



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 FAJITA FLATS (Total Establishment)	Acct # 913386
	Address 2929 FONDREN	Zip 77063
	Owner ROBERT J. DONNELLY	Type Insp Routine Inspection (001)

Date 08/15/2019	Arrival 09:25 AM	Departure 10:45 AM	Telephone (713) 789-3338	District 207	Score 4.00
Permit Expiration 02/24/2020	Permit Type F,G	Certified Manager Honorato Medrano - 231975 - 10/15/2023			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Walk-In Cooler	46.00 ° F	Chicken / Walk-In Cooler	50.00 ° F	Pork / Walk-In Cooler	50.00 ° F
Rice / Walk-In Cooler	49.00 ° F	Pico / Reach-In Cooler	35.00 ° F	Sour Cream / Reach-In Cooler	39.00 ° F
Beef / Refrigerator	38.00 ° F	Chicken / Refrigerator	38.00 ° F	Pork / Refrigerator	38.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.01(a)	General. Food not in sound condition / safe for human consumption / free from spoilage, filth, other contaminants. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment. (1) Observed mold on tamales stored in walk-in cooler. (2) Observed TCS foods (tamales, refried beans, charros, rice, pork chops, shredded chicken, chicken, beef) in walk-in cooler not maintained 41F or below. CORRECTIVE ACTION: Food (tamales, refried beans, charros, rice, pork chops, shredded chicken, chicken, beef) not safe for human consumption . Corrected On-Site. New Violation.	COS
20-21.10(a)	Materials; general. Equipment components such as doors, seals, hinges, fasteners, and kick plates not kept intact, tight, and adjusted in accordance with manufacturers' specifications. Observed gasket on refrigerator door not maintained in repair in order to maintain door closed tightly. CORRECTIVE ACTION: Keep equipment components intact / tight / adjusted in accordance with manufacturers' specification. New Violation.	09/15/2019
20-21.10(a)	Materials; general. All equipment and utensils not maintained in good repair. Observed Walk-In Cooler storing TCS foods not maintaining at 41F or below. CORRECTIVE ACTION: Keep multi-use (equipment / utensils) maintained in good repair. QUARANTINED EQUIPMENT New Violation.	08/15/2019

COMMENTS

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

Items & weights (in pounds) condemned: shredded chicken 3lbs, rice 4lbs, ground beef 4lbs, refried beans 15lbs, charro beans 3lbs, raw chicken 1.5lbs, beef 19.5lbs, pork chops 1lbs, bacon wrapped shrimp 8lbs, tamales 2lbs

Total weight (in pounds) condemned: 61lbs

Reason for condemnation: not maintained 41F or below

Date and Time of condemnation: 8/15/19; 10:00AM

The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (Trashed)

Voluntarily destroyed by: (Honorato Maedrano)

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (WALK-IN COOLER) 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: 8/15/19; 10:00AM

Product or item quarantined: WALK-IN COOLER

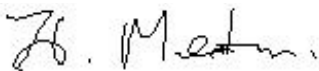
Section # of food ordinance in violation: 20-21.10

Reason for quarantine: Not maintaining TCS foods 41F or below at all times

Record applicable data: (temperature 45F)

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 9/12/19 (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) Honorato Medrano



Date: 08/15/2019

Sanitarian (Signature) Vakeshia Taylor-Weathers (VLT1)



Date: 08/15/2019



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20-21.11(a)(08)c[04]	Cleaning frequency. Dry cleaning. Surfaces of utensils and equipment contacting food that is not time/temperature controlled for safety (TCS) food not cleaned in equipment such as ice bins, beverage dispensing nozzles, enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment at a frequency specified by the manufacturer; or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. This subsection does not apply when dry cleaning methods are used as specified in subitems a and b of this item. Observed fountain gun in bar with accumulations. CORRECTIVE ACTION: Clean and sanitize equipment at a frequency specified by the manufacturer; or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. New Violation.	08/15/2019
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 kept clean. Observed floor behind cooking equipment in kitchen with a accumulations. CORRECTIVE ACTION: Clean 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.	08/15/2019
20-21.23(a)	Maintenance. Walls / ceilings, including doors, windows, skylights, and similar closures, not kept clean. Observed ceiling tiles throughout kitchen in need of cleaning (dust and grease accumulations) / not light in color. CORRECTIVE ACTION: Maintain (wall / ceiling) in (good repair/ clean). New Violation.	08/29/2019
20-21.23(b)	Construction. Walls, including non-supporting partitions / wall coverings / ceilings, of walk-in refrigerating units / food preparation areas / food storage areas / food display areas / equipment-washing areas / utensil-washing areas not light-colored / smooth / nonabsorbent / easily cleanable except for ceilings over areas used only for beverage preparation and/or service. Concrete or pumice blocks used for interior wall construction in these locations shall be finished and sealed to provide an easily cleanable surface except in dry storage areas. Observed ceiling tiles in ladies and men restroom not smooth and easily cleanable. CORRECTIVE ACTION: Make ceilings smooth in: walk-in refrigeration units / food preparation areas / storage areas / utensil and equipment washing areas / toilet rooms / vestibule. New Violation.	12/15/2019
20-21.25(b)(03)	Special ventilation. Filters not cleaned at sufficient frequency to prevent accumulation. Observed accumulations on filters under vent hood. CORRECTIVE ACTION: Clean ventilation filters at sufficient frequencies to prevent accumulations. New Violation.	08/18/2019

Person in Charge (Signature) *H. Medrano* Honorato Medrano Date: 08/15/2019

Sanitarian (Signature) *Vakeshia Taylor-Weathers* Vakeshia Taylor-Weathers (VLT1) Date: 08/15/2019

Received By Honorato Medrano