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: TACOS LA BALA #5 (ESTABLISHMENT)
Acct #: 425046
Address: 5406 AIRLINE DR D
Zip: 77076-4949
Owner: TORRES-LOPEZ LLC
Type: Routine Inspection

Date: 09/24/2019
Arrival: 11:45 AM
Departure: 01:00 PM
Telephone: (832) 767-5066
District: 305
Score: 3.00
Permit Expiration: 02/01/2020
Permit Type: F,G

Certified Manager:
Lizbeth Bernal - 224684 - 12/29/2022

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Ambient / Walk-In Cooler</td>
<td>40.00 °F</td>
<td>Rice / Walk-In Cooler</td>
<td>41.00 °F</td>
<td>Beef / Walk-In Cooler</td>
<td>40.00 °F</td>
</tr>
<tr>
<td>Ambient / Refrigerator</td>
<td>44.00 °F</td>
<td>Sliced Tomatoes / Cold-Hold Unit</td>
<td>41.00 °F</td>
<td>Ham / Cold-Hold Unit</td>
<td>41.00 °F</td>
</tr>
<tr>
<td>Beef / Hot-Hold Unit</td>
<td>140.00 °F</td>
<td>Rice / Hot-Hold Unit</td>
<td>164.00 °F</td>
<td>Ambient / Refrigerator</td>
<td>42.00 °F</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Code</th>
<th>Items in violation to be corrected by the dates indicated or immediately.</th>
<th>Correct By</th>
</tr>
</thead>
<tbody>
<tr>
<td>20-20(c)</td>
<td>Inspections; reports. Previous inspection report not posted on an inside wall of the establishment. PRINT OUT AND POST the most recent inspection report on an inside wall of the establishment. New Violation.</td>
<td>09/24/2019</td>
</tr>
<tr>
<td>20-21.03(a)(02)</td>
<td>OBSERVED BAG OF ONIONS AND A BULK BAG OF FLOUR ON THE FLOOR NEAR THE STORAGE AREA. ENSURE THAT FOODS ARE AT LEAST 6 INCHES OFF THE FLOOR AT ALL TIMES. New Violation.</td>
<td>09/24/2019</td>
</tr>
<tr>
<td>20-21.10(a)</td>
<td>OBSERVED CLOTH TOWELS USED AS A LINER. DISCONTINUE THE USE OF CLOTH TOWELS AS A LINER AND USE MATERIAL THAT IS DURABLE, EASILY CLEANABLE, NONABSORBENT, SMOOTH, AND NON-CORROSIVE. New Violation.</td>
<td>09/24/2019</td>
</tr>
</tbody>
</table>
| 20-21.11(a)(07)  | Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris. GENERAL CLEANING NEEDED THROUGHOUT THE ESTABLISHMENT:
- FLOORS IN THE WALK-IN COOLER AND WALLS IN KITCHEN HAVE HEAVY FOOD/OTHER DEBRIS
- OBSERVED HEAVY GREASE BUILD-UP IN BETWEEN THE FRYERS.
- FLOORS IN THE KITCHEN/DISH WASHING AREA NEED TO BE THOROUGHLY CLEANED.
PLEASE WASH, RINSE AND SANITIZE KITCHEN/DISH WASHING AREAS, FOOD PREP AREAS, SURFACES OF FOOD EQUIPMENT MORE FREQUENTLY TO MAINTAIN CLEANLINESS. New Violation. | 09/25/2019 |

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today’s inspection, a reinspection will be performed on or shortly after 10/15/2019. 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.

Person in Charge (Signature) Lizbeth Bernal
Date: 09/24/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)
Date: 09/24/2019
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<td>20-21.11(c)(03)</td>
<td>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.</td>
<td>09/24/2019</td>
</tr>
<tr>
<td>20-21.21(a)(03)</td>
<td>Controlling pests, generally. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence within the physical facility and its contents and on the contiguous land or property under the control of the permit holder by using appropriate methods of pest control, such as trapping devices or other means of pest control as specified under section 20-21.27 of this code. 2 LIVE COCKROACHES OBSERVED IN KITCHEN AREA AND 3 DEAD COCKROACHES OBSERVED NEAR THE DISH WASHING AREA AND FOOD PREP TABLE. ESTABLISHMENT HAS PROOF OF PEST CONTROL VISIT 09/14/2019. REINSPECTION REQUIRED. IF NO IMPROVEMENT IN CLEANLINESS AND COCKROACHES (DEAD/ALIVE), A CITATION/CLOSURE WILL BE IMPLEMENTED AT REINSPECTION. New Violation.</td>
<td>09/24/2019</td>
</tr>
<tr>
<td>20-56(a)</td>
<td>Food service manager's certificate not posted in view of the public. MOVE PERMITS AND FOOD SERVICE MANAGER CERTIFICATES IN PUBLIC VIEW. Repeat Violation.</td>
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**Date: 09/24/2019**

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**Received By Lizbeth Bernal**