



# 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 EL JARDIN RESTAURANT (Kitchen)

Acct # 914304

Address 7849 HARRISBURG

Zip 77012

Owner JOE GONZALEZ

Type Insp Routine Inspection  
(001)

Date  
10/02/2019

Arrival  
02:10 PM

Departure  
03:55 PM

Telephone  
(713) 921-3633

District  
102

Score  
3.00

Permit Expiration  
03/09/2020

Permit Type  
F,G

Certified Manager  
Felicitas Leal Garza Martinez - 237257 - 04/11/2024

## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient / Walk-In Cooler	37.00 ° F	Chicken / Walk-In Cooler	38.00 ° F	Menudo / Walk-In Cooler	40.00 ° F
Crab / Cold-Hold Unit	40.00 ° F	Pico de gallo / Cold-Hold Unit	41.00 ° F	Ambient / Cold-Hold Unit	38.00 ° F
Ambient / Cold-Hold Unit	40.00 ° F	Ambient / Refrigerator	41.00 ° F	Sour cream / Cold-Hold Unit	43.00 ° F
Beef / Hot-Hold Unit	167.00 ° F	Rice / Hot-Hold Unit	149.00 ° F		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.02(b)(02)	Cross contamination. Except when combined as ingredients, raw animal foods such as fish, beef, lamb, pork, and poultry not separated from each other during storage, preparation, holding, and display by: Using separate equipment for each type of food; preparing each type of food at different times or in separate areas; and arranging each type of food in equipment so that cross contamination of one type with another is prevented.  OBSERVED RAW MEATS (CHICKEN, BEEF) ABOVE READY-TO-EAT FOODS (TOMATOES, TORTILLAS) IN COLD STORAGE (WALK-IN COOLER, REFRIGERATOR). New Violation.	10/02/2019
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.  OBSERVED DROPPINGS THROUGHOUT ESTABLISHMENT (ON THE WALLS, ON THE SHELVES AND BEHIND THE REACH-IN FREEZER NEAR THE WALK-IN COOLER). CLEAN AREAS IMMEDIATELY TO MAINTAIN CLEANLINESS. New Violation.	10/02/2019
20-21.19(a)	Hand-washing sink installation. Hand-washing sink used for purpose other than hand-washing as specified in section 20-21.08(b) of this code.  Observed hand washing sink used for cleaning equipment near the bar. Discontinue using hand washing sink for any purpose other than hand washing. Corrected On-Site. New Violation.	COS
20-21.21(a)(02)	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 routinely inspecting the premises for the evidence of pests.  OBSERVED 2 LIVE COCKROACHES AND 3 DEAD COCKROACHES IN THE KITCHEN AREA AND THE DRY FOOD STORAGE AREA. LAST REPORTED VISIT OF PEST CONTROL WAS 09/23/2019. CLEAN AREAS OF DROPPINGS AND HAVE PEST CONTROL VISIT AS SOON AS POSSIBLE. New Violation.	10/02/2019

## COMMENTS

Person in Charge (Signature) Felicitas Leal Garza Martinez

*Felicitas*

Date: 10/02/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)

*EMC*

Date: 10/02/2019



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20-21.27(a)(02)	Presence and use, restrictions, conditions of use. Using pesticides that have not been properly registered and approved by appropriate governmental authorities for the purpose of maintaining food service establishments in a sanitary condition.  Remove unapproved pesticide from establishment (CAN OF PESTICIDE NEAR THE BACK DOOR IN KITCHEN). New Violation.	10/02/2019

Person in Charge (Signature) Felicitas Leal Garza Martinez

*Felicitas*

Date: 10/02/2019

Sanitarian (Signature) Elizabeth Cliburn (EMC1)

*EMC*

Date: 10/02/2019

Received By Felicitas Leal Garza Martinez