW AT ALL TIMES. DO NOT USE UNTIL QUARANTINE IS LIFTED.

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:

Items & weights (in pounds) condemned: SALSA (~3GALLONS) ICE (~400 LBS)

Total weight (in pounds) condemned: ~ 425LBS

Reason for condemnation: SALSA NOT MAINTAINED AT 41°F OR BELOW. ICE IS CONTAMINATED FROM BACTERIA GROWTH INSIDE THE MACHINE.

Date and Time of condemnation: 07/29/2019 @5:00PM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: SALSA DISCARDED IN DUMPSTER AND ICE DRAINED IN 3 COMPARTMENT SINK.

Voluntarily destroyed by: EMPLOYEES

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 08/07/2019. 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.

<p><b>Person in Charge (Signature)</b> Erlin Reyes </p>	<p><b>Date:</b> 07/29/2019</p>
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<p><b>Sanitarian (Signature)</b> Elizabeth Cliburn (EMC1) </p>	<p><b>Date:</b> 07/29/2019</p>
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	Address 7607 FM 1960 W	Zip 77070
	Owner EL PASO HOUSTON,LLC	Type Insp Reinspection (002)

Date 07/29/2019	Arrival 03:50 PM	Departure 05:40 PM	Telephone (346) 206-2933	District 305
Permit Expiration 04/15/2020	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
20-21.10(a)	Materials; general. Multi-use equipment and utensils not designed, constructed and repaired with safe materials, including finishing materials / not corrosion-resistant and nonabsorbent / not smooth, easily cleanable and durable under conditions of normal use.  CLOTH TOWELS USED UNDER CUTTING BOARDS. DISCONTINUE THE USE OF CLOTH TOWELS AND USE MATERIAL THAT IS DURABLE, EASILY CLEANABLE, NONABSORBENT, SMOOTH, AND NON-CORROSIVE. Repeat Violation.	07/29/2019
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair.  OBSERVED REFRIGERATOR WITH SALSA AT AMBIENT TEMP OF 56°F. REPAIR REFRIGERATOR TO MAINTAIN 41°F OR BELOW. DO NOT USE UNTIL QUARANTINE IS LIFTED. New Violation.	07/29/2019
20-21.10(a)(05)	Materials; general. Single-service and single-use articles. Single-service articles / single-use articles reused.  OBSERVED EMPLOYEE WASHING GLOVES IN THE HAND WASHING SINK THEN PLATING CUSTOMERS PLATE. DISCARD GLOVES AND WASH HANDS FOR 20 SECONDS WITH WARM WATER AND SOAP THEN PUT ON NEW GLOVES. Corrected On-Site. New Violation.	COS
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.  Store moist cloths used for cleaning nonfood-contact surfaces of (equipment / counters / dining table tops / shelves) in sanitizing solution between uses. New Violation.	07/29/2019
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 ice machine not maintained and cleaned as often as needed to prevent accumulations of mold/mildew/algae/biofilm/slimy substances/other possible food contaminants. CORRECT BY STOPPING ICE PRODUCTION, EMPTY ALL ICE INTO AND MELT WITHIN THE THREE COMPARTMENT SINK, WASH, RINSE, AND SANITIZE THE INTERIOR COMPARTMENT THOROUGHLY. ICE MACHINE IS QUARANTINED UNTIL CITY OF HOUSTON HEALTH OFFICIAL LIFTS QUARANTINE. PLEASE CALL CITY OF HOUSTON HEALTH OFFICIAL WHEN ICE MACHINE IS CLEANED, TO LIFT QUARANTINE AND RESUME ICE MAKING. Corrected On-Site. New Violation.	COS
20-21.19(g)	Hand-washing signage. Sign / icon / poster that notifies food employees to wash their hands not provided at all hand-washing sinks used by food employees / not clearly visible to food employees.  Post hand washing (sign / icon / poster) at all hand washing sinks used by food employees. @WOMENS RESTROOM. Repeat Violation.	07/29/2019
20-21.21(d)	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.  OBSERVED DEAD COCKROACH IN BACK STORAGE AREA. Remove (dead/ trapped) (birds / insects/ rodents/ pests) from premises at frequency that prevents the accumulation of pests. CLEAN UP OLD RODENT DROPPINGS. New Violation.	07/29/2019
20-53(a)	Owning / operating / causing to be operated a food establishment without the person in charge having in his possession a Food Service Manager's Certification issued by the department.  PLEASE TAKE "LEARN2SERVE" FOOD SERVICE MANAGER CERTIFICATE TO 8000 NORTH STADIUM HOUSTON TEXAS 77054 WITH A PHOTO ID, THE CERTIFICATE AND \$40.85 FEE WILL BE APPLIED. New Violation.	07/29/2019

Person in Charge (Signature) Erlin Reyes 	Date: 07/29/2019
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Sanitarian (Signature) Elizabeth Cliburn (EMC1)

EMC

Date: 07/29/2019

Received By Erlin Reyes