



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 SALVA-MEX #2 (ESTABLISHMENT)	Acct # 434331
	Address 2833 GULF CREEK A1	Zip 77012
	Owner GERMAN REYES & REYNA MARTINEZ	Type Insp Routine Inspection (001)

Date 08/26/2019	Arrival 01:10 PM	Departure 02:20 PM	Telephone (713) 643-3288	District 102	Score 3.00
Permit Expiration 12/18/2019	Permit Type F,G	Certified Manager --			

Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Eggs / Refrigerator	39.00 ° F	Rice / Refrigerator	42.00 ° F	GORDITA / Refrigerator	41.00 ° F
Pasta / Refrigerator	39.00 ° F	CHORIZO / Walk-In Cooler	43.00 ° F	Chicken / Walk-In Cooler	42.00 ° F
Eggs / Walk-In Cooler	45.00 ° F	Chicken / Walk-In Cooler	40.00 ° F	Beef / Walk-In Cooler	42.00 ° F
TOMATOES / Refrigerator	43.00 ° F	BEANS / Hot-Hold Unit	161.00 ° F	Rice / Hot-Hold Unit	154.00 ° F
Gravy / Hot-Hold Unit	156.00 ° F	Beef / Hot-Hold Unit	154.00 ° F	TAMALES / Hot-Hold Unit	148.00 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers.. Cover containers to prevent contamination while being stored (WALK IN COOLER, REACH IN COOLER). New Violation.	08/26/2019
20-21.05(f)(01)	Dispensing utensils not stored with the handle extended out from the food. Store dispensing utensils (SCOOP WITHIN BULK FOOD ITEMS) with the handle extended out from the food. New Violation.	08/26/2019
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 an effective hair restraint that covers body hair while handling food / utensils to prevent contamination. New Violation.	08/26/2019

COMMENTS

FOOD SERVICE MANAGER REQUIRED— A certified manager must be present and on duty [Section 20.53(a)] **AT ALL TIMES** in each food establishment and in any food preparation area (each physically separated area in which food is manufactured, produced, prepared, processed or packaged). Please call 832.393.5100 or go to www.houstonconsumer.org for more information or to schedule an appointment for the Food Service Manager's Certification class.

FOOD HANDLERS: **All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee.** Please go to www.houstonconsumer.org or call 832.393.5100 to register or for more information.

Person in Charge (Signature) REYNA MARTINEZ 	Date: 08/26/2019
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Sanitarian (Signature) Joshua Dufresne (JXD) 	Date: 08/26/2019
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Permit Expiration 12/18/2019	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
20-21.15(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, THEN RESUME ICE PRODUCTION. New Violation.	08/26/2019
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. Observed soap and/or approved method of hand drying (disposable paper towels, hot air dryer) not provided at all hand washing sinks within the establishment. Provide. New Violation.	08/26/2019
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. Obtain a Food Service Manager's Certification issued by the department. Online registration is available at http://311selfservice.houstontx.gov/fmcertification/webFiles/Registration/certificateRegistrationDefault.aspx New Violation.	08/26/2019
20-53(f)	Food employee failed to successfully complete a food handler training course within 60 days of employment. Observed food employee failed to successfully complete a food handler training course within 60 days of employment/expiration date and/or food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee. New Violation.	08/26/2019

Person in Charge (Signature) REYNA MARTINEZ 	Date: 08/26/2019
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Sanitarian (Signature) Joshua Dufresne (JXD) 	Date: 08/26/2019
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Received By REYNA MARTINEZ	
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